



Air Defrosting Kit

Extend defrost intervals

An upgrade kit can gice you more throughput, greater operating safety and better hygiene on your existing equipment - with quality results.

Does defrosting too often force you to stop production in your GYRoCOMPACT® spiral freezer? Frequent defrosting reduces production throughput, while increasing your costs for energy, water and cleaning chemicals.

If you shorten defrost time, you can easily compromise hygiene and freezer maintenance, and frost accumulation on the evaporator reduces freezing effi ciency. Frequent defrosting is also bad for product uniformity and quality.

Frequent defrosting costs

Every producer wants to ensure their production line is running at peak efficiency. But, when defrosting constantly halts production, throughput cannot be optimized. If defrosts are skipped, freezing efficiency suffers as a result of inefficient heat transfer from the evaporator coil.

JBT can now help you to cost-effectively eliminate frost and snow buildup, doubling the interval between defrosts.

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Run production longer and more effectively

The Air Defrosting (ADF) Kit significantly extends your production runs by eliminating frost buildup on the evaporator. Once installed, it will increase productivity without compromise to your freezer's hygiene or maintenance.

Air defrosting eliminates frost and snow accumulation on the evaporator by directing pressurized air over the evaporator fins. Production throughput and freezer efficiency will increase, since you can now run your product for more than twice as long before defrosting is necessary.

Product consistency and quality will improve, since it will now be possible to maintain constant freezer temperature and air flow during the entire production run

How does it work?

The Air Defrosting Kit directs pulses of pressurized high velocity air back and forth over the evaporator fins while your freezer is running product. Frost and snow cannot accumulate, as the ADF cycles repeatedly across the evaporator fins.

Constant temperature and airflow can thus be maintained during the entire production run. To ensure a consistent air supply, an external air reservoir tank is included with the ADF, along with all necessary hardware and controls.

Installation time: 2-3 days (can usually be accomplished during a long weekend).

What are the benefits?

The Air Defrosting Kit will increase productivity and allow you to run your freezer for more than twice as long between defrosts. Once installed, it will:

- Increase freezing efficiency
- Increase product output
- Eliminate frost and snow buildup
- Maintain constant temperature and airflow during the entire production run

What's included?

The Air Defrosting Kit is comprehensive. You get:

- A blow tank
- Air nozzle assembly with special pulsing diaphragm
- Drive system for the nozzle bank
- Air dryer
- External air reservoir tank
- Electrical controls

What does it cost?

Contact your JBT representative for an exact quotation as well as a calculation of your potential payback time.

As always, we stand behind what we sell. One call gets it

The Air Defrosting (ADF) Kit by JBT - Your Solutions Provider

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We're with you, right down the line."

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