



## Chopper/Blender



A versatile machine that quickly reduces frozen product for further processing

## Overview

The JBT Chopper/Blender is a versatile machine that quickly reduces frozen product to a flowable or pumpable condition. No longer must drums of frozen juice thaw for hours with resulting loss of quality. Instead, frozen concentrate, single strength juice or pulp can be processed soon after it is removed from the cold room. A fifty-five gallon drum of frozen 45 °Brix concentrate can be processed in about 2½ minutes. Fifty-five gallons of frozen single strength juice can be crushed in approximately four minutes and a five gallon pail of frozen pulp can be processed in approximately two minutes. Containers of various sizes and shapes, up to and including fifty-five gallon drums, can be handled by the Chopper/Blender.

Key water jacket information:

- 190 °F (87.7 °C) hot water to the heating jacket
- Less than 15 psi (1.06 kg\cm<sup>2</sup>) pressure

## Chopping Plus Heat

A 4' high, 13.9 cubic feet hot water jacket around the lower portion and bottom of the Chopper/Blender tank complements the specially designed spiral blade. This combination rapidly chips and warms the product so that a flowable state is reached in a short time. In addition, a 1.9 cubic feet heating jacket lines the underside of the intake chute to assist in melting the product. The unique, heavy-duty spiral blade rapidly chips away frozen product for fast conversion to a flowable mixture. To further facilitate rapid melting, baffles below the spiral blade assist in thoroughly mixing the product.

## Sturdy Construction

The Chopper/Blender tank is 3' 9" in diameter and 5' deep with a capacity of 300 gallons. The tank and all other contact parts are stainless steel. The tank bottom is conical to permit complete draining. The Chopper/Blender is carefully designed to provide long life and efficient service. The heavy duty chopper assembly consists of a 3" diameter shaft with spiral cutter blades and is driven by a 5 hp totally enclosed, 1800 rpm, 3 phase motor through a 100 to 1 speed reducer.

SPECIFICATIONS	
Tank	3'-9" (1.143 m) diameter, 5" (1.524 m) deep
Capacity of tank	300 gallons (1135 liters)
Shaft	3" (76.2 cm) diameter
Motor	5 HP, 1800 RPM, 3 phase
Speed reducer	100 to 1
Dimensions	8'-6" (2.59 m) height by 4'-3" (1.29 m) width by 8'-6" (2.51 m) long
Power	220/440 V, 3 phase 60 HZ or 50 HZ
Net weight	2,875 lbs. (1304kg)

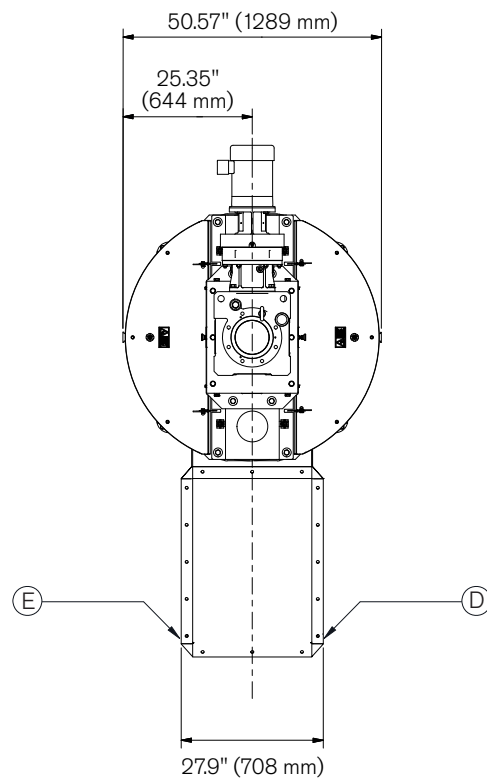
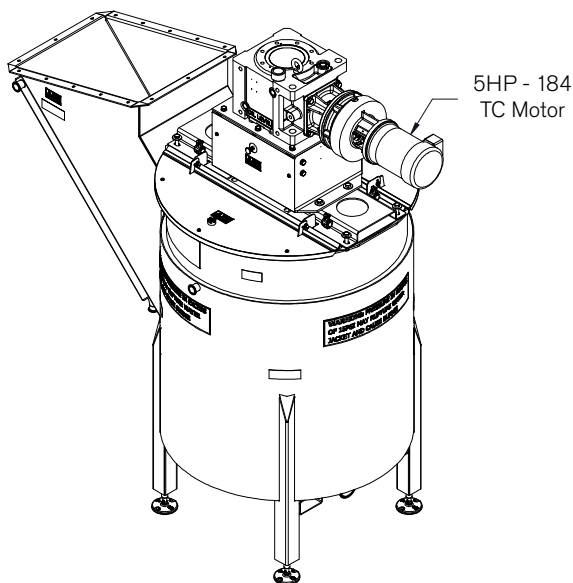
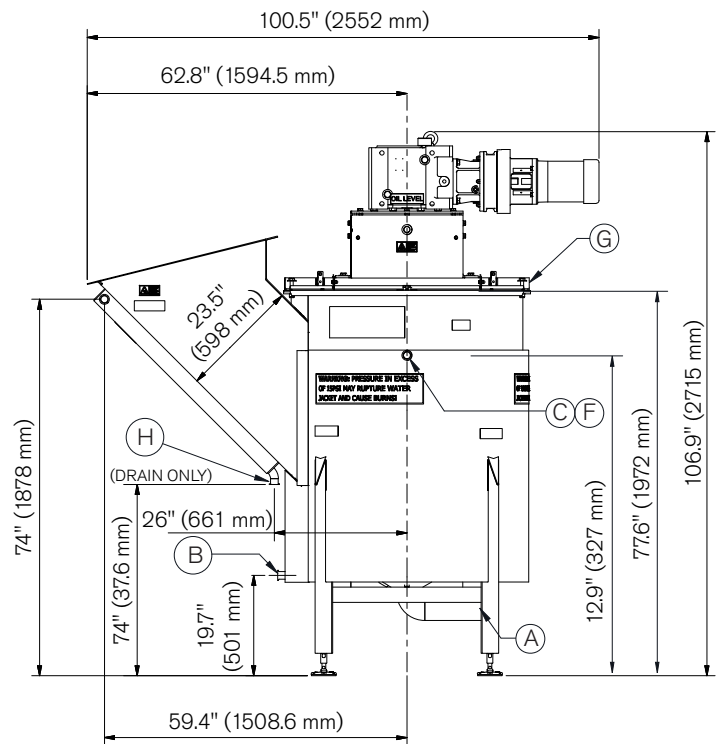
## Capacity Chart

Capacities shown (in minutes per container) indicate cutting capacity of machine, not melting capacity.

PRODUCT	55 Gal. Barrels 23" dia. x 30" 58.42 x 76.2 (cm)		10 Gal. Pails 10" x 10" x 14" 25.4 x 25.4 x 35.56 (cm)		Slabs 7" x 15" x 18" 17.78 x 38.1 x 45.72 (cm)		
	1 at a time	Continuous feed	1 at a time	Continuous feed	1 at a time	Continuous feed	
Frozen Pulp	Orange	5-½	5	2-¼	2	2-¼	2
	Grapefruit	5	4-½	2	1-¾	2	1-¾
Frozen Single Strength	Orange	4-¼	4				
	Grapefruit	4	3-¾				
Frozen Concentrate	Orange	3	2-½				
	Grapefruit	3	2-½				

## Approximate Specifications

KEY	PRODUCT
A	Product outlet
B	Hot water inlet (Jacket)
C	Hot water outlet (Jacket)
D	Chute jacket inlet
E	Chute jacket outlet
F	Pressure gauge or pressure relief
G	Spray header inlet (16 gpm @ 80 psi)
H	Chute jacket drain



## 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.



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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

John Bean Technologies Spain, S.L.U.  
Autovia A-2, km 34,400  
28805 Alcalá de Henares  
Madrid, Spain  
Phone: +34 91 304 0045  
Fax: +34 91 327 5003

### Latin America

JBT de México S de RL de CV  
Camino Real a San Andrés Cholula No. 2612  
Col. San Bernardino Tlaxcalancingo  
72820 San Andrés Cholula, Puebla  
México  
Phone: +52 222 329 4902  
Fax: +52 222 329 4903

### North America

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

John Bean Technologies Foodtech Spain S.L.  
Autovia A-2, Km 34,400 - Edificio 1 y 3  
28805 Alcalá de Henares  
Madrid, Spain  
Phone: +34 91 304 0045  
Fax: +34 91 327 5003

### 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

John Bean Technologies (Thailand) Ltd.  
No. 2525 FYI Center Building 2, 9<sup>th</sup> Floor  
Unit No. 2/901-2/903, Rama IV Road  
Klongtoei, Bangkok 10110  
Thailand  
Phone: +66 (0) 2257 4000  
infoasia-jbtfoodtech@jbt.com

### South Africa

John Bean Technologies (Pty) Ltd.  
Koper Street  
Brackenfell  
Cape Town, South Africa 7560  
Phone: +27 21 982 1130  
Fax: +27 21 982 1136



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