

# topflo<sup>®</sup>

## CLEAN IN PLACE (CIP) SYSTEMS

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



# CLEAN IN PLACE (CIP) SYSTEMS

Clean in Place (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.

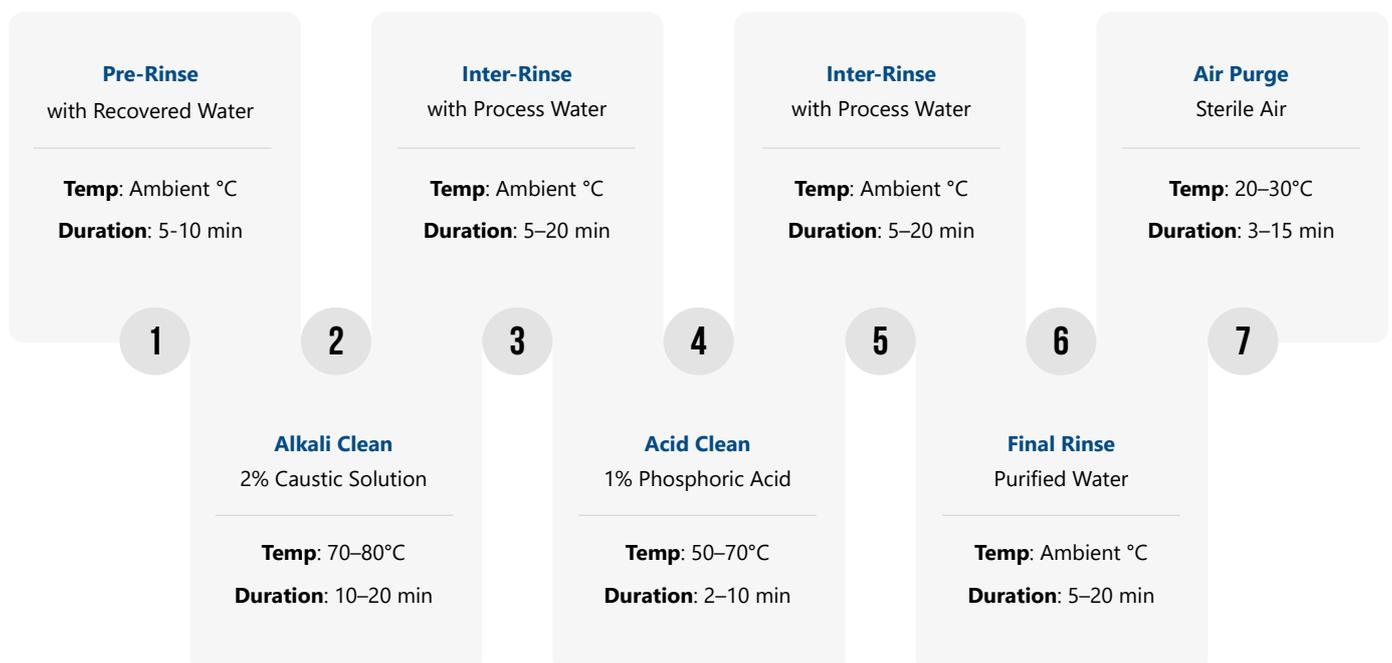
## What Industries Commonly Use CIP Systems?

 <p><b>Breweries</b> Automated sanitation of fermentation vessels and pipelines improves consistency and reduces manual labour.</p>	 <p><b>Food &amp; Beverage</b> Maintains hygiene and speeds up cleaning in dairies, bottling plants, and food processing.</p>
 <p><b>Cosmetics</b> Ensures sanitary production of creams, gels, and lotions while preventing cross-contamination.</p>	 <p><b>Health Care</b> Sanitises tanks and fluid paths in pharmaceutical and medical production environments.</p>



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## The 7 Steps of a Typical CIP Program



# MOBILE CIP SYSTEM

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.

## What This System Can Do For Your Business

-  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



## Mobile CIP System Technical Overview

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

Technical Data	Specification
<b>Tank Configuration:</b>	350L
<b>Mobility:</b>	Compact unit with skid or caster wheel mounting
<b>Temperature Range:</b>	20 – 90°C
<b>Automation:</b>	Basic PLC controls with monitoring capabilities
<b>Material:</b>	Food-grade Stainless Steel (304/316)

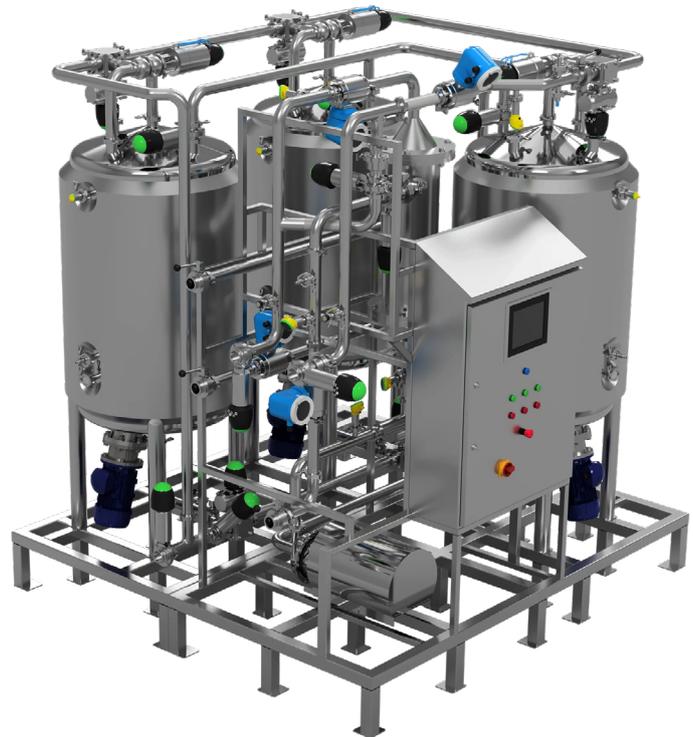
# MODULAR CIP SYSTEM

Our Modular Clean-In-Place (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.

## What This System Can Do For Your Business

- ✂ 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



## Modular CIP System Technical Overview

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

Technical Data	Specification
<b>Components:</b>	Tanks, Centrifugal Pumps, heat exchangers, flow meters, conductivity sensors & temperature sensors
<b>Cycle Types:</b>	Supports alkali, acid, rinse & air purge cycles with customisable time, flow & concentration settings
<b>Capacity:</b>	Scalable for small to large facilities, with tank sizes & pump capacities tailored to customer requirements
<b>Automation:</b>	Features a user-friendly PLC interface for programming & monitoring cleaning cycles
<b>Temperature Range:</b>	Operates effectively up to 90°C for caustic cleaning
<b>Material:</b>	Constructed using FDA-compliant Stainless Steel (304/316), ensuring durability & sanitation

# MULTI-TANK CIP SYSTEM

Our Multi-Tank Clean in Place (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.

## What This System Can Do For Your Business

-  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



## Multi-Tank CIP System Technical Overview

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

Technical Data	Specification
<b>Tank Configuration:</b>	350L
<b>Mobility:</b>	Compact unit with skid or caster wheel mounting
<b>Temperature Range:</b>	20 – 90°C
<b>Automation:</b>	Basic PLC controls with monitoring capabilities
<b>Material:</b>	Food-grade Stainless Steel (304/316)

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