

RETROFIT

Upgrade 17.4

Internal CIP To Apply Extra Hygiene For Your Vacuum Filling Machine

The lifetime care programme of Stork recognises various facilities

Updating and retrofit

Technical development does not stand still. New materials, more sophisticated computer systems and additional insights in techniques and systems spawn improvement in design and construction of new installations.

For existing installations to benefit from these developments a large number of modification and expansion packages have been developed thus allowing existing systems to be updated.

Every Stork customer wants to improve product shelf life, reduce cleaning time and minimise the cleaning frequency. Therefore Stork has developed Internal CIP (Cleaning In Place) units which can be integrated in your existing vacuum filler. This unit thoroughly cleans the filling valves internally and externally whilst the valves remain in situ. The CIP unit can be pneumatically or manually positioned and activated within seconds. The cleaning fluid aided by the use of vacuum creates a tornado effect within the filling tube and cleans the interior of the filling valves while the bowl is cleaned by spray nozzles.

**Advantages of a Stork Internal CIP Cleaning unit**

- Extra Hygiene can improve product shelf life.
- CIP will reduce the required cleaning time.
- CIP will minimise cleaning frequency, reducing water, energy and other utilities.
- CIP not only reduces costs, but also increases production flexibility and capacity.
- CIP will ensure the highest standards of hygiene for even the most sensitive foods and beverages.
- Automatic cleaning of the product contact parts.
- Internal CIP provides an operator independent cleaning facility.

Stork Food & Dairy Systems B.V.

Ketelstraat 2
1021 JX Amsterdam
P.O. Box 759
1000 AT Amsterdam
T +31 (0) 20 6348 911
F +31 (0) 20 6348 790
service.fds@stork.com
www.fds.storkgroup.com