



CIP Cleaning: Heat Exchanger Media Side

After CIP

Bactoforce CIP cleaning



Heating



Cooling

Bactoforce CIP cleaning prevents fouling on hot and cold surfaces in heat exchangers

Your benefits from CIP cleaning are:

- Higher efficiency
- Longer lifetime
- Lower energy costs
- No extra downtime

All reports are stored and made on-line available for easy access when needed.

Cleaning is carried out during the annual leakage control (Past Safe) on your heat exchangers.

Bactoforce inspection standards

Inspections are performed according to high standards by trained and qualified inspectors:

- Non-Destructive inspection
- ISO 9712, DIN EN 473

- Safety training (confined space and working at height)
- Experience in the food industry

Working with Bactoforce

In Bactoforce, we recognise that our job is to make you feel safe about the condition of your process line.

We take the responsibility for planning, coordination, safe execution, reporting and follow-up on the inspection activities.

Other inspection services include:

- Inspection of spraydryers and silotanks
- Inspection of tanks and vats
- Endoscopy

Bactoforce in brief:

- 20+ years of inspection experience in the food sector.
- Best practice inspection methods customised to food production facilities.
- Trusted partner to some of the leading brands in the industry in Europe.

Use Bactoforce to validate your equipment, prevent microbial problems and troubleshoot to find the source of a problem.



Contact your local Bactoforce office to learn more

www.bactoforce.com