



Frigoscandia GYRoCOMPACT[®] 60 Spiral Freezer, Chiller & Proofer

New compact design, reduced power consumption





**Fans located on dry side of evaporator.
Optimised air velocity through
evaporator.**

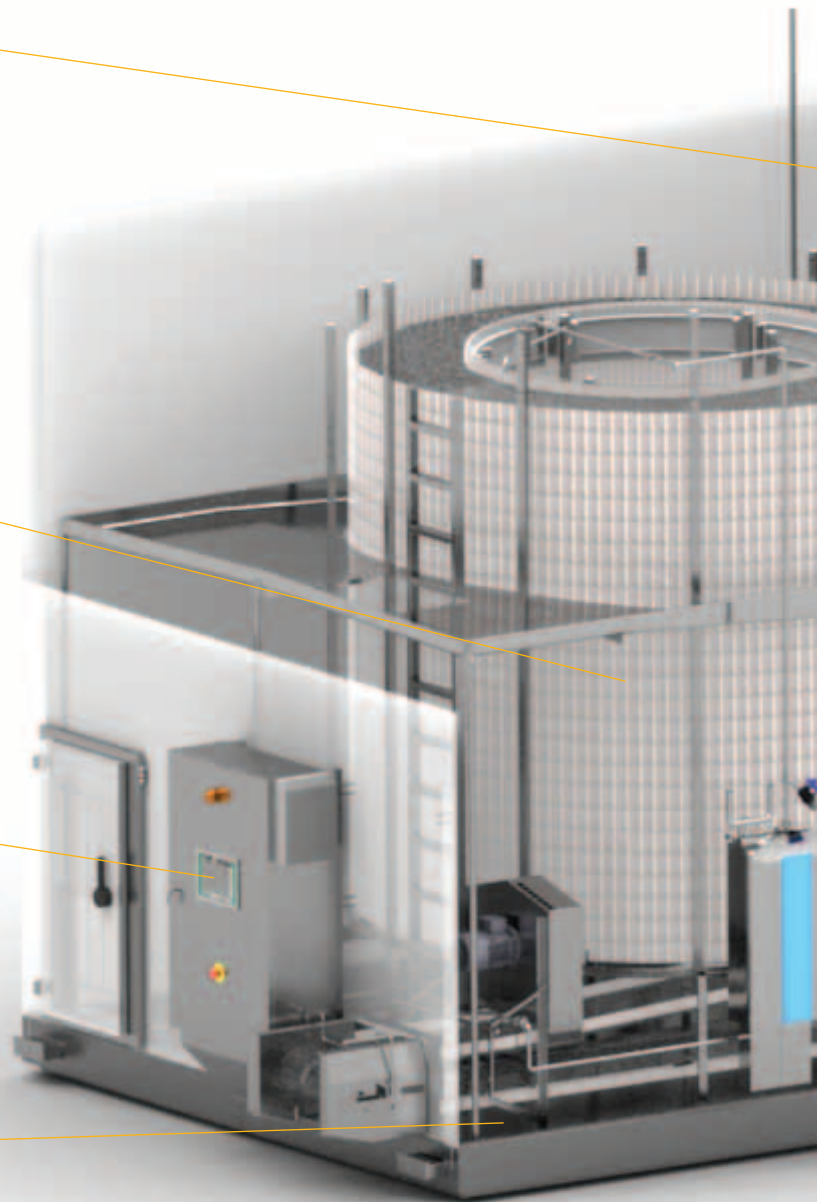
Increased production uptime, greater freezing capacity, increased reliability. Maximum heat transfer and frost pick-up. Easy cleaning. Optimised fan/motor combinations give a maximum production capacity with the lowest possible energy consumption.

**Optimised drive system leading to
significantly less drive power for the belt
and reduced need for lubrication.**

**Pre-assembled wall-mounted control
panel pretested from assembly factory.
Featuring PROLINK™ control system with
state of the art PLC and HMI system.**

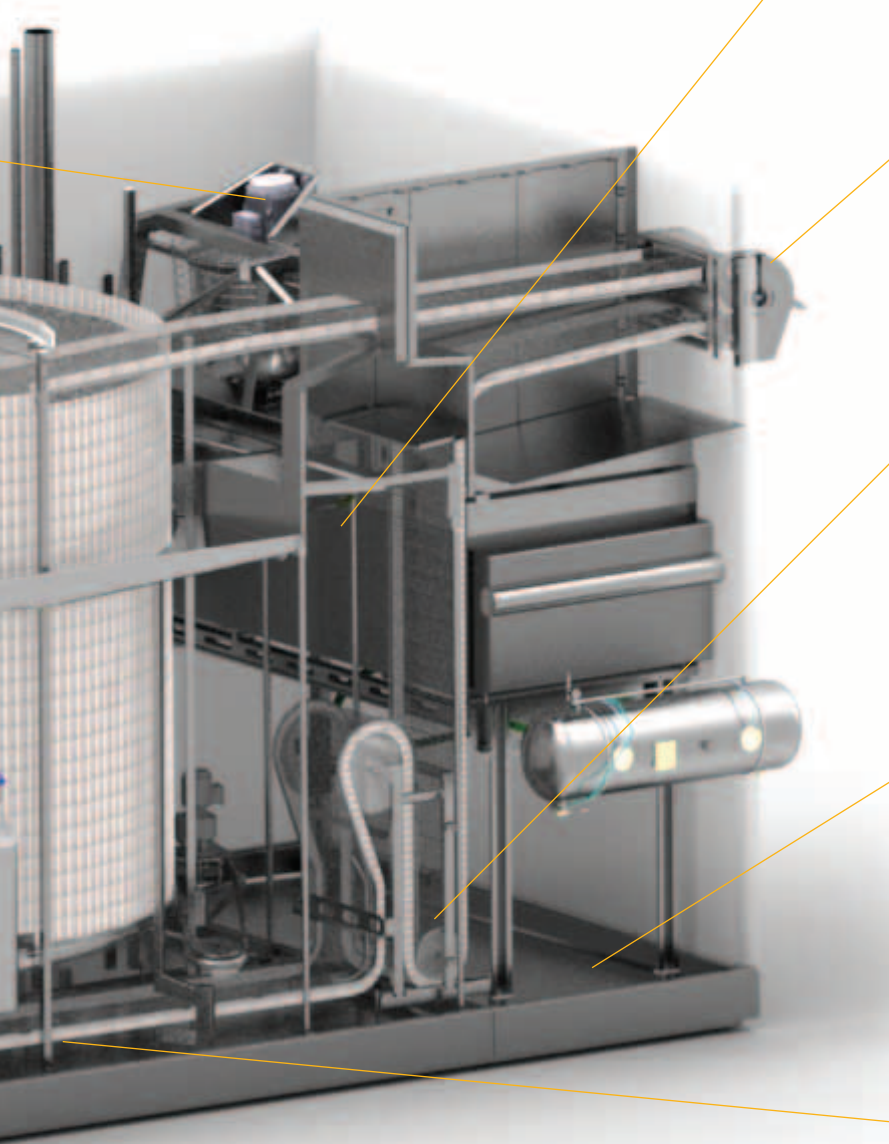
**Fully seal-welded, stainless steel floor
design, open from door to door under
conveyor and evaporator.**

Improved hygiene, instant inspection, easy access, faster cleaning.



A new machine, from start to finish.

We've retained the best features, and added some new ones.



**Many evaporator combinations
in 1–2 blocks.**

Match any freezing needs precisely.
Easy access and easy cleaning. Optimised
base load.

**Simplified outfeed unit without
drive arrangement. Less belt wear,
less maintenance and less energy
consumption.**

**Simplified belt take-up, with less
winding. Absolute minimum of tension
on the return rail.**

Even longer belt life. Easier access for
cleaning.

**Sloped floor and fully seal-welded
drains in each corner of the freezer, with
bevelled edges. Elevated floor-to-wall
joint.**

Effective drainage where it's needed,
faster cleaning and less downtime.
No bacterial traps.

**Stands fully welded to the floor.
Horizontal stand structures with solid
rods.**

Design allows for thermal expansion and
contraction. No horizontal hollow sections
to collect contamination. No caulking to
crack or damage.

Technical data (SI-system)			
Conveyor belt			
Type	Frigoscandia FRIGoBELT® Nova Conveyor		
Link height (mm)	80	100	120
Vertical clearance for product (mm)	65	85	105
Mesh	M6-1.5, M9-1.7, M13-1.5, M20-1.5		
Width, total (mm)	670		
Width, net (mm)	615		
Width, between infeed covers (mm)	600		
Number of tiers (min-max)	16-42		
Length per tier (m)	11.2		
Effective belt conveyor area per tier (m ²)	5.7		
Conveyor belt speed (m/min)	3.5-30 (standard speed range), 2.0-15 (optional speed range)		

Electrical data		
	GC 60 / 2	GC 60 / 2B ¹⁾
Normal power consumption (kW) ^{2) 5)}	28	14
Main voltage	3 x 380-480 V / 3 x 575 V, 50 / 60 Hz	

Refrigeration data		
	GC 60 / 2	GC 60 / 2B ¹⁾
Base load (kW) ⁶⁾	31	16
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 ³⁾	150
Minimum / maximum water temperature (°C) ^{3) 4)}	+15 / +25

Noise emissions	
According to EC Machine Directive	Maximum 80 dB(A)

Application data	
Normal loading distance on straight belt conveyor	Rectangular products: 1.7 x product length Round products: 1.5 x product diameter

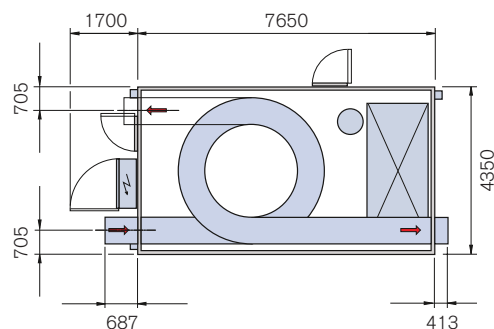
¹⁾ Low energy alternative.

²⁾ Does not include dimensioning of power supply fuses/cables. Refer to customer drawings for maximum power requirement.

³⁾ Must be potable water.

⁴⁾ Make sure refrigeration system is safe for water temperature in use.

⁵⁾ All consumption values are calculated for a nominal case. Customer specific values available on request - contact sales support.



www.jbtfoodtech.com



North America

JBT
1622 First St.
Sandusky, OH 44870
USA
Phone: +1 419 626 0304
process-solutions@jbt.com

Europe

John Bean Technologies AB
Rusthällsgatan 21, Box 913
SE-251 09 Helsingborg
SWEDEN
Phone: +46 42 490 4000
info-europe@jbt.com

Asia

John Bean Technologies Ltd.
159/26 Serm-Mit Tower, Room no. 1602-3
Sukhumvit 21 Road, Klongtoey Nua Sub-district
Wattana District, Bangkok 10110, THAILAND
Phone: +66 2257 4000
infoasia-jbtfoodtech@jbt.com

Latin America

John Bean Technologies
Máq. Equip. Ind. Ltda.
Av .Eng. Camilo Dinucci 4605
14808-900 Araraquara, São Paulo,
BRAZIL
Phone: +55 16 3301 2000
latinamerica.info@jbt.com