



Introduction



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- Sani-Matic
- Product Manager
- 10 Years Experience in Engineering and Product Management



What do you think of when you hear... "Clean-In-Place (CIP)"?

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What do you think of when you hear...











What SHOULD you think of when you hear...

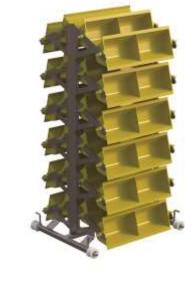
"Clean-Out-of-Place (COP)"?













COP Home Cleaning Example



Manual Cleaning



Automated Cabinet Washers



COP Parts Washers

"How do they compare?"

Equipment Cost			
Safety Risk			
Water Use			
Checmical Use			
Cleaning Time			
Labor Hours			

Repeatability



COP Parts Washer – 7 Touch Points

COP PARTS WASHER

7 TOUCH POINTS





Automated Cabinet Washer – 2 Touch Points





COP Cleaning Equipment Comparison

Equipment	Type of Cleaning Equipment		
Parameters	Manual Cleaning	COP Parts Washer	Cabinet Washer
Equipment Cost	LOW	MEDIUM	HIGH
Safety Risk	HIGH	MEDIUM	LOW
Water Use	HIGH	MEDIUM	LOW
Checmical Use	HIGH	MEDIUM	LOW
Cleaning Time	HIGH	MEDIUM	LOW
Labor Hours	HIGH	MEDIUM	LOW
Repeatability	LOW	MEDIUM	HIGH
Recordability	LOW	MEDIUM	HIGH



Latest Innovations:

Meeting Sanitary Design Requirements

- Certifiable to NSF/ANSI/3A 14159-1
 - Similar to 3-A's General Requirements (GR) Standard
- Radiused corners, no threaded components, FDA certified plastics/elastomers, stainless steel construction, and more
 - Good sanitary design practices to avoid any bacterial contamination







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NSF International Standard / American National Standard / 3-A Sanitary Standard

NSF/ANSI/3A 14159-1 - 2019

Hygiene Requirements for the Design of Meat and Poultry **Processing Equipment**





Latest Innovations: Cloud Based Data Reporting

Overall Equipment
 Effectiveness (OEE) Trending





Review data quicklyData Trending



Preventive Maintenance (PM) Tracking



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Access anywhereReal-time notifications











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