

## COCTIO STANDARD 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.

Cleaning: The Coctio Fat line is connected to the CIP system, which means that the internal parts of the line are cleaned automatically with CIP. The external parts are washed manually.

### 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

#### Contacts:

Kai Iiskola  
 Managing director  
 +358 40 556 3642  
[kai.iiskola@coctio.com](mailto:kai.iiskola@coctio.com)

Mikko Rovamaa  
 Business Development  
 +358 40 152 6099  
[mikko.rovamaa@coctio.com](mailto:mikko.rovamaa@coctio.com)

Tanja Immonen  
 Marketing and Export Services  
 +358 50 545 2519  
[tanja.immonen@coctio.com](mailto:tanja.immonen@coctio.com)