

# COMPREHENSIVE CLEANING SYSTEMS

**For Frigoscandia GYRoCOMPACT® spirals**



From Belt Rinse to Extended CIP

CUSTOMER CARE



[jbtfoodtech.com](http://jbtfoodtech.com)

## Effective Cleaning systems - For your peace of mind



### Hygiene by Design

More than ever, food producers and processors have to be extremely vigilant about hygiene in their daily production. Today's demands are not only tougher, they're coming from everywhere. One false step and your company may be out of business.

JBT can help to give you peace of mind by meeting these requirements. We start on the drawing board – what we call Hygiene by Design – creating the world's most cleanable freezers. The Frigoscandia GYRoCOMPACT spiral freezer is built on the unique self-stacking FRIGoBELT® conveyor, which forms an enclosed, self-contained product zone, with no complex, dirt-trapping support structure required.

Moreover, we offer a range of cleaning solutions specifically designed for fast, thorough, economical cleaning of the product zone and/or entire freezer, as needed.



*The Frigoscandia GYRoCOMPACT® spiral freezer - our state-of-the-art best-seller, designed for hygiene, food-safety and cost-efficiency*

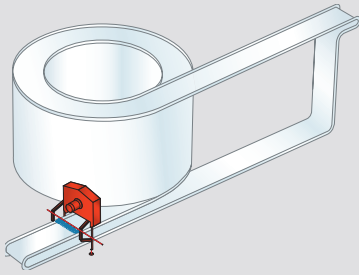
### Standard or heavy-duty?

You can choose between standard or heavy-duty (which uses a more powerful pump) to match your basic product and production requirements. The heavy-duty models are specially recommended when freezing sticky products that leave food fragments on the belt (e.g. raw and cooked chicken or raw fish).

Then you decide the scope of automation. Our systems are built upon each other for great flexibility. In other words, if you start with a solution with automated rinsing only, you can easily upgrade it to one that automatically meets the tough food safety requirements of the most demanding food products. Each system is easy to install and simple to operate.

Whatever system you choose, you'll get:

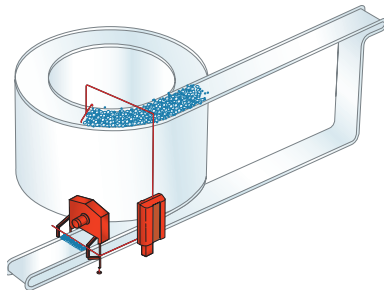
- shorter cleaning time
- lower manpower requirements
- lower water and chemical consumption
- lower energy consumption
- lower maintenance requirements
- no need for complicated training
- no recirculation of water (which poses risks and consumes more water and chemicals)
- consistent cleaning results
- peace of mind!



## Belt Rinse

For most “standard duty” applications, the standard model of our Belt Rinse is sufficient. This convenient system of rinsing and drying the FRIGoBELT conveyor is suitable for freezers that

are manually washed. Since the belt dryer fan uses air from inside the freezer, no airborne debris from the plant floors and drains can contaminate the belt.



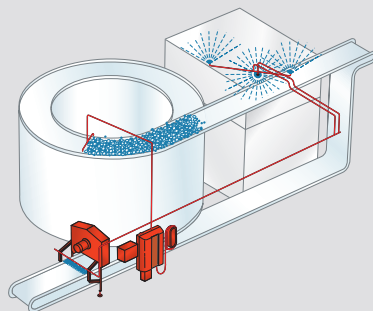
## Belt CIP System

The Belt CIP System is an automatic low-pressure cleaning system that includes foaming, as well as all the features of the Belt Rinse System, e.g. rinsing and drying of the product zone.

Belt foaming is an efficient way of keeping your product zone clean. The cleaning agent is distributed more evenly, it clings to the surface better for optimal cleaning action, and it's easier to rinse off. The Belt CIP System thoroughly cleans the FRIGoBELT conveyor as it passes through the strate-

gically placed nozzle that applies foam across the belt and onto the sidelinks. The Belt CIP System also thoroughly washes down the belt and sidelinks during the rinsing cycle.

Like the Belt Rinse, this system includes spray nozzles and a fan which is installed inside the freezer to prevent cross-contamination, as well as minimizing noise and eliminating the need for additional drains. The Belt CIP System is automatically controlled by a PLC in the freezer control panel.



## Basic CIP System

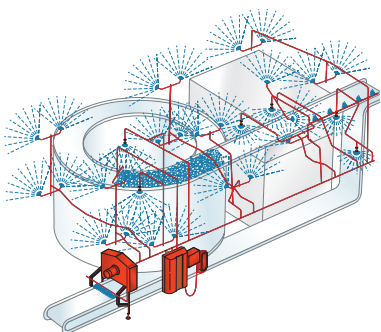
In combination with the Belt Rinse and Belt CIP Systems, the Basic CIP System is a complete wash system for the product zone and evaporator, including defrosting the freezer.

The unique low-pressure foaming system allows detergent to penetrate and thoroughly wash the freezer product zone and evaporator.

All cleaning components of the Basic CIP System are located inside the freezer, safe from external contami-

nants. Like the Belt CIP System, this system includes spray nozzles and a fan which is installed inside the freezer to prevent cross-contamination, as well as minimizing noise and eliminating the need for additional drains. In addition the Basic CIP system also includes a manually operated cleaning station outside the freezer

The Basic CIP System is automatically controlled by the PLC in the freezer control panel.



## Extended CIP (Clean-In-Place) System

Our Extended CIP System is a complete and open sanitation system, combining all the features of all the other systems, plus much more. It defrosts, rinses, washes, disinfects and dries the freezer. The Extended CIP System combines automatic and manual wash cycles, giving you a better and safer clean in accordance with prevailing laws and regulations. Its unique low-pressure foaming allows detergent and disinfectant to penetrate and thoroughly clean the entire freezer system. And the benefits?

Check these:

- reduced labor requirements – every step except rinsing is fully automatic
- increased safety
- consistent product quality
- lower maintenance costs and less mechanical damage to the freezer
- not sensitive to careless cleaning practices or higher temperatures
- increased uptime, thanks to shorter cleaning time.
- consistent cleaning results

# The perfect match

We know that food safety and food hygiene are top priorities to our customers. Choosing the right detergent for your food processing environment is very important to prevent contamination of your products. The perfect match for our cleaning systems is off course our own detergents - the Formula Clean® family is developed to fit our product lines specifically and to avoid unnessecary wear of the materials in our equipment. Each product of the Formula Clean family has its purpose and special qualities and comes in differt contrainers to fit your need.

Please contact your local JBT representative for detailed specifications and price information on our cleaning systems and detergents.



*Ensure you use the right cleaning agents and clean in a correct way!*

**FRIGOSCANDIA**

**STEIN**

**DSI**



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We're with you, right down the line.™

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