

APPLICATIONS PUMPS



CENTRAL CLEANING SYSTEM WORLD'S LARGEST DELI

File No. 208

Section 6

PROBLEM:

The world's largest deli-food processing plant needed a sophisticated cleaning and sanitizing system for its 33 different locations throughout the 100,000 square foot plant.

SOLUTION:

Install a computer controlled CAT PUMP high pressure central cleaning and sanitizing system servicing the entire plant with a series of spray guns and nozzle spray stations.

SPECIFICATIONS:

CAT PUMPS Model.....	(three) 3531, (five) 2522
Pressure Sanitizer.....	150 PSI
Detergent.....	200 PSI
Rinse.....	450 PSI
Flow.....	Upon Demand up to 230 GPM
Temperature.....	Tepid Water
Fluid.....	Sanitizer/Detergent/Water
Duty Cycle.....	Continuous
Drive.....	Electric

BENEFITS:

- Conserve energy over alternate 75 H.P. centrifugal system running continuously.
- Significantly reduces labor.
- Saves hundreds of gallons of water and detergent.
- Eliminates risk of product contamination.

OPERATION:

Cleaning is in process 7 days a week, 24 hours a day at the world's largest Deli-Foods processing plant. The high pressure clean-in-place (CIP) system is an integral part of a larger highly sophisticated system designed by Dontech, Inc. to treat plant wastes and recover products and liquids for reuse. The system is versatile and capable of handling a variety of waste products such as vegetables, fruits, meats, poultry, seafood, dairy and cheese products and desserts.

The central cleaning system is required to clean, wash and sanitize equipment, process systems and work areas at 33 different locations throughout the 100,000 square foot plant. The design allows for other stations to be added to the complex as requirements dictate. Some cleaning stations require the use of spray guns which are conveniently hung from the ceiling above the work areas. Other areas make use of a series of spray nozzles. Operators can rinse, clean or sanitize their area by simply pushing a button. This button activates the central control feed system which directs the proper solution and volumes through a manifold system to the proper cleaning station. Upon completion, the station automatically shuts off.

The system is computer controlled to assure proper solution and constant volumes to each station. It is designed so each station can be individually activated but any number of cleaning stations may operate simultaneously regardless of the function being performed, e.g. rinsing, detergent or sanitizing.



Special attention was given to corrosion resistant, sanitary construction. The three 750 gallon supply tanks for rinse water, detergent and sanitizers are 316 stainless steel. All tubing is stainless steel. All hose is braided stainless steel. All control panels and valves are stainless steel. All pumps are stainless steel.

“Customer confidence is our greatest asset”

Products described hereon are covered by one or more of the following U.S. patents 3558244, 3652188, 3809508, 3920356, 3930756 and 5035580

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