

tapflo®

» All about your flow™



CUSTOMISED CIP SYSTEMS

Designed to automate internal cleaning of process equipment to boost hygiene, efficiency, and compliance across industries like Food, Beverage, Healthcare, and Cosmetics.

CIP SYSTEMS

CIP Systems are automated cleaning systems used to sanitise the internal surfaces of tanks, piping, and other processing equipment, without the need for disassembly.

By circulating cleaning agents throughout the system, CIP effectively removes product residues and microbial contaminants. This approach significantly improves hygiene, reduces downtime, and ensures consistent, repeatable cleaning performance, meeting the strict standards required in Food, Beverage, Healthcare, and Cosmetic industries.



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What Industries Commonly Use CIP Systems?



Breweries

Automated sanitation of fermentation vessels and pipelines improves consistency and reduces manual labour.



Food & Beverage

Maintains hygiene and speeds up cleaning in dairies, bottling plants, and food processing.



Cosmetics

Ensures sanitary production of creams, gels, and lotions while preventing cross-contamination.



Healthcare

Sanitises tanks and fluid paths in pharmaceutical and medical production environments.

The 6 Steps of a Typical CIP Program

1

Pre-Rinse

Removes soil and flushes out product residues.

Ambient water
5 - 10 minutes

2

Alkali Wash

Commonly a Caustic soda-based detergent is used for removal of fats, proteins, and carbohydrates.

70 - 90°C
10 - 20 minutes

3

Intermediate Rinse

Flushes out residual caustic before the acid stage.

Ambient water
5 - 20 minutes

4

Acid Wash

Commonly a nitric or phosphoric acid solution is used for removal of mineral scale and neutralisation of caustic carry-over.

50 - 70°C
2 - 10 minutes

5

Intermediate Rinse

Ensures the system is free from acid residues.

Ambient water
5 - 20 minutes

6

Final Rinse

Temperature and timing dependant on industry and final requirements.

Many options available

MOBILE CIP SYSTEM

PORTABLE HYGIENE SOLUTIONS FOR MAXIMUM EFFICIENCY

Our Mobile CIP System is a compact, self-contained cleaning system designed for smaller operations needing flexibility. Available in skid- or wheel-mounted configurations, it delivers powerful performance without a fixed setup.

Ideal for tight spaces or mobile applications, it supports high-efficiency cleaning, reduces manual labour, and ensures hygiene across Food, Beverage, Healthcare, and Cosmetic environments.

Compact, portable, and built for flexibility, this system delivers effective automated cleaning in space-limited or mobile operational settings.

SYSTEM BENEFITS

-  True Portability Without Compromise
-  High Efficiency in a Small Footprint
-  Adaptable to Any Small-Scale Operation
-  Hot Water Cleaning with Only Cold Water Supply
-  Intelligent Monitoring for Compliance and QA
-  Designed for Growth and Customisation
-  Reduced Manual Handling for Safer Operation
-  Industrial-Grade Durability and Hygiene
-  Remote Troubleshooting and Control Access



MODULAR CIP SYSTEM

ENGINEERED FOR CONSISTENCY, FLEXIBILITY, AND SCALABLE PERFORMANCE

Our Modular CIP System is a pre-assembled, scalable cleaning system tailored for industries with diverse and evolving cleaning requirements.

Designed for seamless integration into existing facilities, this system minimises installation time and operational disruption, delivering consistent, high-quality cleaning performance while reducing utility consumption and maximising operational uptime.

Pre-assembled and scalable, this system integrates seamlessly into diverse operations while offering flexible, programmable cleaning performance.

SYSTEM BENEFITS

- ✕ Fully Bespoke & Tailored
- ✕ No Limitations on Scale or Scope
- ✕ Durable, Hygienic Construction
- ✕ Data-Driven Compliance
- ✕ Automation for Consistency
- ⚡ Rapid Installation
- ✕ Remote Support & Updates
- ✕ Future-Proof Scalability
- ✔ Operational Efficiency



MULTI-TANK CIP SYSTEM

UNLIMITED TANK CONFIGURATIONS - SCALABLE CLEANING TO MEET YOUR REQUIREMENTS

Our Multi-Tank CIP System offers an advanced, high-capacity cleaning solution designed for operations requiring frequent sanitation, efficiency, and sustainability.

Designed to enable recovery and reuse of cleaning agents, these systems are ideal for large-scale or multi-stream processes where hygiene, cost-efficiency, and resource optimisation are critical. Configurable as 2, 3, 4 (or more!) tank systems, they provide unmatched flexibility for custom setups.

Designed for high-capacity and multi-stream operations, this system supports complex cleaning cycles with recovery and reuse functionality.

SYSTEM BENEFITS

-  Flexible Multi-Tank Configuration
-  Fully Bespoke and Scalable
-  Multi-Stream Ready
-  Optimised for Large Operations
-  Customised & Configurable
-  Automated and Secure
-  Resource Efficient
-  Compliance-Oriented
-  Safe and Reliable



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