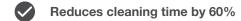


# THE INTRALOX CLEAN-IN-PLACE SPRAY BAR

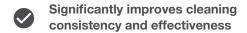
## ENABLES SIMPLER, FASTER BELT WASHDOWN

The Intralox® Clean-in-Place (CIP) spray bar was designed to maximize cleanability and simplify hygienic procedures for food manufacturers. Our stainless-steel spray bar uses a custom-engineered spray pattern to both increase and expedite debris removal from your belting—including the underside, sprockets, and shaft. Compatible with most conveyors, our CIP spray bar cleans belts quickly, effectively, and consistently with less cleaning time and water usage than manual cleaning. Use with Intralox OneTrack™ tools and belt components to simplify your parts sourcing and accelerate installation and maintenance.

#### **Benefits and Features**













Successful implementation of CIP systems is a team sport that includes engineering, assessments, and on-site maintenance training from Intralox; sanitation and hygienic design consultation from Commercial Food Sanitation; and—most importantly—alignment and engagement from all plant functions supporting the sanitation team.

Steve Tsuyuki, Senior Director of Corporate Sanitation and Sanitary Design at Maple Leaf Foods



#### **Success Spotlight**

By implementing Intralox's CIP spray bar, one food processor achieved:

- 75% reduction in cleaning time
- 60% less water consumption
- Greatly improved sanitation



### **Solution Spotlight**

#### The Intralox Clean-in-Place System

Automated sanitation's effectiveness depends on both its technology and the procedures that support it. Combining the Intralox® CIP spray bar with education from Commercial Food Sanitation (CFS) and Intralox experts creates a system that reduces process waste, improves hygienic design, and optimizes sanitation effectiveness and efficiency.

To learn more about the Clean-in-Place spray bar, contact Intralox Customer Service.

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