

Ingenuity in Protein Processing

Control Enclosure Service Life Extension Kit

Upgrade Kit for DSI 800 Series Portioning Systems

The Lowest Total Cost of Ownership

- Reduce your maintenance costs
- Save time & money

Mechanical advances that reduce maintenance while improving uptime

Increase the lifetime of your electronic components

Protect critical components on your DSI 800 Series Portioning Systems from wear & tear while extending part life; all in a smaller footprint

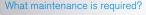
Frequently Asked Questions

How does this kit prolong part life?

A humid atmosphere in the control enclosures can cause moisture within the control cabinets housing the computer, motion control & scanning systems. This kit works to reduce moisture and to provide a stable, low-humidity setting in order to prolong the life of these parts; reducing maintenance and repair costs.

How does it work?

- The Control Enclosure Service Life Extension Kit over-pressures the enclosure with clean, dry air at a rate of 2 SCFM (3.2 Nm³/hr), forcing any moist air out and inhibiting it from re-entering.
- The system does not cool the enclosure like a standard heat exchanger or A/C unit. The cooling effect results from the circulation of air within the portioner. This circulation, combined with the cold factory room air, pulls heat away from the machine.



Periodic filter replacement when used in COLD production environments.

Part Numbers			
Dryer Membrane (replace yearly)	34-0470	25 Micron Filter Element (dependant on air quality, replace as needed)	35-0284
0.01 Micron Coalescing filter Element (dependant on air quality, replace as needed)	34-0283	Entire Kit	37-0357



Order the Control Enclosure Service Life Extension Kit for DSI 800 Series Portioning Systems

Contact our 24hr Customer Care support +1 (866) JBT 4YOU

+1 (866) 528-4968

Please Reference Your Desired Kit Part Number

DSI™ TECHNOLOGY ibtc.com



IBT iOPS

A JBT iOPS service agreement is designed to give you access to industry-leading machine monitoring solutions to optimize your uptime, maximize your machine output and yield performance, and ensure the production of best possible quality products for your customers. JBT experts are also available to provide insights to support your continuous improvement processes and to provide data-driven solutions for enhanced, predictive service support.



JBT Committment to Safety

JBT Corporation accepts our responsibility to protect the safety of our employees, their families, our customers and the public. Our continued committment to stringent safety standards in everything we manufacture is an integral part of our business to benefit you. Our equipment is engineered to achieve continuous and measurable improvement in safety.



JBT Hygiene by Design

Food processing boasts some of the harshest environments for electronics and mechanized parts. JBT equipment is specifically designed to flourish in just those conditions as well as to provide the most sanitation-friendly solutions that directly affect your bottom line.



JBT PRoCARE®

A ProCARE service agreement is designed to give you a predictable monthly cost based on your equipment use for each machine. Customize scheduled preventive inspections, maintenance, parts, and other benefits that offer peace of mind minimizing unexpected/budget-shattering costs.

JBT PROTEIN PROCESSING

PRIMARY

CHILLING | WEIGHING | PUMPING |
CUTTING-UP | SKINNING | WATER RE-USING |
ENHANCING FOOD SAFETY

STATE-OF-THE-ART EQUIPMENT DESIGNED TO YOUR SPECIFICATIONS FOR CHILLING AND INITIAL PROCESSING OF RAW MATERIALS LIKE POULTRY, MEATS & SEAFOOD INTO FOOD COMMODITIES FOR BOTH HUMAN AND ANIMAL CONSUMPTION.

SECONDARY

PORTIONING AND SLICING | BRINE PREPARATION | HOMOGENIZATION INJECTION & RETURN MILLING | MACERATION | MASSAGING | TENDERIZATION X-RAY TECHNOLOGY | AUTOMATED TRAY LOADING

VALUE ADDED PROCESSING WITH GROUNDBREAKING JBT AUTOMATION, MARINATION AND INSPECTION SOLUTIONS THAT IMPROVE YIELD, REDUCE LABOR, AND IMPROVE & VERIFY PRODUCT QUALITY.

FURTHER

COATING | FRYING & FILTRATION | PROOFING | COOKING | COOLING | CHILLING FREEZING | REFRIGERATION | CLIPPING & PACKAGING SOLUTIONS | X-RAY TECHNOLOGY | HIGH-PRESSURE PROCESSING (HPP)

YOU'VE PAINSTAKINGLY DEVELOPED RECIPES AND MANUFACTURED FOODS DISTINCT TO YOUR BRAND. JBT OFFERS COST-SAVING EQUIPMENT UNIQUELY DESIGNED AND HAND-CRAFTED TO YOUR SPECIFICATIONS.





































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We're with you, right down the line.™

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