

COCTIO STANDARD CIP MODULE

FUNCTION

Clean equipment and pipes automatically.



CAPACITY

Wash time:

30 minutes / wash / target

KEY BENEFITS

1. Automated cleaning of equipment
2. Cleaning of equipment while other equipment in production

PRODUCTION

The Standard Coctio CIP module is the cleaning system for the pipes and machines connected to the Standard CIP module. The CIP module is designed specifically for the washing of bone broth producing equipment.

The cleaning of a specific part of the line begins with a rinsing cycle using recycled water from previous washes. Then, the wash continues with an alkali cycle. Only the very dirty cleaning water is then disposed of through the waste water system. 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.

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The cleaning target is selected from the system and the wash is started as programmed by the system. The washing liquids are pre-mixed, at the right temperature and ready to use.

Cleaning: The Coctio CIP cleaning centre is self-cleaning. The external parts are washed manually.

EQUIPMENT SIZE

Height (mm)	3,836
Length (mm)	2,740
Width (mm)	2,504
Weight (kg)	1,060 kg empty
Volume	9,7 m ³

COMPONENT DESCRIPTION

Heated acid tank	✓
Heated alkali tank	✓
Clean water tank	✓
Automated control system	✓
Optional: Recycled water tank	

DESIGN STANDARDS

Hygienic design: EN 1672-2:2005

Mechanical design: EN SFS (European Norm- Finnish standard)

Electrical design: SFS-EN 50082-2, SFS EN 60204-1

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