



FTNON

**Air dryer**



Air dryer for drying fresh salads, vegetables  
and herbs using air

There are many benefits of using the JBT FTNON Air dryer for fresh salads, vegetables and herbs which include better quality and longer shelf life due to low humidity; quick and easy cleaning to allow for frequent product changes; minimal energy consumption and optimal re-use of waste energy.

This is the only air dryer, which can be cleaned properly. Thanks to this, risks of bacteria build-up are being reduced.

### Drying by air

The air dryer consists of a transport conveyor which runs through a conditioned air chamber. Air is sucked through the cooling and heating system to dry the air from the factory. With the help of axial ventilators air is brought underneath the belt. The space under the belt is constructed in such a way that the air is equally divided over the complete surface. The opening on the hood of the air dryer brings back the used air to the factory room. Large entering doors create good accessibility for cleaning and maintenance.

### Products

All kinds of fresh salads, vegetables and herbs. The air dryer is based on removing 6 % surface moisture.

### Suction dryer

It is always necessary to apply a suction dryer in front of the air dryer. See for more information Fact sheet SDS JBT FTNON Suction dryer.

### Final surface moisture

2-3%, based upon blotting method

### Factory room air temperature

F.e +39° F / +4° C, 100% RH, to be confirmed

## Technical specifications - Air dryer

|                             | AID 110-4700          | AID 140-5700            | AID 140-6500            | AID 170-7000            | AID 170-9000            |
|-----------------------------|-----------------------|-------------------------|-------------------------|-------------------------|-------------------------|
| <b>CAPACITY, UP TO</b>      | 1,320 lb/h / 600 kg/h | 2,200 lb/h / 1,000 kg/h | 2,640 lb/h / 1,200 kg/h | 4,000 lb/h / 1,800 kg/h | 5,000 lb/h / 2,300 kg/h |
| <b>EFFECTIVE WIDTH</b>      | 42" / 1,076 mm        | 51" / 1,376 mm          | 51" / 1,376 mm          | 66" / 1,676 mm          | 66" / 1,676 mm          |
| <b>EFFECTIVE LENGTH</b>     | 185" / 4,700 mm       | 224" / 5,700 mm         | 256" / 6,500 mm         | 276" / 7,000 mm         | 354" / 9,000 mm         |
| <b>TOTAL HEIGHT</b>         | 132" / 3,350 mm       | 132" / 3,350 mm         | 132" / 3,350 mm         | 132" / 3,350 mm         | 132" / 3,350 mm         |
| <b>TOTAL WIDTH, APPROX.</b> | 104" / 2,650 mm       | 104" / 2,650 mm         | 104" / 2,650 mm         | 116" / 2,950 mm         | 116" / 2,950 mm         |
| <b>TOTAL LENGTH APPROX.</b> | 224" / 5,700 mm       | 264" / 6,700 mm         | 295" / 7,500 mm         | 315" / 8,000 mm         | 394" / 10,000 mm        |

### Belt

PVC mesh belt, 1x1 mm, blue

### Drive

Geared motor drive

### Ventilators

Axial

### PLC Controls

Stainless steel control panel with:

- Main isolator
- HMI Operating panel with menu structures

- Emergency stop
- Reset button

### Options

#### 1), Cooling and heating system for air dryer

#### Air cooler

### Initial data

Calculation is based on the following assumptions:

- Dehumidification of 6 % surface moist of the product
- The system is based upon a DX system with R404A or alternative cooling agents
- Room temperature F.e +39° F / +4° C, to be confirmed

In order to select a cooler JBT FTNON takes into account the specific circumstances in the factory rooms where the air cooler will be applied. A local cooling company, selected by you, needs to connect the 2 heat exchangers and will need to supply control valves and electrical controls for this part.

Because of the heavy moisture burdening of the cooler, JBT FTNON opts for high value coolers. These coolers guarantee an optimal performance and have a long life time. The heating of the air can be done on waste energy from the compressor, but also electrically, with steam or hot water. This needs to be discussed together with your local energy specialist.

## Technical specifications - Air cooler

|  |                               |
|--|-------------------------------|
| <b>AIR DIRECTION</b>                                       | Horizontal - blowing          |
| <b>COOLING AND HEATING BLOCK</b>                           | SS 316 / ZWB Aluminum         |
| <b>HOUSING MATERIAL</b>                                    | SS 316                        |
| <b>INJECTION PIPES AND INJECTION HEAD OF COOLING BLOCK</b> | SS 316                        |
| <b>PIPE DIAMETER</b>                                       | Approx. 0.6x0.02" / 15x0.6 mm |
| <b>PIPE PITCH</b>  | Approx. 2x2" / 50x50 mm       |
| <b>PIPE MATERIAL</b>                                       | SS 316                        |
| <b>BLADE MATERIAL</b>                                      | AIMG                          |
| <b>BLADE THICKNESS</b>                                     | Approx. 0.01" / 0.33 mm       |
| <b>BLADE DISTANCE</b>                                      | Approx. 0.2" / 6 mm           |
| <b>MATERIAL FRONT AND PARTITION PANELS</b>                 | AIMG                          |

## Technical specifications - Air cooler - Cooling / heating

|                           |   |
|---------------------------|---|
| <b>COOLING</b>            |   |
| <b>AIR IN</b>             | f.e. +39° F / +4° C, to be confirmed  |
| <b>AIR OUT</b>            | +36° F / +2° C  |
| <b>COOLING CARRIER</b>    | to be confirmed   |
| <b>AIR IN</b>             | +36° F / +2° C  |
| <b>AIR OUT TO DRYER</b>   | Approx. +64° F / +18° C   |
| <b>MEDIUM</b>             | Waste heat of the condenser, electrical energy, steam or hot water, to be confirmed |
| <b>AIR OUT TO FACTORY</b> | Approx. +57° F / +14° C   |

## Piping and fittings

The piping between the cooler and the heating block will need to be supplied by your cooling company.

### Insulation

All piping and insulation will need to be supplied by your cooling company.

### Fittings

Fittings, like thermostatic expansion valves for air coolers, blocking valves and fluid valve will need to be supplied by your cooling company.

### Condensate drains

JBT FTNON will build condensate collecting pans underneath the cooler block with drain pipe to the floor.

## Electric

### Temperature sensors

In order to control the temperature of the installation the following temperature sensors are mounted:

- 1 Sensor is mounted behind the cooling block.

A signal from this sensor will be provided to your cooling company, to control the temperature.

- 1 Sensor is mounted behind the heating block

A signal from this sensor will be provided to your cooling company, to control the temperature behind the heating block. Set point to be adjusted at the control panel of JBT FTNON and taken over by the control of the cooling company, selected by the customer.

### Relative humidity

In order to measure the relative humidity JBT FTNON supplies 2 pieces humidity sensors. These are just used as read-out.

### Electrical construction

JBT FTNON will control and wire the ventilators and conveyor. JBT FTNON will also provide signals for the temperature control of the cooler and the heater. All other controls will need to be done by your cooling company.

JBT FTNON can change the execution if this does not impact the functionality of the equipment. All mentioned sizes, capacities and figures are indicative. No rights may be derived from the information provided.

JBT FTNON delivers tailor-made machines. Therefore capacity and dimensions will depend on your product and specific requirements. All our machines are constructed of stainless steel wherever possible and comply with the stringent, international standards in the field of safety and hygiene.

## COUNT ON JBT TO HELP PROTECT YOUR INVESTMENT

JBT's greatest value in PRoCARE® services comes from preventing unexpected costs through smart, purposeful, and timely maintenance based on unmatched knowledge and expertise. PRoCARE service packages are offered as a maintenance agreement in various service levels, depending on your production and cost management requirements.



### JBT DIVERSIFIED FOOD & HEALTH

FRESH PRODUCE TECHNOLOGIES | FRESH-CUT, ROBOTICS, STEAMING | FRUIT AND VEGETABLE PROCESSING | SECONDARY PROCESSING | ASEPTIC SYSTEMS | FILLING AND CLOSING | IN-CONTAINER STERILIZING | TRAY SEALING | SECONDARY PACKAGING | HIGH-PRESSURE PROCESSING | POWDER PROCESSING | TUNA PROCESSING

### JBT PROTEIN PROCESSING

PRIMARY CHILLING | WEIGHING | PUMPING | CUTTING-UP | SKINNING | WATER RE-USING SECONDARY BRINE PREPARATION | HOMOGENIZATION | INJECTION INJECTION & RETURN MILLING | MACERATION | MASSAGING | TENDERIZATION | TVI MEAT SLICING | AUTOMATED TRAY LOADING

FURTHER WEIGHING | PORTIONING/TRIMMING | COATING | FRYING & FILTRATION | PROOFING | COOKING | COOLING | CHILLING | FREEZING | REFRIGERATION | CLIPPING & PACKAGING SOLUTIONS | X-RAY TECHNOLOGY | TRAY SEALING | HIGH-PRESSURE PROCESSING

### OUR BRANDS



### Europe

JBT FTNON B.V.  
F. Hazemeijerstraat 600, Building B05  
7555 RJ Hengelo  
The Netherlands  
Phone: +31 546 574 222

### North America

FTNON USA, Inc.  
30 East San Joaquin #203  
Salinas, CA 93901, USA  
Phone: +1 831 274 6007

John Bean Technologies Corporation  
400 Fairway Avenue  
Lakeland, FL 33801, USA  
Phone: +1 863 683 5411  
Fax: +1 863 680 3672

JBT Corporation  
1660 Iowa Avenue, Suite 100  
Riverside, CA 92507, USA  
Phone: +1 951 222 2300  
Fax: +1 951 788 1761



### 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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hello@jbt.com | ftnon.com | jbt.com

