INNOVATIVE CIP DESIGN FOR SANITATION EFFICIENCY

Flexible CIP System for Fast Process Adjustments

A baking manufacturer streamlined its clean-in-place (CIP) process, allowing non-engineers to make real-time adjustments, reducing downtime and maintenance costs.

User-Friendly Design for Non-Engineers

In the manufacturer's facility, CIP adjustments required an engineer to access PLC code, which was time-consuming and costly. The team designed a system that empowered process experts to make adjustments through an Excel-based interface that generated PLC updates automatically.

This solution allowed sanitation staff to quickly adapt the CIP process to meet changing needs without engineering support, ensuring swift sanitation adjustments while maintaining food safety standards.

Integrating Flexible Controls for Efficiency

The team implemented sensors, VFDs, and a 4-slot PLC chassis to support various CIP applications and configurations. The Excel-based pin chart and macros enabled easy adjustments, while a simple reporting system provided reliable CIP data. This setup minimized downtime and maintenance needs, as only basic setup was required for each new installation.

F S T T S T V C C e iii

Reduced Downtime and Simplified Maintenance

The flexible CIP system was deployed successfully across multiple sites, significantly reducing downtime and associated costs.

With straightforward setup and authorizedonly access, the system ensured secure and efficient operations, setting a new benchmark in sanitation process control.

KEY OUTCOMES

- Empowered non-engineers to adjust CIP processes, reducing costs
- Reduced downtime and maintenance with a flexible, standalone system
- Simplified setup and maintenance across multiple sites with easy integration

