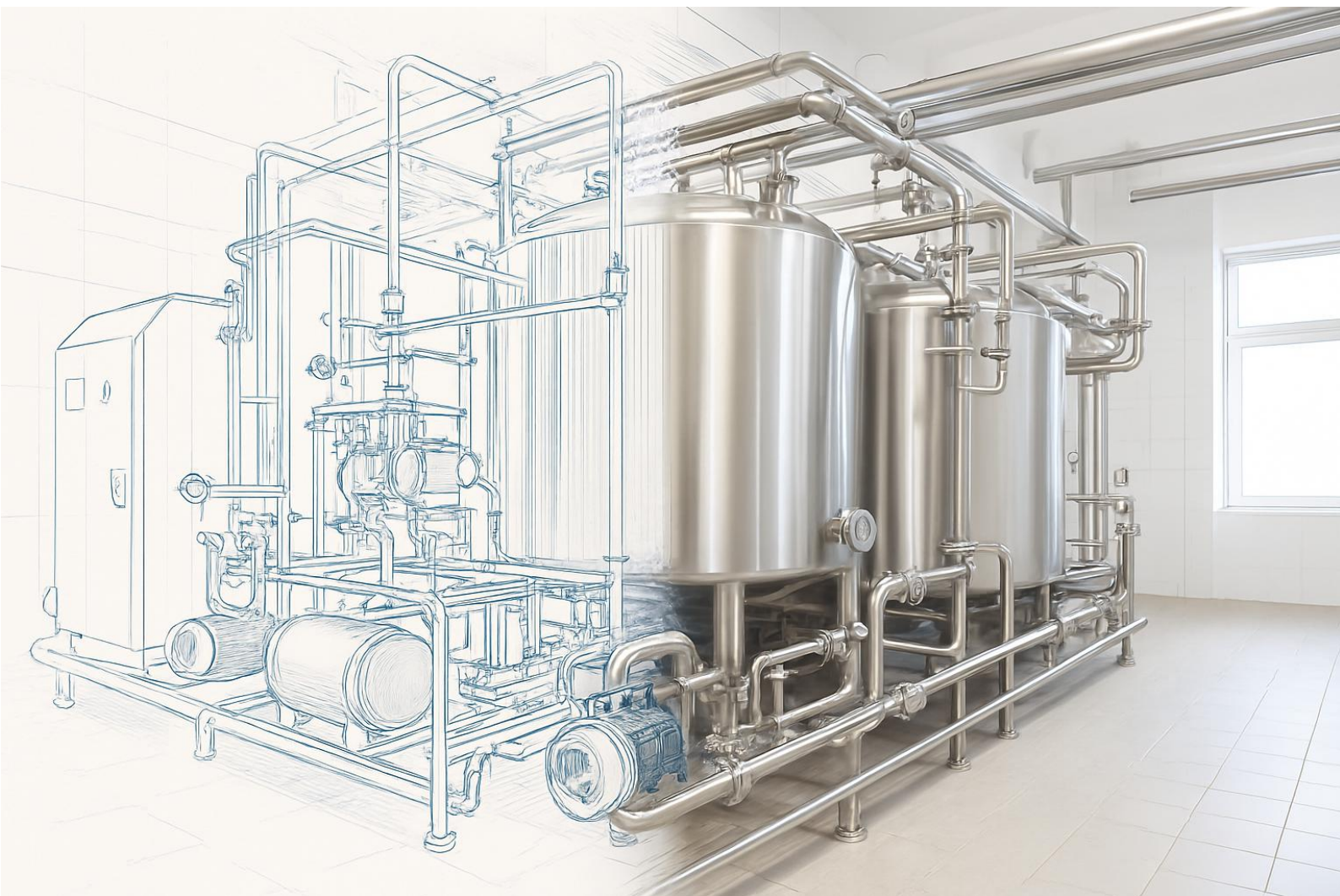
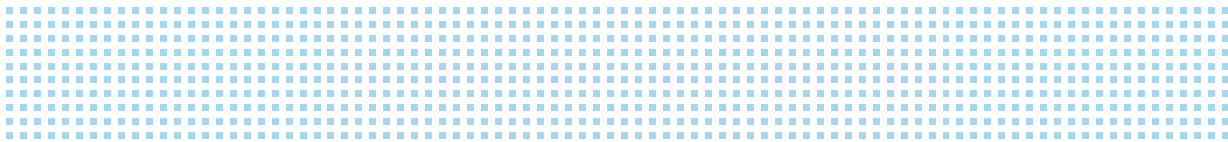




CIP station by VIRAVIX

designed for maximum hygiene and minimal resources consumption in mind



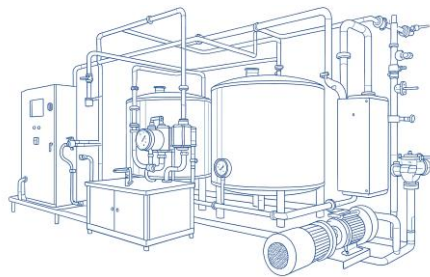


Introduction:

The Clean-In-Place (CIP) system is used to wash and disinfect piping systems, tanks and other process equipment in food and beverage or biopharmaceutical industries. It allows users to automatically control washing of equipment and be sure in the final sustainable and traceable cleaning result. CIP station by VIRAVIX is designed and engineered to Client`s specific production plant application and utility requirements for effective and efficient process equipment cleaning.

The right choice of CIP system design and size provides the best conditions for thorough removal of product residues and soils, optimal cleaning cycle time, reduced downtime, optimized OPEX and TCO, traceability, enhanced production and personnel safety as well.

CIP station by VIRAVIX has been designed according to cGMP and EHEDG guidelines, easy operation and maintenance, maximum hygiene and minimal resources consumption in mind.

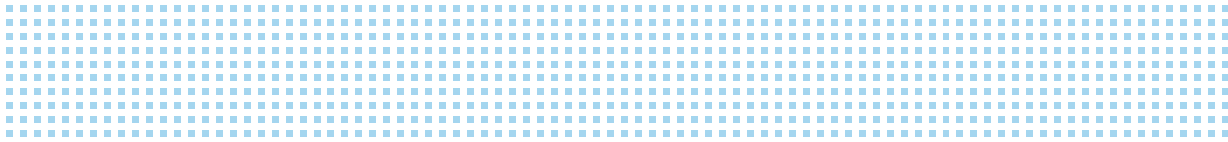


Features:

Design & Engineering	Options & Variations	Operation & Integration
<ul style="list-style-type: none"> For food & beverage, personal care or biopharmaceutical industries. 	<ul style="list-style-type: none"> Fully automated or semi-automated operation, preparation of cleaning solutions, step sequences. 	<ul style="list-style-type: none"> Different types of cleaning cycles: <ul style="list-style-type: none"> - 3, 5, 7 ... phase programs; - possibility of sanitation with hot water or chemical disinfection.
<ul style="list-style-type: none"> Modular skid design with a round tubing frame. 	<ul style="list-style-type: none"> Single use detergent system (eg. biopharma) or detergent recovery system. 	<ul style="list-style-type: none"> Individually configurable CIP recipes and set point values for each washing object for best cleaning result.
<ul style="list-style-type: none"> Fully pre-assembled & pre-wired, functionally pre-tested (FAT) & ready to operate unit. 	<ul style="list-style-type: none"> Electrical, Hot water, Steam or combined heating methods. 	<ul style="list-style-type: none"> Two-way communication between CIP station and washing objects for best cleaning result.
<ul style="list-style-type: none"> Sanitary and hygienic design in accordance with the guidelines, practices and requirements of cGMP, EHEDG, 3A 	<ul style="list-style-type: none"> Configurations: <ul style="list-style-type: none"> -1...6 tanks for cleaning solution with different volumes; -1...6 supply lines. 	<ul style="list-style-type: none"> Stand-alone control system with user-friendly HMI or custom integration to factory SCADA system.
<ul style="list-style-type: none"> High-quality components and instrumentations from trusted suppliers as Rittal, Siemens, Danfoss, SPX, E+H, IFM, Prominent and etc. 	<ul style="list-style-type: none"> Butterfly, seat or diaphragm valves are available with pneumatic or electric actuators and control head option (AS-i, IO-Link etc.) 	<ul style="list-style-type: none"> Logging of main CIP parameters (time, flow, temp, conductivity etc.) with possibility to track and trace operation of CIP. Smart reports generation for each washing cycle.
<ul style="list-style-type: none"> AISI316L materials used with Ra=0.8µm/0.4µm surface finish in contact with product. 	<ul style="list-style-type: none"> Four standard flow rates: 7,500, 12,000, 20,000, 30,000 LPH. 	<ul style="list-style-type: none"> Integrated alarm, warning and faults system.
<ul style="list-style-type: none"> Footprint L x W x H ~ 2.3m x 1.0m x 2.3m 	<ul style="list-style-type: none"> 6 bar supply pressure for rotary jet heads 	<ul style="list-style-type: none"> Different level access rights to HMI.

***NOTE!** Alternative design requests for variations in construction, size, component manufacturers, options, orientation, or other technical requirements should be directed to a VIRAVIX representative or a sales channel for custom quoting and engineering.

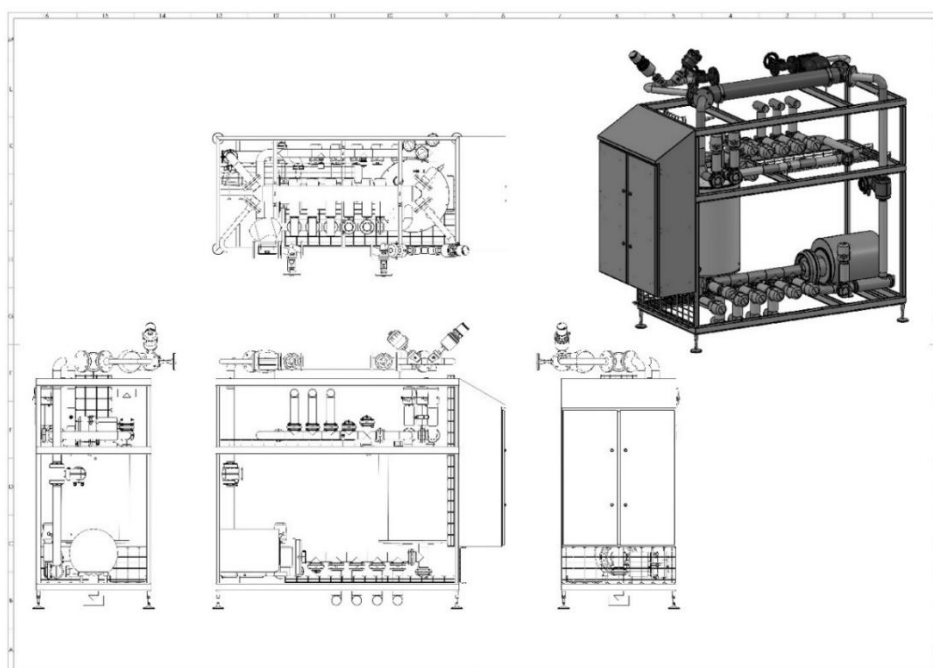


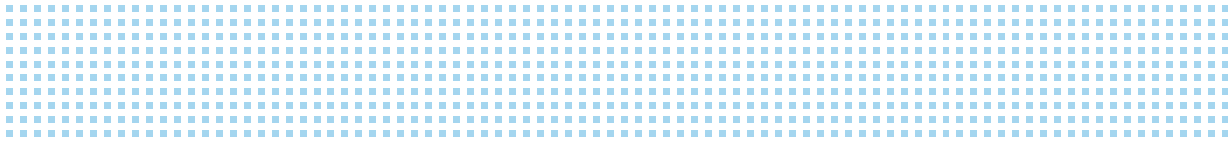


Advantages & Benefits:

- ✓ Implementation in accordance with product product residues and soils type, client`s and plant specific requirements;
- ✓ Fully pre-assembled and pre-tested (FAT) unit for easy transportation, installation and setup;
- ✓ SKID mounted design provides compact footprint and installation height per one unit (LxWxH 2.3x1x 2.3m);
- ✓ Modular design, easy to upgrade and add new tanks for cleaning solution or CIP supply lines in the future;
- ✓ Absolute control, excellent and repeatable cleaning result with fully automatic CIP system and, as a result, trouble-free and microbiologically safe operation of the production line and food safety;
- ✓ Time and energy-optimised cleaning cycles and step sequences for sustainability, maximum productivity and efficiency to reduce chemicals and clean water consumption;
- ✓ Automatic cleaning solution preparation. Step can be initiated automatically by program at a specific time or after a selected number of cleaning cycles. No additional actions are required from the operator;
- ✓ Full technical onsite support and supervision during the installation, commissioning and start-up;
- ✓ Lowest possible OPEX and TCO (total cost of ownership) for the CIP station and CIP process;
- ✓ Remote support by VIRAVIX process engineers for continuous improvement of CIP process empowered by IIoT monitoring tools (option), dashboards on Power Bi (option) and remote support (e.g. TeamViewer IoT);
- ✓ 2 years warranty.

Drawings:





ABOUT VIRAVIX

VIRAVIX is an engineering company and systems integrator with over 10 years of experience in process automation for the food industry. We deliver turnkey solutions — from process design and equipment supply to installation, automation, commissioning, and after-sales support.

Our team develops tailored solutions that combine reliability, efficiency, and advanced technology.

OUR VALUES



TRUST

Trust is the most important value and foundation of our relationships with our customers and VIRAVIX team. You can rely on us!



POSITIVE EXPERIENCE

Project's delivery is about final result reached in full scope, on-time, in the best quality and at the lowest costs. We want your experience with VIRAVIX to be the most positive in execution of your projects.



CONVENIENCE

From the first contact we do our best to make sure that it is convenient to deal with VIRAVIX. It is easy to work with VIRAVIX.



PREDICTABLE RESULT

We want to match and exceed your expectations. Positive experience with VIRAVIX should be predictable for you.

OUR SERVICES



Optimization of existing processes

We use remote monitoring systems QiVisor Web. The system connects to production equipment and transmits data from its sensors, components and systems.



Supply of technological equipment and components for food processing

Equipment and components from leading European manufacturers. You'll get 15% to 30% discounts on components when you order from us.



Modernization of existing production

We use 3D modeling and 3D scanning for designing premises. We will not propose something that cannot be installed in existing capital facilities.



Heat Exchanger Service

We provide a full range of heat exchanger maintenance services for all manufacturers, including repair, gasket and plate replacement, cleaning, and various types of leakage testing.



Technical consultations and remote support

Our engineer will analyze the system data without going to the site for emergency assistance, saving inspection time by approximately 3 times and travel costs on average € 340 per month.



Do-it-yourself CIP

We offer you a comprehensive service for the installation of CIP-washing by the customer's personnel under the guidance of expert technologists in brewing.

