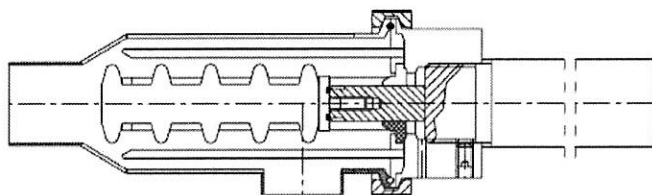


## PRODUCT RECOVERY "PIG" – system for CIP



Most processes used for food and drug production require regular cleaning. Before the cleaning process can be carried out, product remaining in the piping must be removed. The question is simple:  
How much of the remaining product will be filled into packs or cans and how much will be disposed into the sewage system?

Food Tech's "Pig" system is a practical solution to the problem. The piping is emptied to almost 100 %. There is no mixing phase and all handling of the "pig" is automatic.

The "pig" is kept in its starting station during production. After production the piping is emptied of product by pushing the "pig", often by means of water or other liquids, to the end station. There it is cleaned during ordinary washing-up and then driven back to the starting station, often by compressed air, at the same time as the piping is being drained of water.

The starting and end stations are designed to give a good washing result also of the "pig". The material of the "pig" should be conformed to product and temperature to ensure as long a life as possible.

## TECHNICAL DATA

Pipe dimensions	SMS 25 - 101.6 mm, also available in other connections
Min. radius of pipe bend	3 x pipe diameter
Description of station	Cylindrical container with basket of billets. Piston controlled by pneumatic cylinder with spring return. Joint connection for CIP and fluid alt. gas
Material of station	Interior and exterior SS 2333, also available in other materials.
Material of "Pig"	FDA-approved rubber quality.
Temperature range	0°C to 100°C.
Max. working pressure	10 bar
Propellant	Fluid or gas
Options	Magnetic sensors Control panel for gas control

## REFERENCES

NNP Östersund, Sweden	3	Soft whey-cheese
Arla Färskvaror Göteborg, Sweden	1	Butter
Malaco AB Malmö, Sweden	3	Confectionery
Van den Bergh Foods AB Helsingborg, Sweden	1	Vegetable oil
Frödinge Mejeri Frödinge, Sweden	1 2	Cream base for gateaux Hand operated for jam