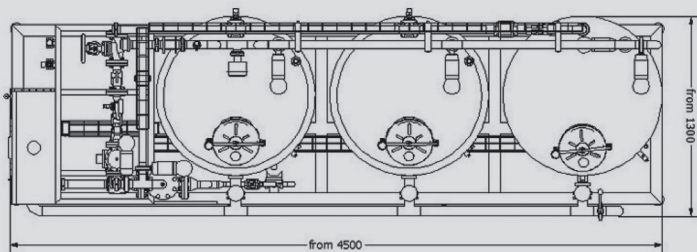




CENTRASIP

THE COMPLETE SOLUTION
FOR THE FOOD INDUSTRY

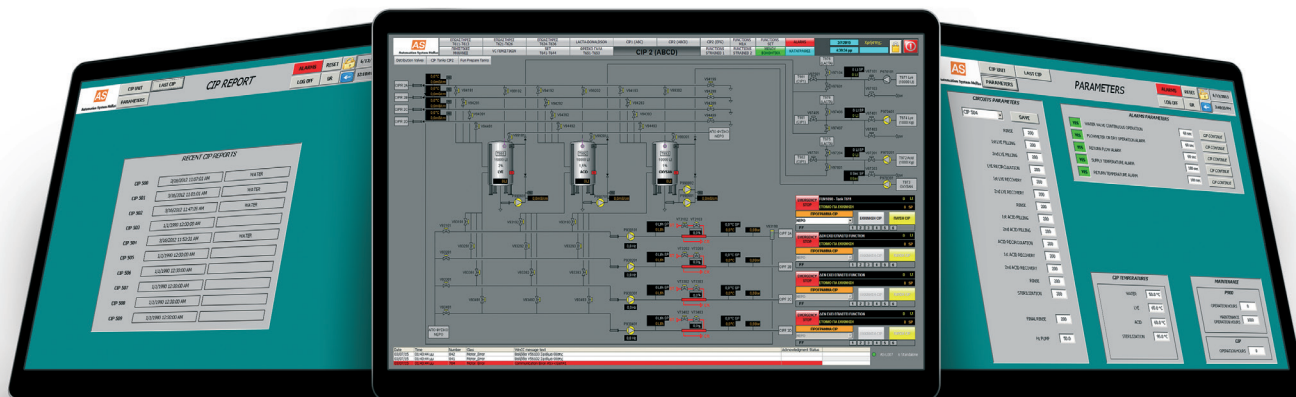
Central Unit CENTRASIP (Cleaning In Place):
An automatic and versatile system designed to clean piping, tanks, filling machines, and other equipment in the food industry. The unit is fully adjustable, allowing users to modify and save key cleaning parameters such as flow rate, volume, duration, temperature, and conductivity. The CENTRASIP unit comes prefabricated and pre-assembled in a stainless-steel frame, instantly expandable, easy to install, and ready for use in any industrial environment.



OPTIMAL PERFORMANCE IN ITS PRICE CLASS

Cleaning in Place (CIP) is a crucial process in the production cycle and a significant component of operational costs. Typical CIP processes involve substantial water, chemical, and energy consumption. On average, a food and beverage production unit dedicates 20% of its total day to equipment cleaning, causing substantial downtime. For instance, a dairy unit may use up to 13% of its total energy in the CIP process. The CENTRASIP unit minimizes human intervention, optimizing resource usage and wash cycle efficiency. Continuous analysis and processing of cycle data ensure ongoing improvements in system performance and cost-effectiveness.





SMART AUTOMATION CONTROL

The CENTRASIP unit is powered by a PLC (Programmable Logic Controller) that seamlessly receives and safely executes all required data and operations. User-friendly menus facilitate easy navigation, and management functions can be tailored to different user access levels.

AS HELLAS's intelligent operating software, combined with advanced wash cycle routines, not only ensures high energy efficiency but also delivers substantial cost savings, promising a rapid return on investment.

Technical Information	
Description	CENTRASIP
CIP Capacity	From 10 m ³ /h up to 100 m ³ /h
Tanks Capacity	From 2.000 Lt up to 15.000 Lt
Materials Quality	Stainless Steel 316 L
Dimensions L x W x H	From 4.500 x 1.300 x 2.575 mm
Steam Consumption	From 400 kg/h at 3,5 bar
Water Consumption	From 10.000 Lt/h
Air Quality	Oil-free compressed air at 7 bar
Power	From 2,2 KW, 400VAC, 50Hz
Working Temperature	95 °C
Weight	From 1.500 kg



Automation Specifications	
HMI Touch Panel	From 6" up to 15"
Cleaning programs	Up to 10 different cleaning circuits
Pump frequency regulation	✓
Maintenance operation mode	✓
Operation hours / Maintenance alarm	✓
Operation interlocks	✓
Last CIP per circuit indication	✓
Temperature, flow, conductivity trends	✓
Complete documentation in English	✓
Chemical disinfectant dosing	Option
Solution preheating	Option
Industrial panel PC	Option
Connection with central SCADA	Option
Up to 32 cleaning programs	Option
Tele-service modem	Option

Recommended equipment manufacturers

- Pneumatic valves: Alfa-Laval, Bardiiani, Evoguard
- Analog steam valve: Samson
- Centrifugal pump: Alfa-Laval, Evoguard
- Tubular heat exchanger: Alfa-Laval, MBS
- Electrical panel: Rittal stainless steel
- PLC: SIEMENS
- Touch screen: SIEMENS