



Handling



Dispensing



Sieving



Blending



Container



Cleaning

Container Cleaning

Entire Automated Container Cleaning Chamber



SERVOLIFT

Your specialist for complete handling-, blending- and cleaning technologies

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► Cleaning Chamber - Type: Superior

The SERVOLIFT Container Cleaning Chamber equipped with automatic feeding devices, automated inside lances, continuous movable outside washing frame and air feeding system guarantees an accurate, validatable and ergonomic cleaning result. Various container sizes and geometries can be cleaned optimized. Accessories are applied beside, cleaned without any spray shadow to ensure simple and time saving handling. According to the SERVOLIFT **green line** philosophy the energy and media consumption is optimized and minimized.



- Preparing of containers (unclean side)
- Sliding doors with inflatable seals and interlock between unclean and clean side
- Automatic loading and unloading of chamber



Inside, double nozzle system, orbital and 360°



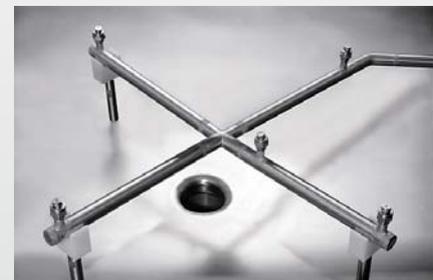
- Inner and outer side cleaning controlled separately
- Orbital nozzle system for inside cleaning
- Continuous movable washing frame for outside cleaning
- any spray shadows avoided
- Residue-free drain with quality sensor



Inflatable sealing at door, special blow out unit for door frame



- Air feeding tube adjusted on container height by telescopic unit
- Drying with filtered air, hygienically
- Controlled heating circuit and air circulation based on thermodynamic design
- Controlled cooling as final process



Below nozzle system for discharge valve at container



- Recording of process parameters
- Printout of batch protocol
- Audit trail, electronic records and signatures CFR 21 part 11 compliant
- Unloading clean side
- showing state of the plate by light coloured



Container positioning

Temperature, pressure, flow and quality of washing mediums and drying air are indicated at HMI. Multistep, freely configurable cleaning programm, ensure fully customized cleaning procedures. Air handling unit with circulating air flow guarantees a minimized supply consumption. The user friendly interacting control system, with state of the art large sized color touch screen, visualizes relevant process parameters. Recipe management, user access, electronic records and signatures and recipe management are CFR 21 Part 11 and GAMP5 compliant. The system is optimized in consumption and shows environment-friendly design.