

# FRIGOSCANDIA

## **GYRoCOMPACT® 40**

Spiral Freezer & Chiller

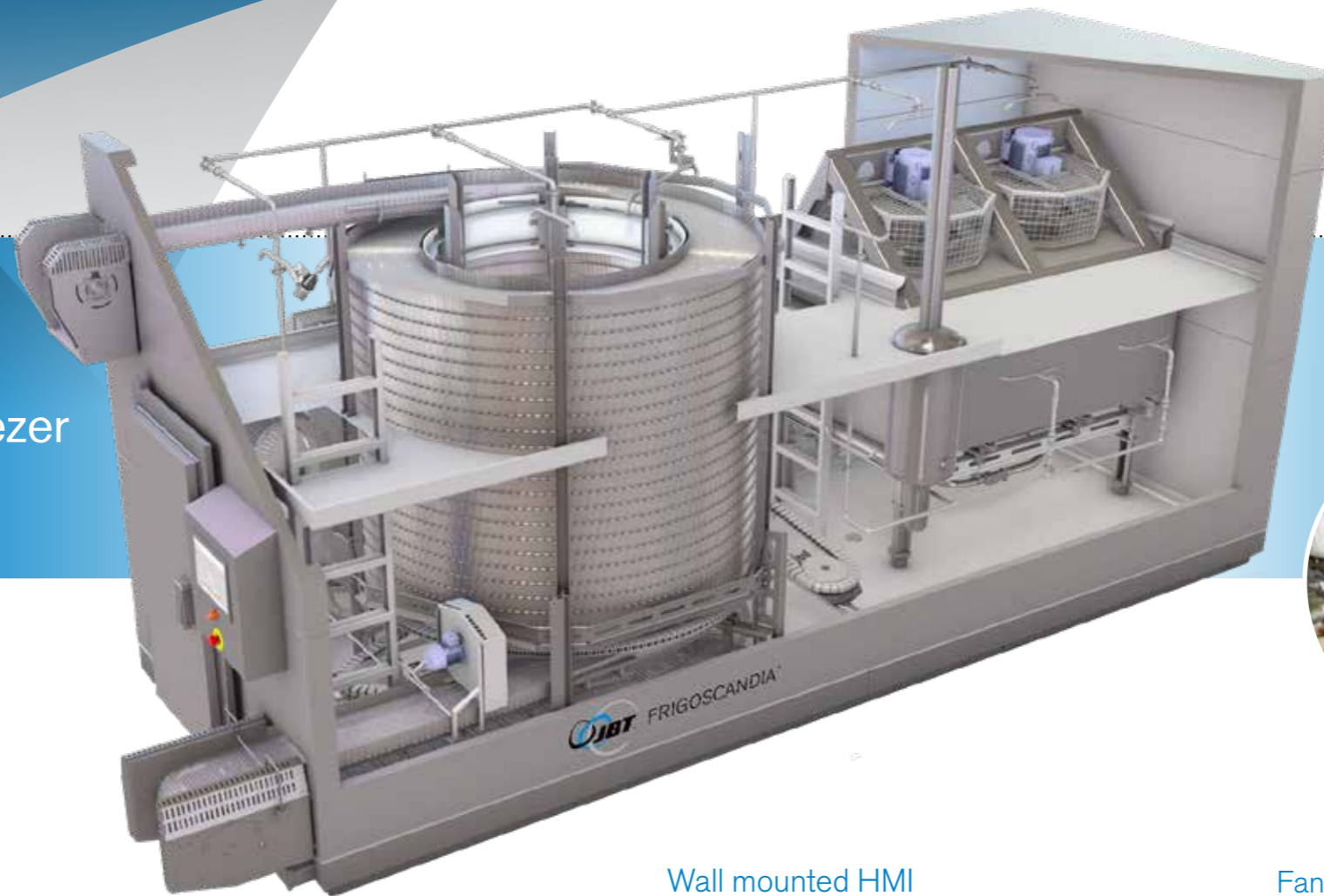


High capacity freezing in a small footprint

FREEZING



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## Frigoscandia GYRoCOMPACT® 40 Spiral Freezer

The most compact, hygienic and efficient spiral freezer JBT has ever made

The Frigoscandia GYRoCOMPACT® 40 Spiral Freezer has evolved from one of JBT's best selling products, the GYRoCOMPACT Classic 400 Spiral Freezer, which has sold over 1,100 units across the world.

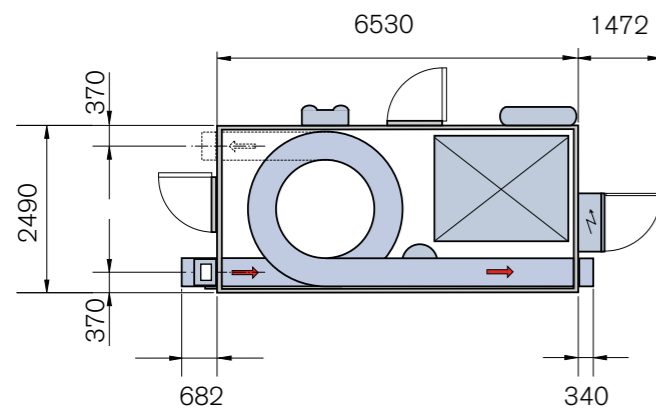
This latest technology replaces the outdated wagon drive system with the company's patented FRIGoDRIVE® system providing a number of benefits. These include 30% faster belt speeds, lower running costs and advanced hygiene features.

### Hygiene by design

- Self-contained freezing zone
- No stationary parts like drum or tier carriers to complicate cleaning
- Open profile design minimizes dirt traps
- Optional blue plastic on glide strips
- All CIP options available

### Outfeed unit

- No drive arrangement
- Less maintenance
- Less energy consumption



### Wall mounted HMI

- Preassembled
- PRoLINK™ control system
- Touch-screen HMI system
- Sloped roof

### Unique FRIGoBELT® Nova self-stacking belt

- Self-stacking belt forms closed freezing zone
- Improved belt design with stronger side-links
- Highest reliability through improved interlocking
- Less wear and increased belt life

### Low running cost

- Reduced power consumption
- Simplified outfeed means less maintenance and belt wear
- 50% lower oil consumption
- Belt take-up provides longer belt life

### Increased capacity on a small footprint

- Capable of freezing up to 1,000 kg of products per hour
- 35% to 40% higher capacity than any similar capacity model
- Pre-assembled for shorter installation time on site.
- Ideal for transition from cryogenic to mechanical freezing

### Fans located on the dry side of evaporator

- Maximum heat transfer and frost pick-up
- Increased production uptime
- Greater freezing capacity

### Fully seal-welded, stainless steel floor design, with elevated floor to wall joint creating a bath-tub style design

- No bacteria traps
- Protecting the floor insulation from being flooded

### FRIGoDRIVE® system

- Replaces outdated wagon drive system
- Removes the need for centre drum
- No support or rails to cause jamming
- 30% faster belt speeds

### Unrivalled energy efficiency

- Freezer power consumption from 5 kW
- Highest possible rate of heat transfer
- No risk of products being moved by horizontal airflow
- Short freezing times, low dehydration, maximized product quality

Frigoscandia® freezing systems – the pioneer since 1962 – introduces the next generation of world-leading freezing technology...

### Technical data (SI-system)

Conveyor belt			
Type	Frigoscandia FRIGoBELT® Nova Conveyor		
Link height (mm)	65	80	100
Vertical clearance for product (mm)	50	65	85
Mesh	M6-1.5, M9-1.5, M13-1.5, M20-1.5		
Width, total (mm)	420		
Width, net (mm)	375		
Width, between infeed covers (mm)	360		
Number of tiers (min-max)	14-40		
Length per tier (m)	6.7		
Effective belt conveyor area per tier (m <sup>2</sup> )	2.1		
Conveyor belt speed (m/min)	1 - 25 (standard speed range)		

Electrical data		
	GC 40 / 2	GC 40 / 2B <sup>3)</sup>
Normal power consumption (kW) <sup>4) 7)</sup>	12	5
Main voltage	3 x 380-480 V / 3 x 575 V, 50 / 60 Hz	

Refrigeration data		
	GC 40 / 2	GC 40 / 2B <sup>3)</sup>
Base load (kW) <sup>7)</sup>	14	7
Standard design	R717 (Ammonia); Pump circulation ratio = 4-6 times evaporator	

Defrosting system	
Defrosting media	Hot gas or potable water
Water consumption (L/min) at 300 kPa = 3 bar, min 1 bar <sup>5)</sup>	150
Minimum / maximum water temperature (°C) <sup>5) 6)</sup>	+15 / +25

Noise emissions <sup>8)</sup>	
Along equipment walls	69,4 dB(A)
In front of infeed and outfeed openings	70 dB(A)
Peak level <sup>9)</sup>	96,5 dB(A)

Application data	
Normal loading distance on straight belt conveyor	Rectangular products: 1.75 x product length Round products: 1.6 x product diameter

<sup>3)</sup> Low energy alternative.

<sup>4)</sup> Does not include dimensioning of power supply fuses/cables. Refer to customer drawings for maximum power requirement.

<sup>5)</sup> Must be potable water.

<sup>6)</sup> Make sure refrigeration system is safe for water temperature in use.

<sup>7)</sup> All consumption values are calculated for a nominal case. Customer specific values available on request - contact sales support.

<sup>8)</sup> According to EC Machine Directive.

<sup>9)</sup> Measured when the ADF (optional equipment) goes off.



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