



CIP – CLEANING IN PLACE – systems are used to clean all items and pipelines used for the processing of dairy products, to ensure high hygienical standards in such a bacteriological sensitive environment .

CIP plants are built according to size and numbers of machines and lines to be washed, can be compact, semi-automatic or full programmable. PIETRIBIASI offers full flexibility in the study of the most suitable CIP for your ice cream laboratory.