

MARION

Clean-In-Place System

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Faster cleaning cycles, higher profit margins

Get more consistent results in a fraction of the time of manual cleaning with Marion's TotalClean CIP System. Automated technology and high-pressure nozzles deliver the power to clean hard-to-reach spots helping you speed up batch changes and increase product throughput.

**More Consistent and Repeatable
than Manual Cleaning**

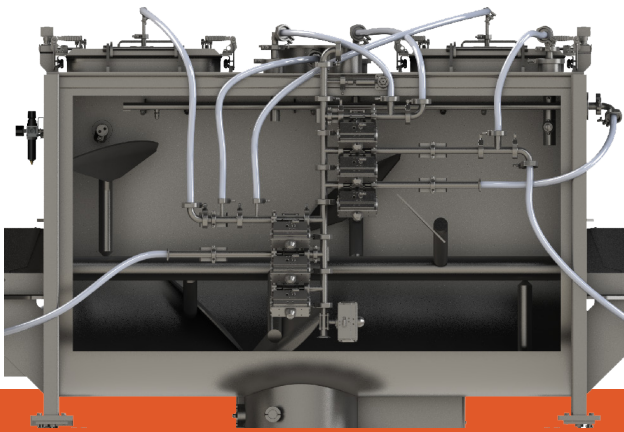
**Keeps Staff Out of Harm's Way
With 99% Automated Cleaning**

**Significantly Reduces
Contamination and Product Loss**

Saves Time and Labor Costs

Ideal For Cleaning and Sanitizing

- Mixers
- Blenders
- Centrifugal Sifters
- Vibratory Screeners
- Fluid Beds

The logo for Marion, consisting of the word "MARION" in a bold, orange, sans-serif font.

CIP System Features

- High pressure/low flow pump
- Pressure control
- Flow control
- Water input selection
- On-Demand hot water
- Temperature monitor/control
- Detergent injection
- Detergent control (conductivity)
- Mobile skid or static with minimal footprint
- HMI/PLC Control
- Rinse verification (conductivity)
- Full drainable (nozzles and skid)
- Drying system
- Multiple machine supply
- Purified water tanks
- Prep tanks for hot water and detergent on increased flow



Average Cleaning Cycle Time: 30-60 minutes

Additional devices and zones can be added to focus on areas like door recesses, inlet ports, discharges, and mixer agitators bringing automated wash coverage closer to 99%. A manual wash wand is required to finish the job with some quick targeted cleaning at the end of the cleaning cycle.

Options for Customizing Your CIP Equipment

We engineer CIP systems for a wide variety of applications including food, pharmaceutical and nutraceutical processing that require validation of FDA, 3A and BPE standards. In addition to integrating CIP systems with your equipment, we offer mobile CIPs mounted on a skid for added flexibility and versatility.