

CIP UPGRADE PACK FOR DRUM UNLOADER

Flotronic® Slimline Style Pumps for Food and Pharmaceutical Applications

Flotronic® Slimline Style pumps for food and pharmaceutical applications are designed for clean-in-place (CIP) processes, enabling internal cleaning without the need for dismantling.

The pump can be cleaned by flushing with a suitable CIP fluid, depending on the application and compatibility with the pump's wetted component materials. Typical CIP fluids may include sodium hydroxide (caustic), mild acids, and sanitisers for rinsing.

CIP fluid temperatures are generally up to approximately 90°C, although a maximum of 100°C may be used if required. Steam up to 135°C may also be employed for sterilisation. If temperatures exceed 100°C, high-temperature diaphragms rated to 135°C must be fitted.

CIP may be carried out solely by operating the pump, in which case standard diaphragms may be used, or via an independently pressurised system.

If an independently pressurised system is used, where the inlet pressure exceeds 0.5 Barg, reinforced diaphragms should be installed. The maximum CIP pressure in this case is 7.2 Barg.

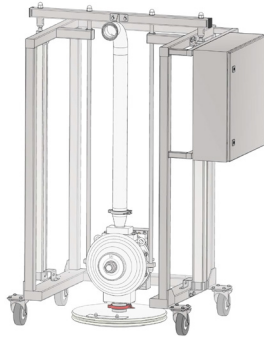


This pack contains the parts required to upgrade your standard Drum Unloader to enable CIP.

CIP Preparation Procedure

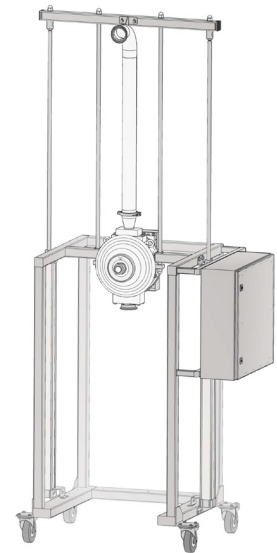
STEP 1: Lower the Pump and Seal Plate

Carefully fully lower the pump and seal plate onto a soft surface to prevent damage.



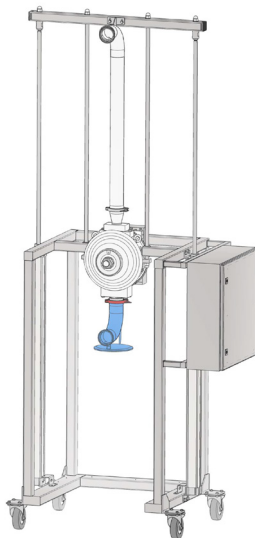
STEP 2: Remove the 3" Triclover Connection and Raise the Pump

Detach the 3" Triclover connection securing the seal plate to the pump. Raise the pump, leaving the seal plate on the floor. Move the seal plate to a safe location.



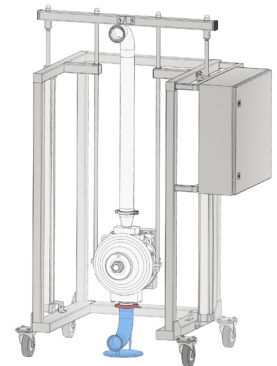
STEP 3: Connect the CIP Support to the Pump

Lift the CIP support and attach to the pump suction manifold using the Triclover clamp and gasket that was previously retaining the seal plate.



STEP 4: Ready Pump for CIP

Lower the pump onto the CIP support.



STEP 5: Begin the CIP cleaning process

Connect system CIP hoses to the drum unloader and initiate the CIP cleaning cycle as per your system's operational guidelines.

Advisory Notes

1. When using the pump to circulate CIP (Clean-in-Place) liquids, a flow rate of approximately 240 litres per minute is recommended to achieve a target velocity of 15 m/s through the system. To maintain this flow rate, the pump should operate at a speed of around 90 to 100 cycles per minute.
2. In systems that are independently pressurised, it is advisable to run the pump at a reduced speed—typically around 30 cycles per minute—during the CIP process. This helps ensure effective cleaning without excessive turbulence.

Safety Precautions

Wear appropriate PPE (gloves, goggles, etc.). Ensure all connections are properly secured. Follow all site safety regulations, procedures and restrictions.

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