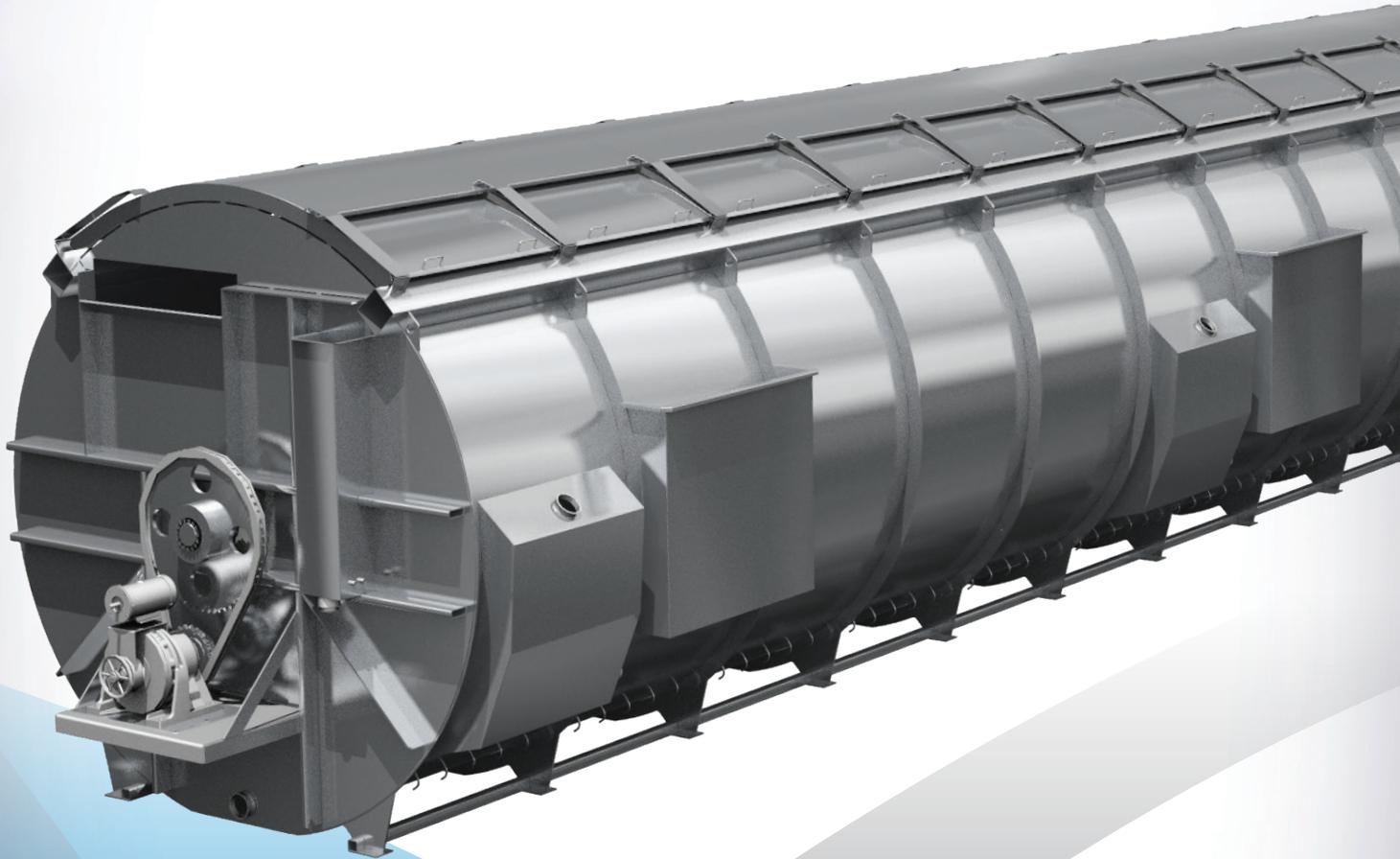




C.A.T.

NEOCAT Auger  
Chilling System



Boost your production throughput and free up space with innovative immersion chiller

# Whole-bird immersion chiller reduces processing footprint by 30%

Space-saving design improves bird loading and boosts plant capacity

Limited floor space in poultry processing plants can cramp operating space and limit expansion. The JBT NEOCAT Chiller helps solve this problem with an innovative new design that requires 30% less floor space than previous models for a given production volume. The patented NEOCAT Auger Chilling System can also handle a much higher pounds-per-linear-foot ratio, allowing you to increase your processing throughput.

The NEOCAT Chiller is an innovative, immersion chilling system designed for whole-bird applications in poultry and turkey, but can also accommodate fish processing. Impressive advancements in plant efficiency can be improved even further by adding JBT's patented Clean-in-Place Technology, which dramatically reduces cleaning labor and improves safety.



Auger

## Patented Design Increases Capacity 30%

- Space-efficient design reduces footprint by 30% OR increases capacity by 30% with current footprint
- Approved for up to 175 birds/minute
- Estimated load rating of 2,200 lbs/ft is a significant increase over conventional auger ratings (1,600 lbs/ft)

## Eliminate Combos

- Unloader can be turned off during employee break periods without overloading
- Eliminating combos results in increased yield and better uptime
- Advanced design improves product flow all the way down the line from the chiller

## Improved Bird Loading

- Auger is built to handle more pounds per foot of bird load
- Allows increased water levels without the threat of washback
- Newly designed hanger bearing keeps birds submerged and creates a more natural and constant bird flow through the auger
- Eliminates bird damage from overhead structures in conventional augers
- Helps keep bird temperatures at a more constant level

## Add CIP Technology to Cut Your Cleaning Costs and Improve Safety

- Patented JBT Clean-in-Place (CIP) Technology can be added to any JBT chiller
- Automated CIP system cleans with a minimum of manual labor, improving plant safety and efficiency
- Drastically reduce your expenditures for cleaning time and personnel



## KillCAT Dip Tank

- Designed for chemical dip solutions for pre- and post-chilling applications
- Adjustable dwell times allow you to match plant needs
- A variety of sizes to fit almost any need

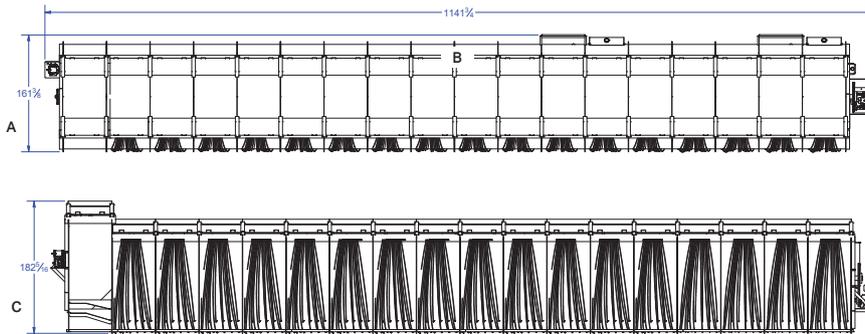
## Exceptional Customer Service

Every JBT® NEOCAT Chiller comes with our PRoCARE® Promise: JBT equipment is backed by industry-leading customer care solutions and experienced technicians to help you maximize uptime, keep your lines running smoothly, and improve efficiency throughout your operation.

## 24/7 Maintenance Support

The JBT 24/7 Hotline gives you a direct connection to service technicians and customer service representatives, who can troubleshoot remotely and help keep your facility productive.

# JBT NEOCAT Auger Chilling System Specifications



DIMENSIONS	
A - HEIGHT (TOP VIEW)	161.375
B - LENGTH (TOP VIEW)	1141.75 in
C - HEIGHT	182.3125 in

Dimensions				
DIAMETER	8'	9'	10'	12'
LENGTH (5' INCREMENTS)	20'-100*	20'-100*	20'-100*	20'-100*
WIDTH	9'	10'	11'	13'
HEIGHT	10' 11"	11' 11"	12' 11"	14' 11"

Dimensions				
DIAMETER	8'	9'	10'	12'
AUGER DRIVE	3	3	3	5
UNLOADER DRIVE	2	2	2	3

## Your single source for profitable processing solutions

JBT FoodTech can provide you with portioners, freezers and everything in between, including process control, food product development assistance, operator training and a full range of customer support alternatives.

Our Food Technology Centers, which have been instrumental in the development of many of the world's most popular food brands, are also available to you. Learn how to reach your food processing potential by contacting your JBT FoodTech representative or visiting our website at [jbt.com](http://jbt.com).

## Financing Options

JBT can also handle your equipment financing. We make it simple and always offer terms that are bank-competitive—or better.

### JBT PROTEIN PROCESSING

#### SECONDARY

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

#### FURTHER

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



#### North America

JBT  
1622 First Street  
Sandusky, OH 44870  
USA  
Phone +1 419 626 0304  
Fax +1 419 626 9560  
[process-solutions@jbt.com](mailto:process-solutions@jbt.com)

#### Europe

JBT  
Rusthallsгатan 21, Box 913  
SE-251 09 Helsingborg  
SWEDEN  
Phone +46 42 490 4000  
Fax +46 42 490 4040  
[info-europe@jbt.com](mailto:info-europe@jbt.com)

#### Asia

John Bean Technologies (Thailand) Ltd.  
159/26 Serm-Mit Tower, Room No. 1602-3  
Sukhumvit 21 Road  
Klongtoey Nua Sub-district, Wattana  
District  
Bangkok 10110 Thailand  
Phone: + 66 2 257 4000  
Fax: + 66 2 261 4099  
[infoasia-jbtfoodtech@jbt.com](mailto:infoasia-jbtfoodtech@jbt.com)

#### Australia

John Bean Technologies Australia Limited  
Unit 1, 40 Rivergate Place  
Murarrie QLD 4172  
Australia  
Phone: 07 3896 6100  
Fax: 07 3393 9299  
[info.au@jbt.com](mailto:info.au@jbt.com)  
[info.nz@jbt.com](mailto:info.nz@jbt.com)

#### Latin America

JBT  
Máq. Equip. Ind. Ltda.  
Av. Eng. Camilo Dinucci 4605  
14808-900 Araraquara  
São Paulo  
Brazil  
Phone +55 16 3301 2000  
[latinamerica.info@jbt.com](mailto:latinamerica.info@jbt.com)



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