

COCTIO SMALL BONE BROTH COOKER MODULE (1/2)

FUNCTION

Cook high-quality 100% natural bone broth

CAPACITY *

2,200 litres bone broth / batch

Requires 1,800 kg bones + 2,000 litres water

KEY BENEFITS

1. Traditional and natural process
2. Automated and consistent cooking environment
3. Easy broth and fat removal process



DESCRIPTION

Ingredients are loaded into the cooker by a lifting and tipping mechanism attached to the cooker. Once the ingredients are in the cooking vessel, the cooking process is started automatically by choosing the recipe set-up from the automation control panel. As soon as the recipe is selected, the cooker will heat up the steam jackets and cook the contents at the predetermined temperature, pressure and time. Once the cooking process is finished, the liquid contents are extracted from the cooker module, through a 200-micron filter and directed to the storage tank. As the broth is extracted, the fat that has gathered on top slowly drops with the broth. At one point, the fat will start to mix with the broth at which stage, the rest of the liquids (mostly fat) are redirected to the Coctio Fat Separation line. Finally, the cooking ingredients are removed from the cooking vessel by electronically opening the bottom hatch and dropping into a screw conveyor located underneath, transporting them out to the next step of the process.

**Due to a modular design, additional cooker modules can be easily added to the system.*

END-PRODUCTS

Type of bones	Beef & Pork (roasting highly recommended)	Chicken	Fish	Vegetable
BRIX range	7 - 12	4 - 8	3 - 7	3 - 6

INDICATIVE PROCESSING TIMES

	Beef & Pork	Chicken	Fish	Vegetable
Loading	30 minutes	30 minutes	30 minutes	30 minutes
Cooking	8 - 12 hours	6 - 8 hours	4 hours	2 - 8 hours
Unloading	30 - 45 minutes	30 - 45 minutes	30-45 minutes	30-45 minutes
Total	12 - 15 hours	7 - 12 hours	5 - 6 hours	3 - 9 hours

COCTIO SMALL BONE BROTH COOKER MODULE (2/2)

BY-PRODUCTS

	Cooked meat and bones	Pure fat
Per Batch	1,620 kg	180 kg

EQUIPMENT SIZE & TECHNICAL DATA

Height (mm)	3000
Length (mm)	4000
Width (mm)	3000
Dimensions (mm)	Cooker: 2500h x 1742 ø
Steam requirement (3 bar)	Heating: 170kg/hour Steady: 20kg/hour
Electrical requirement	4KW

COMPONENT DESCRIPTION

Steam-jacketed closed cooking vessel, 4,300 litres (maximum pressure: 0,5 bar gauge)
Automation that controls temperature, pressure, release of unwanted gas
Cooling jacket located at the top
Openable hatch at bottom and top
Rotating mechanism to facilitate removal of bones
Screw conveyor under kettle to transport remaining ingredients
200-mircron filter between cooker and storage tank
Ingredient loading system (lifting and tipping mechanism) attached to the cooker

Contacts:

Kai Iiskola
 Managing director
 +358 40 556 3642
kai.iiskola@coctio.com

Mikko Rovamaa
 Business Development
 +358 40 152 6099
mikko.rovamaa@coctio.com

Tanja Immonen
 Marketing and Export Services
 +358 50 545 2519
tanja.immonen@coctio.com