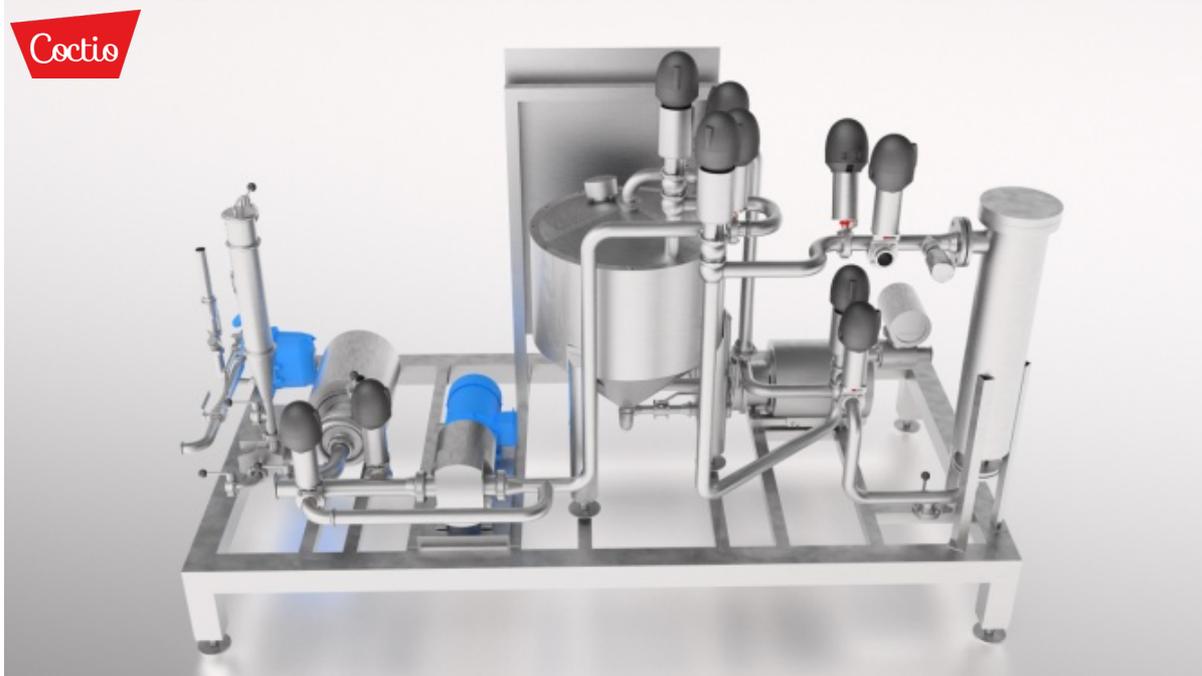


COCTIO STANDARD FILTERING MODULE

FUNCTION

Filter and remove any remaining particles from the bone broth and the fat.



CAPACITY

Filtration Capacity	20,000 litres of bone broth / hour 5,000 liters of fat per hour
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KEY BENEFITS

1. Automated filtration of broth and fat
2. Automated re-directing of broth and fat to separate tanks

PRODUCTION

Before starting the emptying process of the cooker modules, the necessary filters are installed and the filtering method is selected at the filtering unit. The broth is directed in either one of the following ways: 1) through the sock filter, or 2) as an option, through a vibration filter, or 3) as an option, through a vibration filter followed by the sock filter.

After either of the filtering options above, the broth is then directed to the raw product tank module. The product quantity is measured before entering the storage tank.

The fat is filtered through a metal strainer to remove any particles, and then directed to the fat separation module via heated pipes. Condensation from the cooking module is recovered and directed back to the steam boiler.

COCTIO STANDARD FILTERING MODULE

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

EQUIPMENT SIZE

Height (mm)	1,920
Length (mm)	3,000
Width (mm)	1,500
Weight (kg)	420 kg

COMPONENT DESCRIPTION

200-micron broth filter	✓
Metal strainer for filtering fat	✓
Necessary pumps for the cooker module	✓

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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