



Tetra Pak® Bag Tipping unit CIP

Designed for high food safety and ergonomic handling.



Application

Tetra Pak® Bag Tipping unit CIP is designed to efficiently discharge 25 kg bags of powder into a liquid process where automatic cleaning with a high level of hygiene is required. As standard, the unit has a built-in wet CIP (cleaning-in-place) system making it suitable for the most exacting cleaning requirements for process equipment. This product is ideal for removing every trace of flavour, colourant or allergen residue. The unit is suitable for applications where allergens such as lactose, gluten and nuts may be an issue. Sticky powders are also easier to clean with CIP compared with manual cleaning.

Highlights

- Low operational cost
- Hygienic design for high food safety
- Ergonomic and safe working environment
- Compatible with many liquid processes and powder types

Working principle

This unit is suitable for Tetra Pak® High Shear Mixer with a vacuum system or any kind of batch powder and liquid mixing process. Therefore you have the flexibility to connect this bag tipping unit using:

- Vacuum mixer powder feeding
- Venturi powder incorporation
- Non-vacuum mixer: powder gravity feed

A separate dust extraction filter ensures efficient dust control at the tipping point.

The access door is automatically locked before the CIP cycle starts. When the CIP cycle starts, the complete unit is washed with a single spray ball that directs jets of cleaning water to all internal parts of the unit.

Working principle (cont.)

The dust collector pipe is also connected to the CIP network to ensure that no dust residue can find its way back into the cleaned tipping area. The downstream process connection pipe is also cleaned using the CIP system.

The tipping unit is designed to be easily accessible in case the operator needs to quickly dry it by hand after the CIP cycle is complete.

As an alternative, a special automatic drying unit is available as an option by connecting a hot air dryer via an existing inlet.

A third alternative is to leave the unit to dry at ambient temperatures with the lid open.

The outside of the unit can be washed manually by the operator with jets of water.

Basic unit

The Tetra Pak® Bag Tipping unit CIP is a compact station that stands on the floor. Suitable for washing temperatures of up to 90°C.

Equipped with safety locks. Thanks to the locks, the unit is able to use hot water and detergents in a safe manner.

Made of grade 316L stainless steel and food-certified materials.

Designed with smooth flat surfaces to enable all powder residues, both on the inside and outside, to be washed away completely.

Ergonomic features

- Comfortable table height of 87 cm.
- Table folds down for better access.
- Door folds up and out of the way.
- Room for sideward arm movement.
- Large opening for all bag lengths.

Main components

- Bag Tipping unit
- Upstream connection (to dust extraction)
- Downstream connection
- Level sensor

Options

- Isolation sanitary valve on dust connection pipe
- Pneumatic vibrator or electrical vibrator
- Controlled air inlet for powder fluidization
- Dust extraction filter
- Automatic drying system

Capacity

Up to 3,000 kg/h depending on working capacity of the operator. Storage volume: 120 litres

Consumption data

Electrical power

100 W at 24 VdC

Required water supply

90 l/min at 2 bars

Compressed air

120 NI/h at 6 bars



Dimensions

