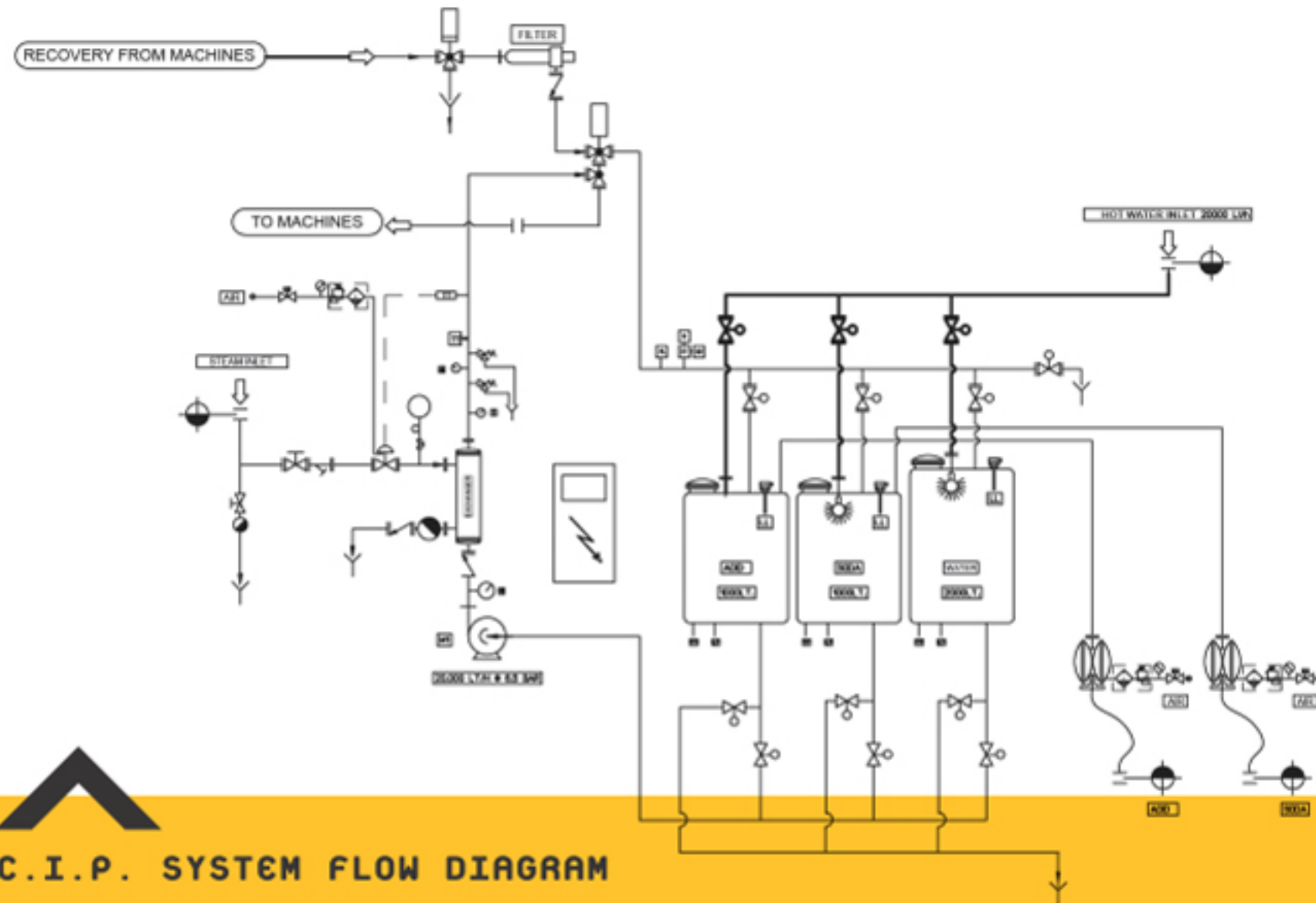




C.I.P. SYSTEM FLOW DIAGRAM

TONELLI
food technologies



washing technologies

TONELLI
food technologies

- COMPLETE TURN-KEY WASHING SYSTEMS C.I.P. (CLEANING IN PLACE)
- 3-4 STAINLESS STEEL AISI 316 TANKS: SODA - ACID - WATER - (STERILIZER).
- AUTOMATIC UNITS FOR RESET OF DETERGENTS THROUGH DOSING OF CONCENTRATED AGENTS.
- AUTOMATIC TEMPERATURE CONTROL OF THE WASHING SOLUTIONS.
- AUTOMATIC CONTROL OF SOLUTIONS' CONDUCTIVITY.
- HEAT EXCHANGER FOR SOLUTIONS' HEATING THROUGH STEAM.
- CENTRIFUGAL PUMP 25.000LT/H; HEAD 7 BAR.
- AUTOMATIC MANIFOLDS, STAINLESS STEEL AISI 316, FOR DELIVERY/RECOVERY OF THE SOLUTIONS TOWARDS THE MACHINES TO BE WASHED.
- ELECTRIC CONTROL BOARD IP54 WITH PLC SIEMENS S7-300.
- MAN- MACHINE INTERFACE SIEMENS MP277 TOUCH 10" COLOR.
- MANAGING SOFTWARE.

COMPUTERISED MANAGEMENT SYSTEM

ALL RECIPE STAGES ARE MANAGED BY TONELLI-DESIGNED SOFTWARE, COMBINED WITH SOPHISTICATED ALLEN BRADLEY, SIEMENS, TELEMECANIQUE AND OMRON PLC SYSTEMS WITH PANEL VIEW AND TOUCH PANEL FOR COMPLETE AUTOMATION OF THE WASHING PROCESS. MORE THAN 50 RECIPES, WITH RELATIVE PROCESS PARAMETERS (TIME, SPEED, AIR PRESSURE, ETC.) CAN EASILY BE STORED FROM THE CONTROL PANEL. A COMPLETE GRAPHIC INTERFACE WITH ICONS MAKES THE MACHINE'S OPERATING FUNCTIONS EXTREMELY USER-FRIENDLY, EVEN FOR UNSKILLED OPERATORS.



WASHING & SANITIZATION

WASHING SYSTEM WITH HYDRODYNAMIC (MAX PRESSURE 30 BAR) OR ROTORIZED (MAX PRESSURE 110 BAR) HEADS, CONNECTABLE TO C.I.P. SYSTEM

