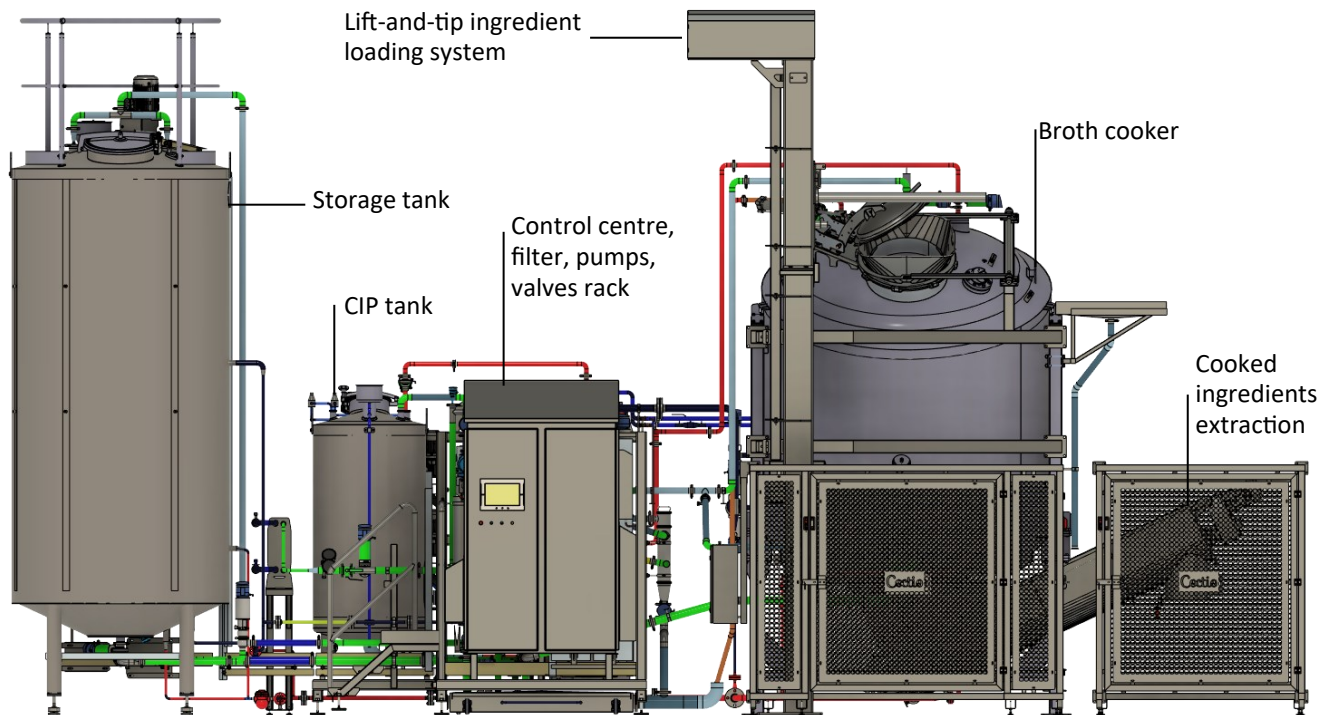


AiOS overview



key benefits

All-in-one compact system: all you need to start industrial production of broth in 55m²

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.

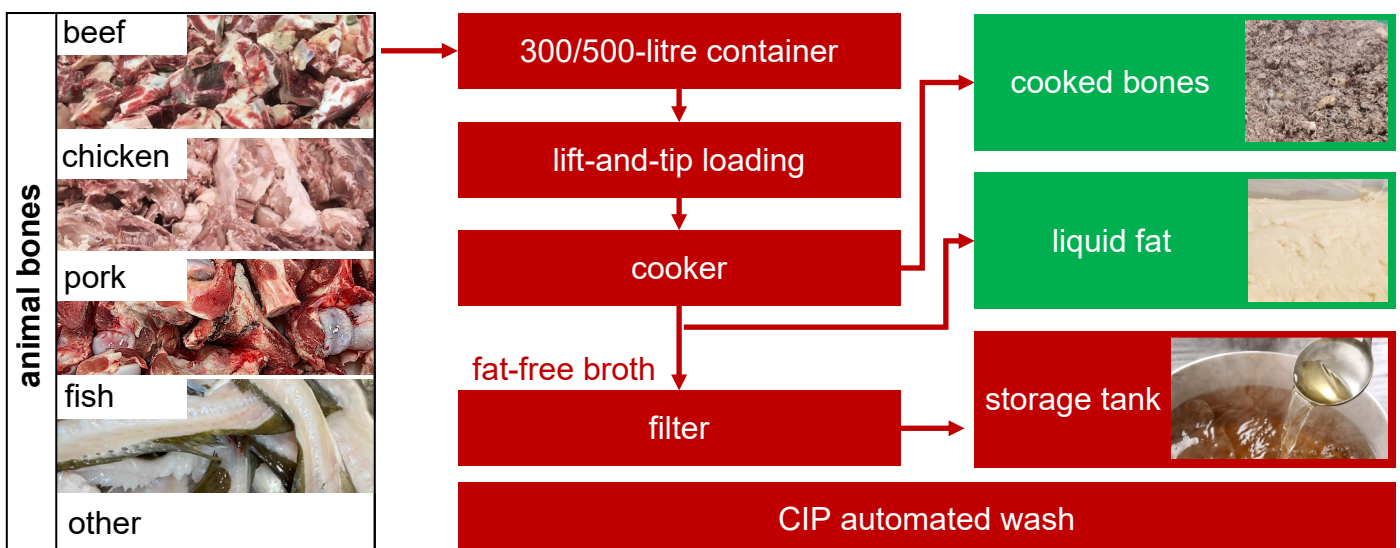
Automated system: consistent production requiring only 1 operator

The entire unit is under Coctio automation ensuring safe and consistent production batch after batch.

Versatile: clear or cloudy bone broths, ramen, pho, and other

Different broths all require slightly different cooking (slow simmer to fast boil) depending on the desired product. The AiOS allows for the entire spectrum of cooking with pressure up to 2 bar.

process



3 sizes to suit your needs

		AiOS 4300	AiOS 6500	AiOS 9000
Equipment size	unit			
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				
Brot Output for chicken broth recipe with process time 6-9 hours (incl. loading, heating up, cooking, cooling, unloading)				
Per week, 1 batch per day, 7 days / week	litres	15,400	23,100	31,500
Per week, 2 batches / day (24/7)	litres	30,800	46,200	63,000
Per year, 2 batches / day (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	5.5	6	6.5
equipment length	metres	10	11	12
Utility requirements				
steam	3 bar	peak 300kg/hour	peak 450kg/hour	peak 600kg/hour
electricity	400V	80A	80A	80A
compressed air		✓	✓	✓
cold water for cooling		✓	✓	✓

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