

CIP SYSTEMS



ESAU & HUEBER Multi-tank CIP Systems & CIP Mobil

For the semi / fully automated and thus operationally reliable use of a CIP system for cleaning of tanks, containers, process units such as centrifuges and flash pasteurizers as well as pipelines in the cold area of a brewery, ESAU & HUEBER has configured a CIP system especially for this task, which represents the ideal solution for the described requirements.

Adaptation to the area and conditions of use

In order to do justice to the different places and conditions of use in a brewery, we at ESAU & HUEBER have configured our multi-tank CIP systems in different versions. The system and container sizes are also freely combinable and

can be individually adapted according to the requirements, depending on the size of the company, through our modular concept.

Every customer will be individually consulted to find the best possible technical solution for his specific needs.

Experience

In addition to optimizing the use of water, cleaning temperature, dosing and cleaning duration as well as the media separation, experience takes effect when it comes to commissioning. This is how we ensure that every CIP system is optimally adapted to your needs.



Design Criteria / Advantages	SMART CIP	CONTI CIP
Fully Automated Control		X
Partially Automated Control	X	
Flexible Flow Rate for optimized Cleaning of different Areas	Only for Cold Area	Only for Cold Area
Automated Dosage of Cleaning Agents		X
Drainage Option for Caustic Tanks	X	X
Fully Automated Temperature Control during Media Heating and Cleaning	X	X
Reliable Measurement of Conductivity Ensured by Design	X	X
Extension of the CIP Flow and Return Line by Additional Connections	X	X
Self-Cleaning Possibility of the Containers	X	X
Bypass between Supply and Return line for Pipeline Cleaning Circulation	Only for Cold Area	Only for Cold Area
Pressure Holding in CIP Return Line for Tank Cleaning	Only for Cold Area	Only for Cold Area

	SMART CIP	CONTI CIP
Description	Semi-Automated Multi-Tank CIP System	Fully Automated Multi-Tank CIP System
Design	Installation designed and executed to provide a supply and return connection	
CIP Tanks	Brewhouse: Hot Caustic, Acid Cold Block CIP: Recovery Water, Hot Caustic, Cold Caustic, Acid, Hot Water, Cold Water	
	available in 5-15 hl	available in 5-50 hl
Performance Data	30-120 hl/h	30-420 hl/h
Equipment	Butterfly Valves, ICE Equipment Standard with Hygienic Design Process Connections	
Process Control	After Consultation	SPS: Siemens TIA 1500 Standard Process Steps with Parameter Entry and Recipe Control

Mobile solution

Thanks to the well-thought design, all the components needed to operate the system are installed on a mobile frame. This means that the system can be operated at different locations and only the appropriate media connection have to be provided. For this purpose, detachable connections are provided at all interfaces, which make this as easy as possible for the operator.

- Available as manual system (CIP MOBIL MANUAL) or automated (CIP MOBIL SMART) SPS: Siemens TIA 1500 | Visualization: Pioneer Light, Standard Process Steps with Parameter Input
- Flexible Flow in the CIP supply (CIP MOBIL Smart)
- Vessel: 0...+100°C, 200 Liter, with man hole, not insulated
- Capacity 15 m³/h @ 1...2,5 barg

	CIP MOBIL MANUAL	CIP MOBIL SMART
Description	Simple mobile CIP (lost cleaning) Low purchase costs due to manual operating concept	Professional CIP System (lost cleaning) Simple application but high operational safety due to fully automated operating concept Individually adaptable to requirements due to modular design
Options	1. Mobile Return Pump 2. Additional Hot Water Connection 3. Conductivity Indication 4. Adapter Pieces	1. Mobile Return Pump 2. Additional Hot Water Connection 3. Cleaning Detergent Dosing 4. Steam Heating for CIP Tank 5. Adapter Pieces



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