

## **Bredel CIP pump**

Optimal efficiency for sanitary and hygienic processes





The Bredel CIP pump is ideal for food and beverage, pharmaceutical and cosmetic processes that require optimal efficiency and regular Clean-In-Place (CIP) procedures.

The innovative design and automatic retractable shoes are specifically designed for CIP processes, ensuring ability to clean with required water velocity, reduced power consumption and extended hose life.

The pump is available in sizes 20 (up to 600 L/h), 25 (up to 1800 L/h) and 32 (3200 L/h).

## **Applications**

- Yeast dosing
- Yeast transfer
- Flavour and colour dosing
- Diatomaceous earth dosing



## **Benefits**

- Enhanced hygiene: Meets all CIP requirements, ensuring system cleanliness.
- Efficient energy use: Activating "CIP mode" during cleaning cycles reduces power consumption and improves efficiency. Users can turn off the pump during the cleaning process.
- **Extended hose life:** Retracting the shoes during cleaning minimises hose compressions at high temperatures.
- Retrofittable: Minimises investment costs due to easy rotor replacement.

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