

## COCTIO SMALL OVEN MODULE

### FUNCTION

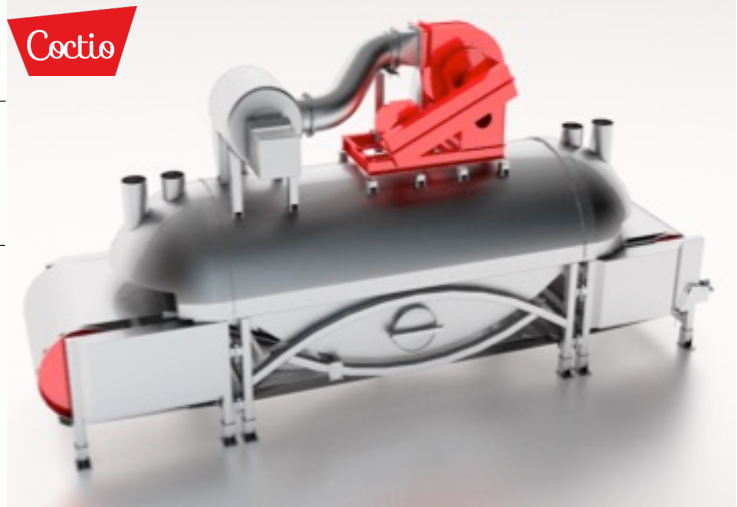
Roasting of animal bones, vegetables.

### CAPACITY

Min. 600 kg / hour

### KEY BENEFITS

1. Consistent and continuous roasting
2. Fat recovery and easy to clean
3. Smell and smoke control



### DESCRIPTION

The Coctio Oven module designed by Coctio consists of an automated conveyor belt oven that roasts ingredients by way of convection heat. Heat is provided by gas burners. Blowers direct the heat onto the bones and other ingredients. The ingredients to be roasted are moving through the oven on a carbon steel conveyor belt. It is particularly designed for the roasting of fatty products and is easy to clean. The oven includes tanks located at the bottom to collect the fat that comes from roasting the bones. The fat is then pumped out via heated pipes.

### EQUIPMENT SIZE & TECHNICAL DATA

Height (mm)	3500
Length (mm)	4000
Width (mm)	2500
Max Temperature	350°C
Gas Usage	27 kg / hour
Electrical requirement	25A

### COMPONENT DESCRIPTION

Gas burner and blower per module
Automated control of each oven module
Carbon steel conveyor belt
Fat collection tank
Heated pipes to transport fat from oven tank to next tank
Exhaust connection for smoke removal
Air jacket at both ends of oven to retain smells/smoke inside oven

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