

## Emptying plants mod. “PIG”

Emptying plants are systems that allow the recovery of a product left inside the pipeline after a pumping process. They allow to recover the product and also to clean the conduits, in view of a subsequent washing operation using a C.I.P. plant.

“PIG” plants are generally used for highly viscous products (such as purees, fruit concentrates, chocolate, in the case of food industry, or creams, in the case of pharmaceutical and cosmetics industries); but is also evident their convenience for low viscosity products with a great economic value.

“PIG” plants are constituted by a delivery station, an arrival station, a sphere (PIG) which is generally manufactured in silicone, and a series of valves and sensors with the possibility of an automatic process control.

The emptying phase begins in the moment in which a suitable fluid (usually compressed air) pushes the PIG, through the pipes, from the delivery station to the arrival one, where it can be extracted.

In this way is possible to reduce the quantity of raw material wasted, recovering it almost completely, and at the same time to reduce the amount of water and cleaning solutions in the subsequent washing operation.

