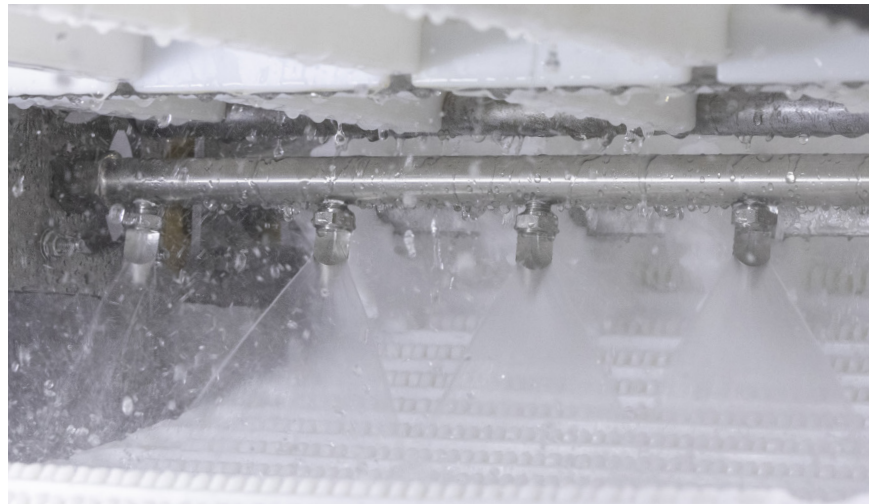


THE INTRALOX CLEAN-IN-PLACE SPRAY BAR ENABLES SIMPLER, FASTER BELT WASHDOWN

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.

Benefits and Features

- ✓ Reduces cleaning time by 60%
- ✓ Decreases water usage by 25%
- ✓ Significantly improves cleaning consistency and effectiveness
- ✓ Compatible with most conveyors
- ✓ Made of 303/304 stainless steel



“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% decrease in water consumption
- Greatly improved sanitation



Intralox Team Tip

The success of any assisted cleaning system is contingent on integrating a sound sanitation program alongside proper hygienic design. Both Intralox and Commercial Food Sanitation—an Intralox company—help achieve this with our CIP offerings.

To learn more about the Clean-in-Place spray bar, [contact Intralox Customer Service](#).