

## Apple Deaerating System Mod. 3121



Designed for easy removal of air from apple slices and blanching before canning

### Purpose

The JBT Apple deaerating system is designed for easy removal of air from apple slices and blanching before canning.

### Products/Uses Application

The system is used for apple solid pack in cans.

The deaerating system removes occluded air from the fruit in order to increase the specific weight and avoid oxidation of the product.

Also penetration of water in the fruit is facilitated for saturation. It can be used as well for some vegetables prior to freeze them.

### Construction/Operation

The system consists of a battery of several tall, conical, cylindrical stainless steel kettles, which are filled at the top through a distributing belt and emptied at the bottom through a tapered cone closed with a 3 inches ball valve.

A steady platform hold the kettles and the distributing belt which is feeded by a gooseneck elevator.

The product is discharged into a take off bucket conveyor which drains the excess of water into an holding tank located underneath the system.

Vacuum in the tanks is provided by vacuum pumps. A special device is foreseen for uniform distribution of steam.

### Benefits/Features

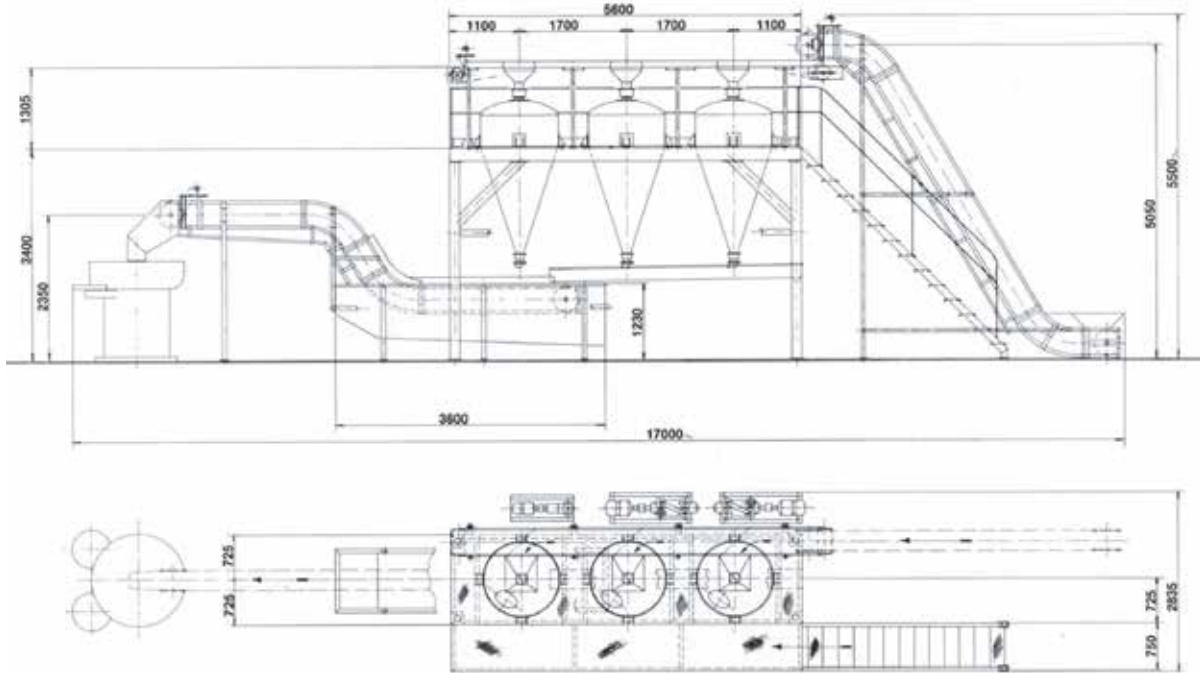
The system can be considered as a continuous one when adequate numbers of kettles are installed.

This very compact system permits one man operation for loading and discharging. The accurate combination of temperature and vacuum, reduces the residence time of product into the kettles for better quality product.

The sanitary construction, very easy to clean, guarantees reduction of any type of fermentation.

APPROXIMATE SPECIFICATION

<b>OVERALL LENGTH</b>	17000 mm	55'-10"	<b>CAPACITY (MAX)</b>	4000 kg/h	8820 lbs/h
<b>OVERALL WIDTH</b>	2835 mm	9'-4"	<b>WATER CONSUMPTION</b>	110 l/h	29 U.S.g./h
<b>OVERALL HEIGHT</b>	5500 mm	18'-1"	<b>STEAM CONSUMPTION</b>	600 kg/h	1320 lbs/h



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OUR BRANDS



Europe

John Bean Technologies SpA  
Via Mantova 63/A  
43122 Parma  
Italy  
Phone: +39 0521 908 411  
Fax: +39 0521 460 897

John Bean Technologies NV  
Breedstraat 3  
9100 Sint-Niklaas  
Belgium  
Phone: +32 3 780 1211  
Fax: +32 3 777 7955

North America

John Bean Technologies Corporation  
2300 Industrial Avenue  
Madera CA 93639  
USA  
Phone: +1 559 661 3200  
Fax: +1 559 661 3156

South America

John Bean Technologies Máq. e Equip. Ind. Ltda.  
Av. Eng Camilo Dinucci 4605  
14808-900 Araraquara, São Paulo  
Brazil  
Phone: +55 16 3301 2000  
Fax: +55 16 3301 2144

Asia Pacific

John Bean Technologies (Shanghai) Co., Ltd.  
Room 1908, Hongwell International Plaza, 1600  
West Zhongshan Road,  
Xuhui District, Shanghai 200235,  
PRC  
Phone: +86 21 3339 1588  
Fax: +86 21 3339 1599



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