COCTIO AiOS BROTH COOKING

AiOS overview

- Lift-and-tip ingredient loading system
- Storage tank
- Control centre, filter, pumps, valves rack
- CIP tank
- Broth cooker
- Cooked ingredients extraction
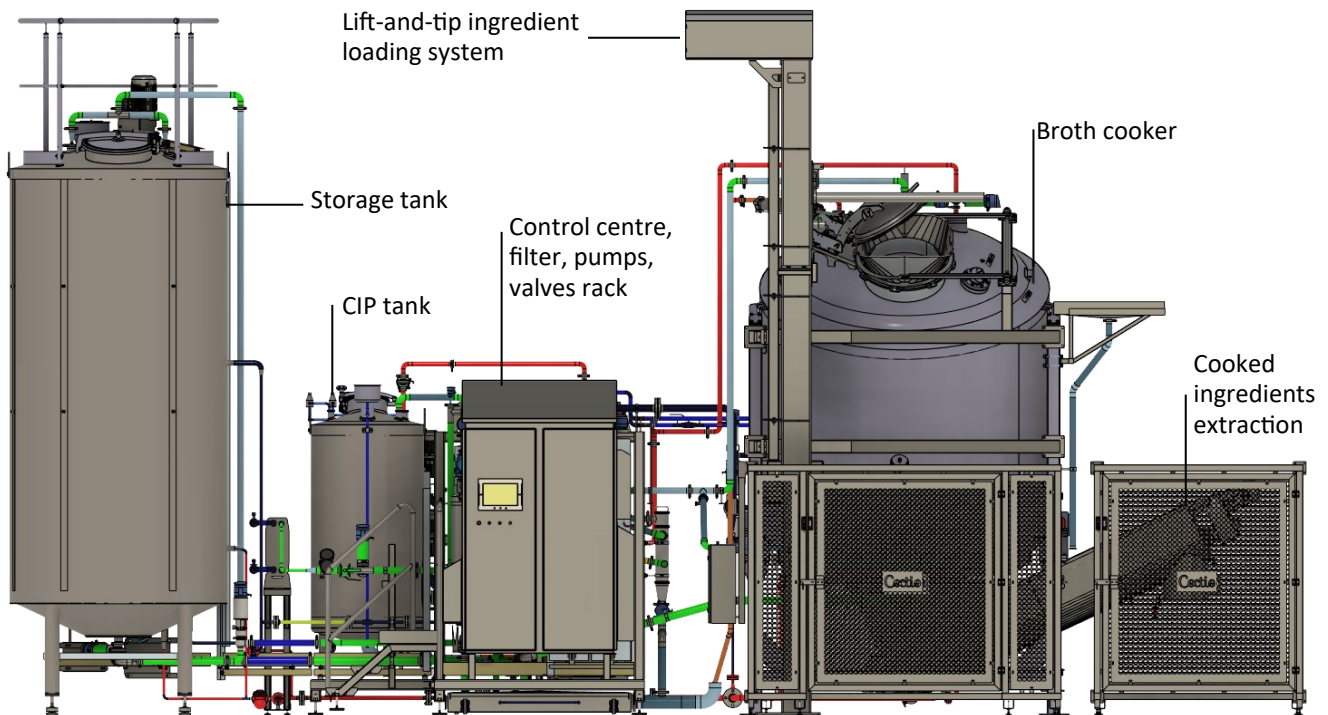
key benefits

All-in-one system: the only system you need to start industrial production of broth
The unit includes an ingredient loading system, closed cooker with indirect steam heating jackets for soft cooking, filtration, broth/fat/cooked ingredients extracted separately and integrated cleaning-in-place.
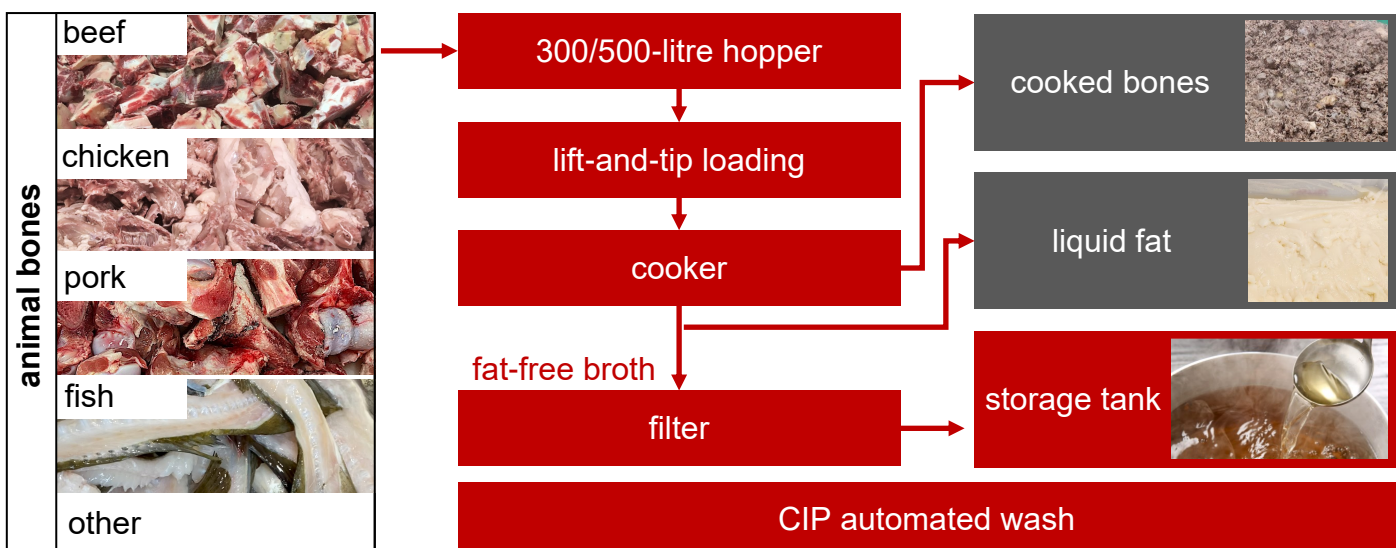
Automated system: consistent production requiring little supervision
The entire unit is under Coctio automation ensuring safe and consistent production batch after batch.

Small footprint
The entire unit fits within a 40m2 – 74m2 footprint depending on model and requires little space around it.

process

animal bones:
- beef
- chicken
- pork
- fish
- other

→ 300/500-litre hopper → lift-and-tip loading → cooker → fat-free broth → filter

cooker → cooked bones
cooker → liquid fat
filter → storage tank

CIP automated wash

3 sizes to suit your needs

Equipment size	unit	AiOS 4300	AiOS 6500	AiOS 9000
cooker	litres	4,300	6,500	9,000
storage	litres	5,000 / 10,000	5,000 / 10,000	5,000 / 10,000
Batch production (only estimates, will depend on recipe)				
Batch input				
bones	kg	1,800	2,700	3,800
water	litres	2,000	3,000	4,000
vegetables and herbs	kg	250	375	500
Batch output				
broth	litres	2,200	3,300	4,500
cooked ingredients	kg	1,670	2,505	3,420
liquid fat	kg	180	270	380
Utilities consumption per batch	example chicken broth (cooking time 6 hours)			
steam	kg @ 3 bar	900	1,350	1,800
electricity	kwh	30	45	60
cooling water	litres	500	750	1,000
Production volumes				
Max output for chicken broth recipe with process time 9 hours (incl. loading, heating up, cooking, cooling, unloading)				
Per week assume 1 batch per day, 7 days	litres	15,400	23,100	31,500
Per week assume max batches (24/7)	litres	30,800	46,200	63,000
Per year assume max batches (24/7)	litres	1,540,000	2,310,000	3,150,000
Space requirements				
clear height	metres	minimum 5.5	minimum 6	minimum 6.5
equipment width	metres	4	5	6
equipment length	metres	10	11	12
Utility requirements				
steam	3 bar	peak 300kg/hour	peak 450kg/hour	peak 600kg/hour
electricity		✓	✓	✓
compressed air		✓	✓	✓
cold water for cooling		✓	✓	✓

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