

COCTIO SMALL CIP MODULE

FUNCTION

Clean equipment and pipes automatically

CAPACITY

30 minutes / wash / target

KEY BENEFITS

1. Automated washing of equipment
2. Targeted washing allows production to continue elsewhere in the line
3. Optimal use of cleaning products and water



DESCRIPTION

The Small Coctio CIP module is the cleaning system for the pipes and machines connected to the Small CIP module. The cleaning of a specific part of the line begins with a rinsing cycle using clean water. Then, the wash continues with an alkali cycle. Finally, the cleaning target is then rinsed with clear water which can then be recovered back to a recycled-water tank (optional) that can be used for the next pre-wash rinse cycle. The Small Coctio CIP module is designed specifically for the washing of bone broth producing equipment. Optionally, a heated acid tank, heated alkali tank and clean water tank can be added to improve efficiency of the system and recover as much cleaning liquid as possible after each wash instead of directing it to the drain.

EQUIPMENT SIZE & TECHNICAL DATA

Height (mm)	1500 (without tanks)
Length (mm)	1500 (without tanks)
Width (mm)	1000 (without tanks)
Water	400 litres per cycle
Steam requirement (3 bar)	100kg/hour when in use
Electrical requirement	4KW

COMPONENT DESCRIPTION

Water and cleaning liquid heater
Automated control system
Optional: heated recycled-water tank, heated alkali mixture tank, heated acid mixture tank

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