

CIP 2.0™



CIP 2.0™ A BETTER WAY TO CONTROL CLEANING CYCLES — FOR REPEATABILITY AND EFFICIENCY

CIP 2.0™ is designed for food, dairy, and beverage plants and is aligned to meet both industry and regulatory demands. The built-in standardized control system features best practices while offering an intuitive interface to maximize control familiarity (*Fig. 1*). By automating the routine of cleaning with CIP 2.0, a plant can have faster cleaning times, shorter downtime, and higher repeatability due to process parameters.

STANDARD FEATURES & BENEFITS

- Uniform graphical interface brings seamless operation and integration into a single or multiple plants
- Process parameters deliver a more accurate and repeatable process than a time-based approach, and minimizes overuse of chemicals, water, and other resources
- Chemical dosing automation reduces operator exposure to chemicals
- Automated record-keeping verification occurs after each cycle, designed to comply with regulatory standards CFR21 and S88
- Built-in predictive and preventative maintenance program with valve-cycle count and pump-run time analysis
- Corrosion resistant 316L stainless steel wetted material
- Maintenance manuals and instructional videos built into HMI interface for quick access (*Fig. 3*)

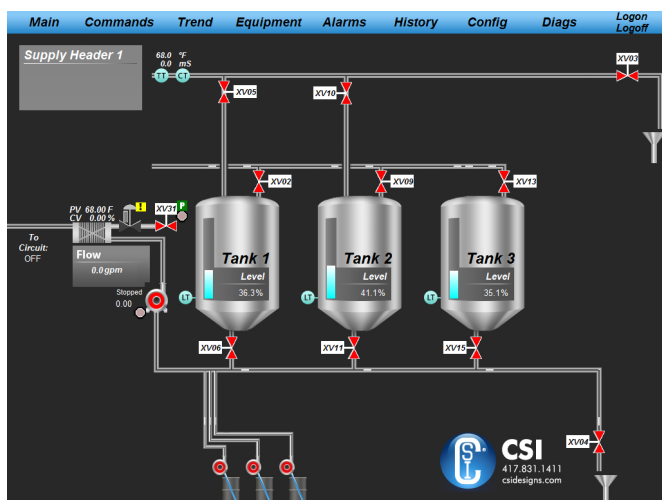


FIG. 1 — HOME SCREEN DESIGN CONSISTENT ON ALL SYSTEMS FOR EASE OF USE & CROSS-TRAINING



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MODULAR SYSTEMS FOR MAXIMUM FLEXIBILITY

A modular system allows for customization with a wide variety of options to accommodate your specific needs, including but not limited to:

- Heat Exchanger: plate-and-frame, shell-and-tube, steam, electric
- Tanks: 316L material with half-hinged or Flanged & Dished (F&D) top head and your choice of 3-A slopped and knuckled or F&D bottom heads to meet your specific cleaning requirements
- Valves: standard butterfly, seat, diaphragm, ball
- Systems include up to four tanks
- Clean one or two independent processes simultaneously
- Single seat valves that meet 3-A standards
- Optional chemical dosing based on pH
- Analytics for chemical usage, and real-time alerts for both on-site and remote notifications

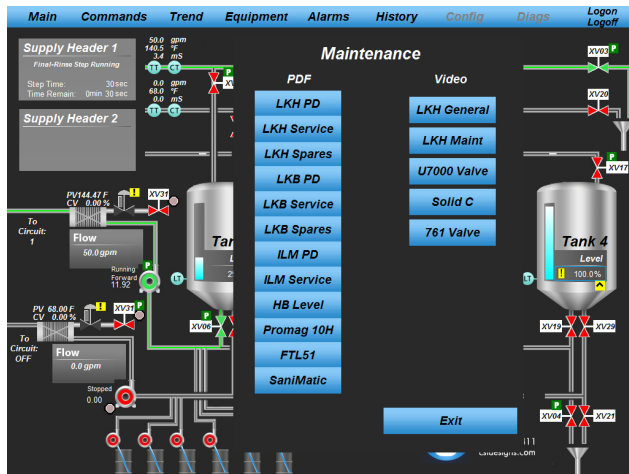


FIG. 3 — MAINTENANCE SCREEN WITH PDF AND VIDEO OPTIONS



FIG. 2 — COMMAND SCREEN WITH INTUITIVE & UNIFORM INTERFACE SIMPLIFIES OPERATOR TRAINING

COMPLIANCE INFO

- Fully equipped to meet both industry and regulatory requirements, including the FDA Food Safety Modernization Act (FSMA)
- CFR21 and S88 Compliant

SIMPLE INTUITIVE OPERATION

- Smart-machine technology enhances performance, flexibility, and reporting
- Uniform graphics simplify operator training (See Fig. 2)
- Cloud connectivity through Rockwell Connected Enterprise or other third-party VPN connectivity options
- Easy configuration for cycle changes and expansion

APPLICATIONS

- Food, Dairy, Beverage, Home Personal Care, and Pet Food industries
- Chemical or processing plants concerned about contamination
- Process piping, valves, fittings, pumps, tanks, agitators, and more



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