

COCTIO SMALL FAT CLARIFICATION MODULE

FUNCTION

Purify fat from broth cooking process



CAPACITY

Designed as required.

KEY BENEFITS

1. Extract pure fat with minimal process
2. No need for supervision

DESCRIPTION

The Coctio Fat Separation module includes a heated fat separation tank and a buffer tank. It handles the fat that emanates from the cooking and the roasting process. Its purpose is to separate and clear the fat from other liquids or particles. The process is natural and requires no supervision. The pure fat is then moved from the buffer tank to a storage tank (recommended to be located outside), and then transferred into a tank truck or other.

The fat is kept in liquid form by maintaining it above 70°C.

EQUIPMENT SIZE & TECHNICAL DATA

Height (mm)	As required
Length (mm)	As required
Width (mm)	As required
Steam requirement (3 bar)	20kg/hour when in use
Electrical requirement	As required

COMPONENT DESCRIPTION

Heated fat separation tank
Buffer tank
Optional: heated outdoor storage tank

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