



Work hygienic and economical with the Cleaning In Place (CIP) system.

Cleaning in Place (CIP) offers great advantages in the food industry where hygiene is very important and Health and Safety legislation is increasing.

CIP is a procedure of cleaning the interior surfaces of machinery that are exposed to contact with food products without disassembly. Because the automatic cleaning process is an integral part of the production process it saves time and costs.



BAKON designs and manufactures standardized and customized depositing, spraying and cutting machines as well as production lines for efficient and high-volume processing of pastry products. BAKON stands for advanced technology and reliability.



Cleaning of the machine takes place by means of spray nozzles that are placed in the machine. It takes about 45 minutes to carry out a cleaning cycle (depending on the steps to be performed). The following steps can be carried out, depending on the machine and the products being processed:

- Pre-rinse with water
- Intermediate rinse and/or after-rinse with water
- Rinse with detergent
- Rinse with sanitizer



Currently the CIP system is available for the:



• Gearwheel Depositor



• Piston Depositor



• Disc Sprayer

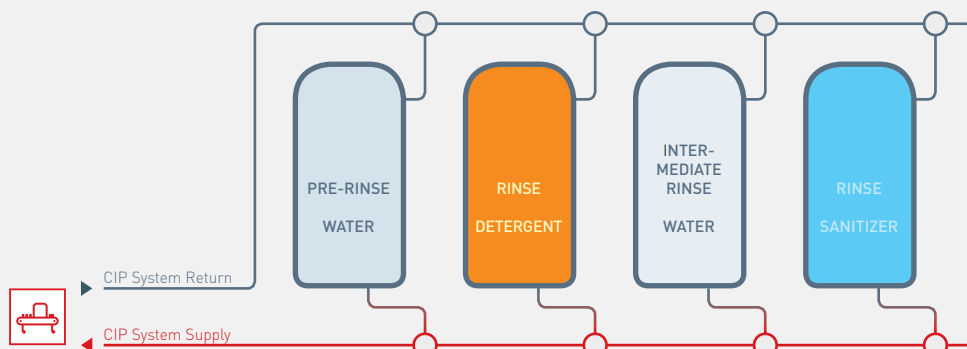


The advantages of CIP

- Optimizes your complete production process
- Reduces cleaning time; raises production time.
- Cost saving
- Less chance of contamination
- Saves on the use of water and detergent
- Makes it easier to work according to HACCP



Schematic diagram of the possible steps of the CIP process



ENERGY
SAVING



LESS
WASTE



SAVE THE
PLANET

Through energy-saving measures, such as dimensioning of electrical power and – where possible – use of recyclable materials, BAKON commits to dealing responsibly with the environment.

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