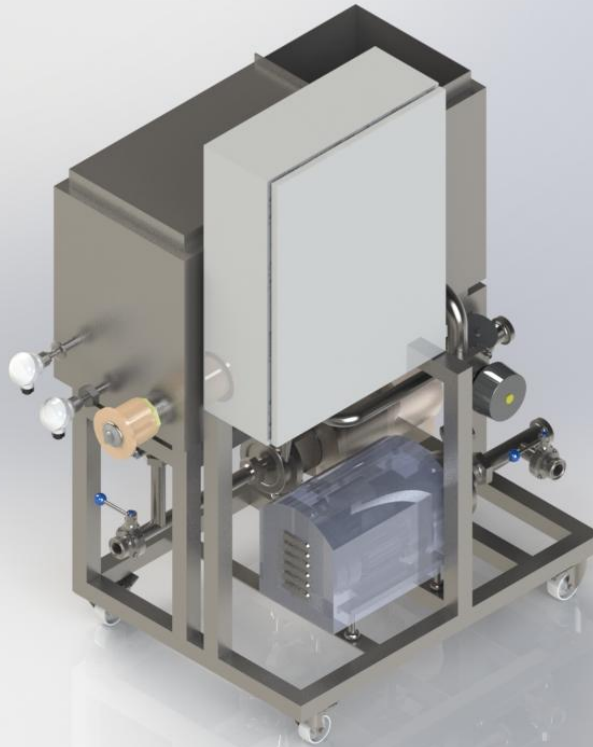


CIP200M - MOBILE CIP SYSTEM



A Smarter Way to Clean

Maintaining strict hygiene while keeping downtime to a minimum is critical across every stage of food and pharmaceutical production. Sepak Industries' CIP units deliver fast, automated cleaning for pasteurisers, mixers, heat exchangers, holding tubes, balance tanks, piping-loops, and other hygienic process equipment—all without dismantling your line.

Simple, Reliable Operation

1. **Connect** the CIP skid to the equipment's inlet and outlet.
2. **Charge & heat** the tank with water and an approved food/pharma-grade detergent.
3. **Circulate** the solution at the programmed temperature and flow for the specified time.
4. **Drain & rinse** to remove residual chemicals.
5. **Return to production** at full thermal and hygienic performance.

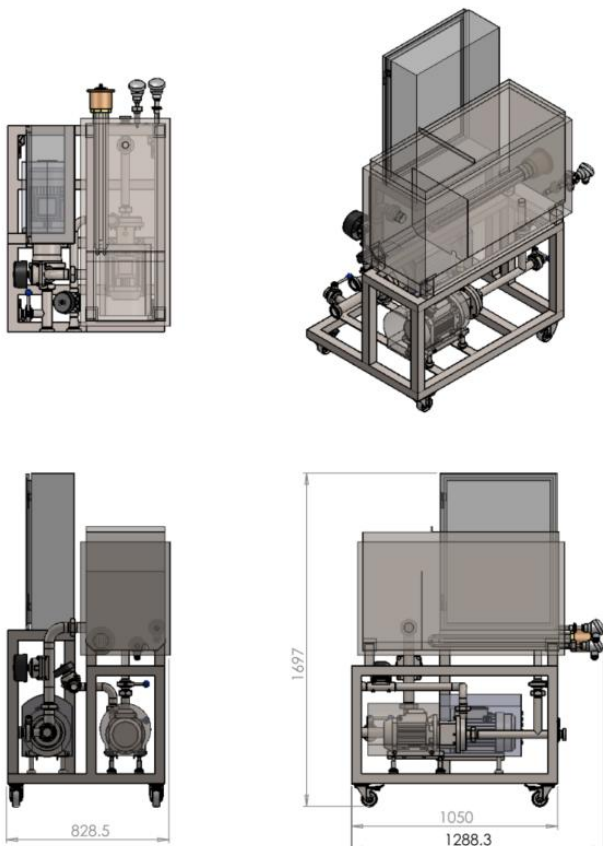
Key Features & Benefits

- **Universal compatibility** – One skid services multiple units - pasteurisation lines, batch or continuous mixers, UHT modules, plate & tubular heat exchangers, and CIP-ready utility piping.
- **Sanitary construction** – All contact parts in 316L stainless steel; tri-clamp or hygienic threaded connections as standard.
- **Built-in electric heating** – Rapidly reaches optimal detergent temperature for maximum cleaning efficacy and shorter cycles.
- **Reversible flow manifold** – Switch direction at the valve bank to scour dead-legs and dislodge stubborn soils without swapping hoses.
- **Plug-and-play control** – PLC/HMI with data logging, customisable sequencing, and remote support to satisfy validation and audit requirements.
- **Sustainability in mind** – Closed-loop design reduces water and chemical consumption; all detergents offered are biodegradable and food-safe.

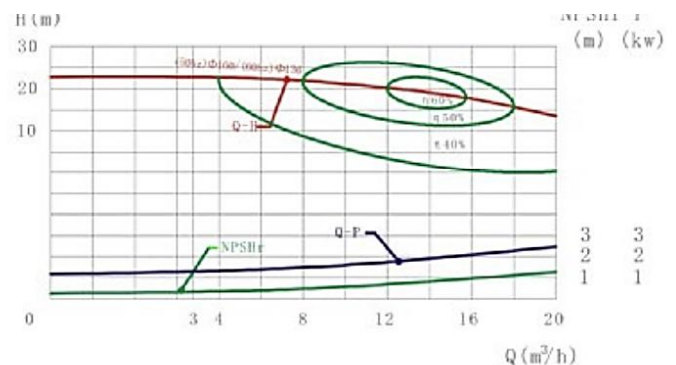
TECHNICAL SPECIFICATIONS

Sepak Industries CIP200M

Supply Pump Size (50 Hz)	2.2kW Hygienic Centrifugal Pump
Supply Capacity	10,000 @ 2.2 Bar & 18,000 LPH @1.6 Bar
Return Pump Size (50 Hz) - OPTIONAL	3kW Hygienic Self Priming Pump
Return Capacity	10,000 – 18,000 LPH
Tank Capacity	200
Material	Stainless-Steel 316 with Incoloy Alloy 825 Heating Element
Finish	2B Food Grade
Operating Voltage	415 V / 3-phase / 50 Hz / 32 A
Total Power Consumption	18 kW
Standard Connections	2-inch BSM Flat Face Male
Overall Dimensions	1300L x 830W x 1700h mm



KLX-10 PUMP CHARACTERISTIC CURVE



OPTIONAL ITEMS

- Automatic Detergent Dosing
- Fully Automatic Operating System
- Insulated Cladding
- Steam Heated or Hot Water Heated
- Stainless Steel Enclosure