

Plug-and-Play cleaning solution for conveyor belts

Easy to install, hygienic cleaning in place unit from Habasit



Hygiene is the key to food safety

A hand wearing a blue nitrile glove is shown holding a piece of light-colored meat. The background is a dark blue conveyor belt with a repeating interlocking pattern. The overall scene is brightly lit, emphasizing the cleanliness and precision of the food processing environment.

Retaining a high standard of hygiene is one of the critical challenges for the food industry, especially in protein processing.

Throughout the entire process chain, food processors take measures to eliminate the risk of cross-contamination, which could occur due to contact with harmful microorganisms. Removal of contaminants from equipment and conveyor belts requires intensive sanitation processes. Those are highly time-consuming, labor-intensive, and require high use of fresh water and cleaning agents, leading to higher sewage treatment costs.

Cleaning in place devices can significantly optimize sanitation processes of conveyor belts, allowing faster and more efficient execution of the cleaning process.

However, today, most conveyors in the food processing industry are not equipped with integrated cleaning units. Installation of such traditional devices usually requires complex and costly retrofitting of the conveyor.

Habasit's second-generation hygienic CIP unit is an effective plug-in cleaning system for conveyor belts in applications that demand the highest hygiene standards.

This new, patent-pending device has been re-designed specifically for quick and easy installation and requires minimal mechanical adjustment for almost any existing conveyor frame in the food industry. The tool is suitable for spraying detergents, sanitizers, and foams and facilitates a reliable, easy, and efficient removal of organic residues accumulated on processing and conveyor belts.

With Habasit's new CIP unit, food processors can benefit from reduced manual cleaning operations, which helps cut down the high costs of labor, water, and detergent use.



Optimize your conveyor belt cleaning

The Hygienic CIP unit is a convenient and efficient add-on to most of food processing conveyor belts. It is highly efficient, hygienically designed and makes cleaning more environmentally friendly.

The ease of installation and retrofit on differently designed conveyors makes it possible for plant managers to achieve a safer, cleaner, and more hygienic food processing on all conveyor belting along the production line.



The Habasit CIP is suitable for use in combination with modular, monolithic and fabric belting. For further support get in contact with a Habasit Representative.



Resource saving

Reduced labor, water, cleaning agents and energy consumption make the CIP unit both an economically and environmentally healthy choice for your line.



Hygienic design

The state-of-the-art hygienic design of the CIP unit is inspired by EHEDG and 3-A design guidelines. The complete hygienic design of the device reduces biofilm, microbial growth and minimizes the consequent risk of food cross contamination. All movable parts are 100% hygienically sealed and detectable by in line inspection systems, enhancing your food safety. Therefore, it is the optimal choice for conveyor belts that must comply with the strictest hygienic requirements.



Efficient cleaning

The Habasit CIP unit provides internal and external cleaning of the conveyor belt and saves you time while doing so. Reduced cleaning time and manual labor are also beneficial to production time.

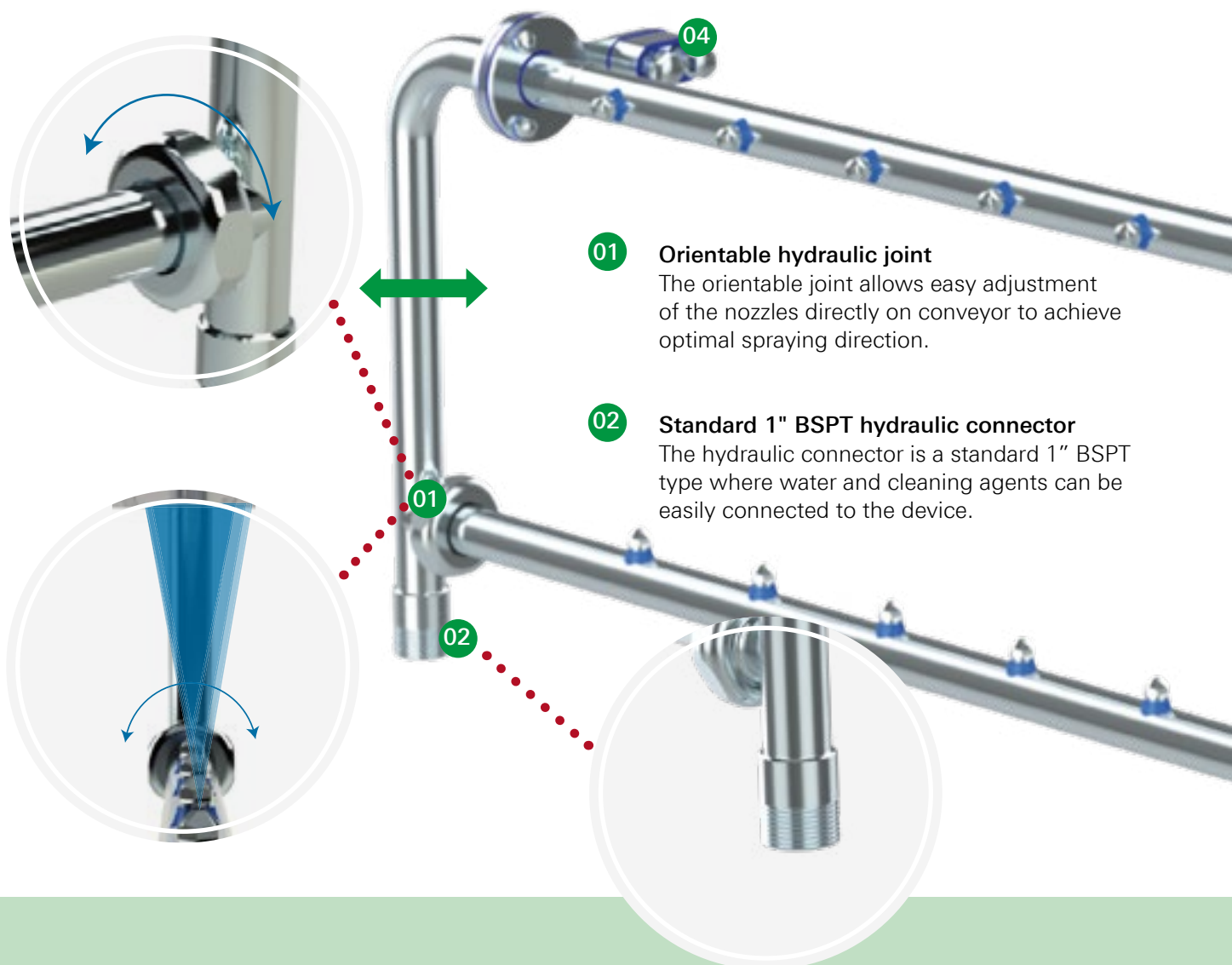


Plug & Play solution

You can now easily install an effective CIP system on your existing conveyor regardless of its design, with no need of complicated engineering and conveyor frame modifications. Only a few drills are required to fix it on the conveyor frame. Its easy assembly has multiple mounting options and a final fine tuning is possible directly on site.

Technical features

The Hygienic CIP unit is composed of two adjustable spray bars that are equipped with a set of high-efficiency spray nozzles that spray water, detergents, high-pressure sanitation fluids, and foams on both belt surfaces (in the belt recesses and the area of the sprockets). The upper bar can be fixed to most of the stainless-steel conveyor frames with the use of two hygienic brackets. All movable parts are 100% hygienically sealed. The unit's self-draining, hygienic design allows minimum cleaning effort of the device.



01 Orientable hydraulic joint
The orientable joint allows easy adjustment of the nozzles directly on conveyor to achieve optimal spraying direction.

02 Standard 1" BSPT hydraulic connector
The hydraulic connector is a standard 1" BSPT type where water and cleaning agents can be easily connected to the device.



Hose connector
Standard 1" BSPT



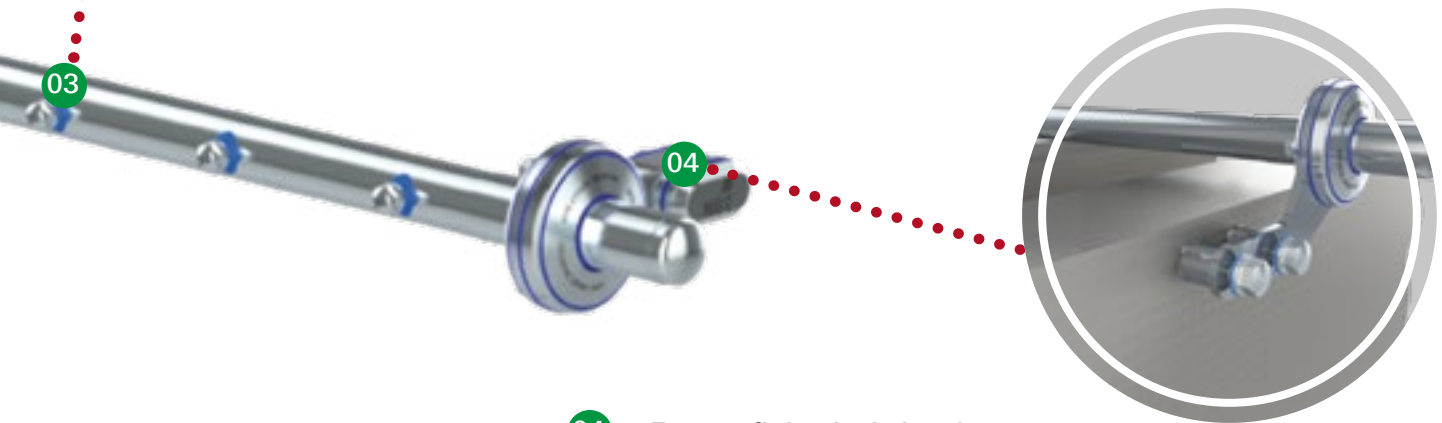
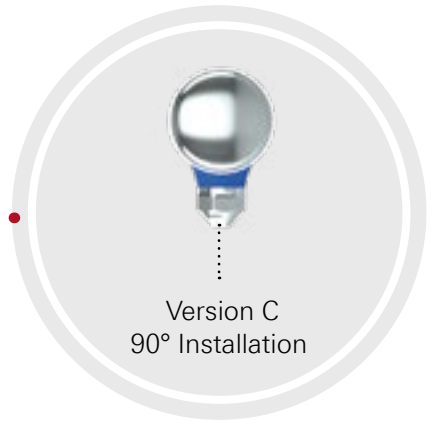
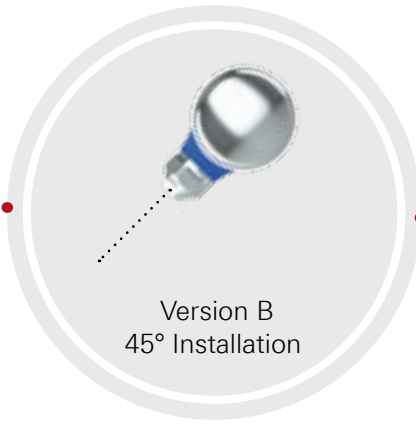
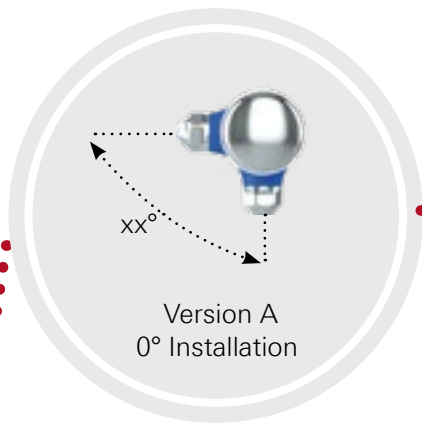
Water temperature
Max. 60 °C / 140 °F
Recommended 45–50 °C / 115–122 °F

All components are manufactured in stainless steel for intensive usage in demanding sanitary environments.

03

Internal spraybar with a nozzle array

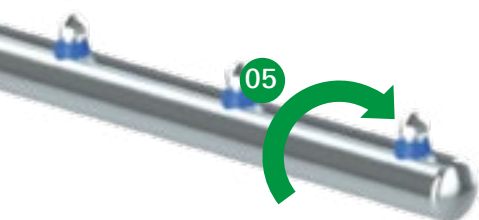
The upper bar nozzles are available in 3 different configurations suitable to cope with the multiple installation options and special needs. Preferred configuration of the nozzles should be specified.



04

Easy to fit hygienic brackets

The innovative hygienic brackets system allows both an easy installation of the upper spray bar and its axial rotation to set the optimal spray trajectory and it's further fastened into the final position.



05

External orientable spraybar with a nozzle array

The lower spray bar swings together with the main vertical pipe and is adjustable allowing to achieve the maximum spray and installation flexibility.



Water pressure

Max. 30 bar / 200 PSI
Recommended 5–15 bar
to limit aerosol



Manufacturing material

Stainless steel
AISI 316

Installation options

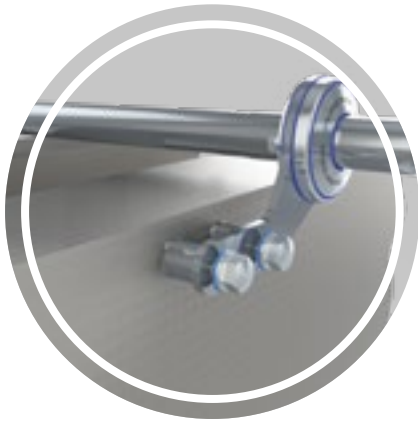
The CIP unit's state-of-the-art, hygienic design makes it compatible with most of the standard conveyors in the food processing industry.

This plug-and-play solution can be installed on almost any conveyor without the need for extensive retrofitting.

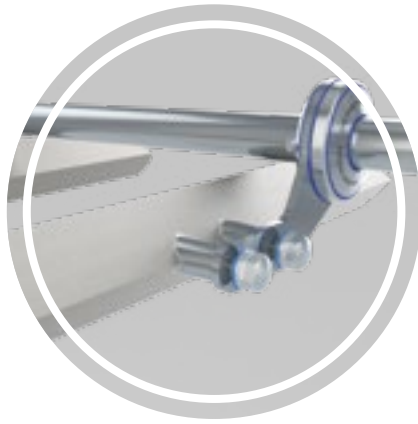


The hygienic brackets

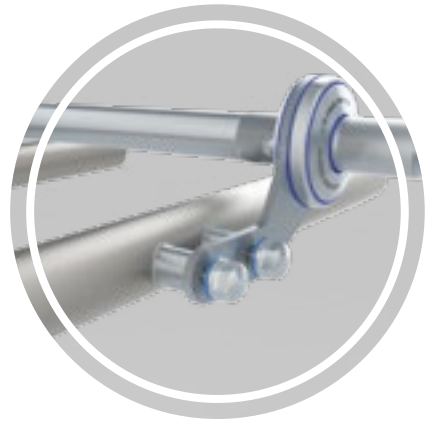
The Hygienic CIP Unit is compatible with most of standard conveyors: three different mounting fasteners suitable for flat surface, square, square rounded or round tube installation are available.



Square tube or flat steel sheet

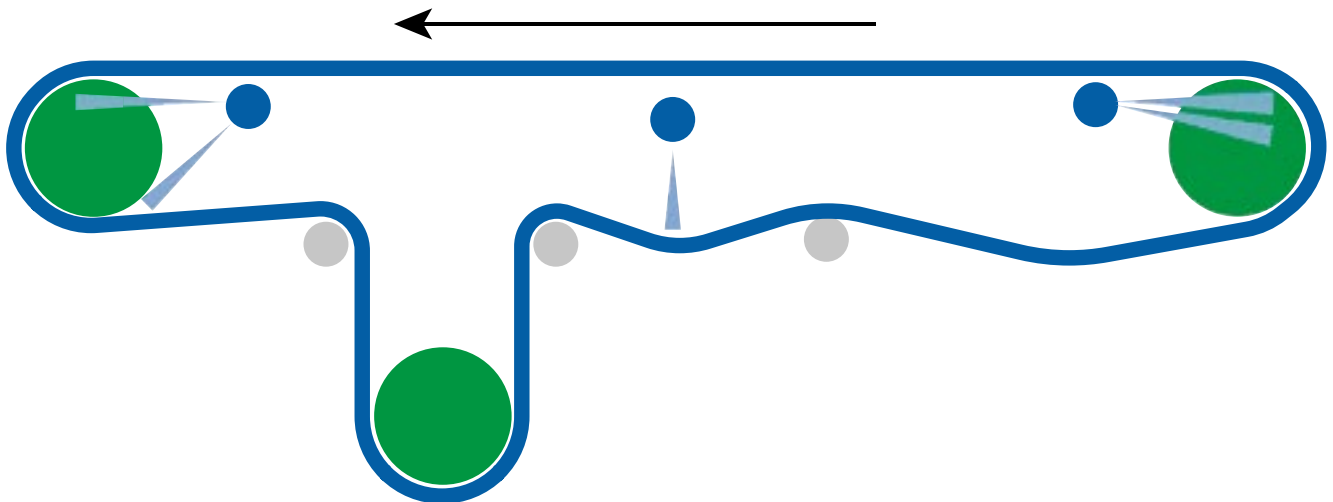


Square tube (angled)

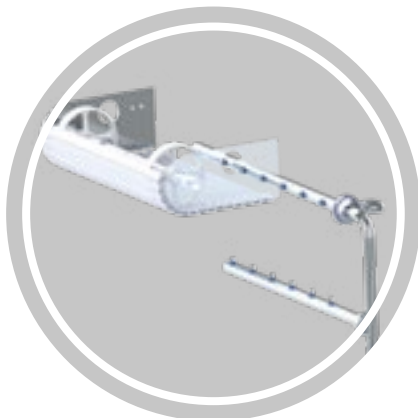


Round tube

Where possible, we recommend to install our CIP in the conveyor tail where it is often possible to install a couple of Habasit hygienic idler wheels to maximize the free spray zone area and reduce the sprocket belt marking.



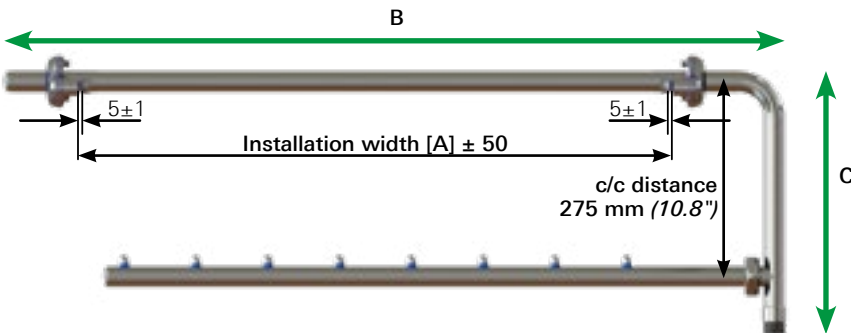
The CIP device can be easily installed on the conveyor after minimal modification, which will allow to slide it into the frame.



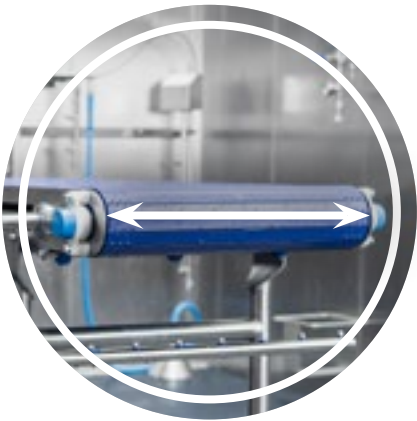
Product range

Habasit's standard CIP unit is available for conveyor belt widths starting from 252 mm (10") to 812 mm (32") in 52 mm (1") steps. Contact your Habasit Representative to discuss other options if required.

Installation width



Conveyor belt width



Belt width*	mm	252-305	355-406	457-508	558-609	660-711	762-812
	inch	10"/12"	14"/16"	18"/20"	22"/24"	26"/28"	30"/32"
External conveyor frame width (A)+-50mm	mm	340	440	540	640	740	840
	inch	13.39	17.32	21.26	25.02	29.13	33.1
External CIP unit width (B)	mm	598	700	801	903	1005	1106
	inch	23.54	27.56	31.54	35.55	39.57	43.54
External CIP unit height (C)	mm	395	395	395	395	395	395
	inch	15.55	15.55	15.55	15.55	15.55	15.55
Nozzle No.		3+3	4+4	5+5	6+6	7+7	8+8
Water flow** (L/min)		7.2	9.2	12.0	14.4	16.8	19.2




*Other sizes are available on request

**Flow measured at 3 bar water pressure

The Habasit new Hygienic CIP unit can easily retrofit existing conveyors as well as be installed on brand new ones.

Our services



Our commitment to our customers' success is what drives our continuous innovation and product and service improvements. We combine engineering expertise with dedication to reliability, to create lasting value for our customers.

Global leadership, local service

Habasit is your local partner with global reach. With 30 affiliated companies, each with its own inventory, fabrication, assembly, and service facilities, plus our worldwide network of partners, we react quickly and expertly to meet your most complex installation challenges.



Comprehensive technical support

from belt selection to design assistance
Extensive knowledge of our customers' processes lets us guide you from application analysis to selecting the optimal solution. We offer online calculation and belt selection tools, as well as on-site engineering assistance and equipment design, to make sure you get the best solution.



Process optimization and everyday efficiency

Innovation comes from understanding our customers' daily challenges. Habasit is more than a belting company. Our experts can provide belt condition monitoring, regular inspections, analysis, and surveys at your sites, to keep your lines running smoothly and fully optimize your equipment and production processes.



Sharing knowledge and making business easy

Habasit offers training programs and support tools to ensure optimal use of our products, with training on fabrication, installation, assembly, maintenance and belt repair either at a Habasit site or your own location. Orders, shipping and tracking can be managed via our Customer Care team, or directly online.

Committed to innovation beyond the obvious

Because our customers' challenges and needs are always changing, we are constantly investing in the research and development of new products and solutions not only for today, but also for tomorrow.

Habasit is a member of EHEDG

Our dedicated belting solutions aim to support the highest standards of hygienic equipment design.



Contact us

Habasit has subsidiaries, affiliated companies, representatives and service partners all around the world, dedicated to supporting you whenever and wherever you need us.



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