

## Site Preparation for SoyCow "E" Installation and Operation Check off Sheet

Requirements	Done
<b>1. "Wet" area for production</b> (See layout diagram next page)	
<b>a)</b> Approximately 10-12 square meters minimum with high ceiling.	
<b>b) Large sink(s)</b> for clean up, capable of holding a 20L vessel	
<b>c) Floor to be cement or tile</b> , preferably with floor drain. Walls should also be splash or moisture proof	
<b>d) Good ventilation</b> with screened windows with exhaust fan or exhaust hoods.	
<b>e) Good water supply</b> with extra water connection for boiler separate from sink tap.	
<b>f) Adequate electrical supply</b> outlets for boiler and electric grinder (see elec. specs below).	
<b>2. "Dry" area for bean storage.</b>	
<b>a) Not in same room</b> as wet area, due to humidity. Humidity and heat will greatly accelerate soybean spoilage.	
<b>b) Dry room with ventilation</b> , but with protection from insects and rodents.	
<b>c) Approx 10-12 square meters minimum.</b>	
<b>3. Utensils / Equipment / Miscellaneous supplies required</b>	
<b>a)</b> Soymilk storage and processing vessels: Minimum of 4 - 20 Liter pails or pots, preferably stainless steel or food-grade plastic (polyethylene for example).	
<b>b)</b> Soybean soaking containers: Minimum of 6 15-20 L plastic or steel pails, or one larger 50-100 Liter vessel or barrel.	
<b>c)</b> Tofu cooling and storage vessel(s): One large rectangular tank approx 60cm x 60cm x 30cm deep or a similar round vessel. Preferably with drain hole at bottom	
<b>d)</b> Tofu coagulant (any of: magnesium chloride, calcium chloride, magnesium sulfate, citric acid, acetic acid (vinegar) etc.)	
<b>e)</b> Supply (min 5 sq. meters) of fine mesh filter cloth for tofu processing and for soymilk filtration. (Similar to sheer curtains or muslin cloth / cheese cloth).	
<b>f)</b> 2 large spoons for stirring	
<b>g)</b> 2 large colanders or sieves (1 for tofu production, 1 for soaked bean handling)	
<b>h)</b> 2 large tables or work counters (1 for SoyCow cooker and boiler, 1 for Tofu preparation)	
<b>i)</b> Short step stool for lifting beans and water into SoyCow hopper.	
<b>j)</b> 1 large slotted spoon	
<b>k)</b> 1 large knife for tofu cutting	
<b>l)</b> 1 large ladle for coagulation of tofu	

m) Hairnets for all workers	
n) Rubber Gloves and Boots (long - to protect workers from scalding)	
o) Lab coats or other clothes worn only during food production.	
<b>4. Electrical facility</b>	
a) 1 power connection suitable for an 8 kW electric boiler, with optional built-in water feed pump - 1 phase 220V. (35-40 Ampere connection)	
b) 1 power connection suitable for 1kW electric motor 220V Single Phase. (10 Ampere connection) for electric grinder.	
<b>Note 1: Both connections should be within 1-2 meters of each other. Each will need an on/off switch. Both will need a local plug installed</b>	
<b>Note 2: These connections should be medium-high on the wall, near eye level, away from the floor and table top to reduce the chance of water / soymilk splashing in and the risk of electrocution to workers. Also note boiler should be placed on same table as cooker <u>but not directly beside</u> so spilled liquids from the cooker do not reach boiler.</b>	
<b>5. Water facility</b>	
a) Minimum of 25 psi (pounds per square inch) (2 – 2,5 kg/cm <sup>2</sup> ) water pressure required for boiler. Without this, auxiliary water feed pump is necessary. <b>(Electric boilers have optional built-in water feed pump in case water supply is low pressure)</b>	
b) Water hose to reach from water connection to boiler.	
c) Water filter in-line to boiler if water is murky or contains sediment.	
d) Water source (separate from boiler connection) for bean soaking and utensil washing.	
e) Steam “blow-down” hose to be connected to boiler for the periodic cleaning of the boiler (from rust and dirt deposits in the boiler vessel). The hose should be steam grade. <b>(Included with some boilers)</b>	

