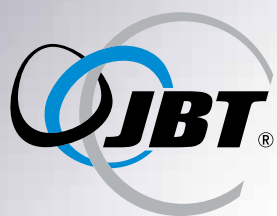


NEW



FRIGOSCANDIA

GYRoCOMPACT® 70

Spiral Freezer, Chiller & Proofer



Spiral freezing at its best



Frigoscandia GYRoCOMPACT® 70 Spiral Freezer



Solving your freezing needs

The Frigoscandia GYRoCOMPACT® 70 Spiral Freezer has evolved from one of JBT's best selling products, the GYRoCOMPACT® M7 Spiral Freezer. It retains all the best Frigoscandia® technology, including the Frigoscandia Nova self-stacking belt, which can include a 10-year warranty.

Food safety taken to a new and higher level

- Open profile design on all support structure for full cleanability and access
- Minimized overlapping surfaces

Self-supporting product zone , the ultimate way to build a spiral freezer

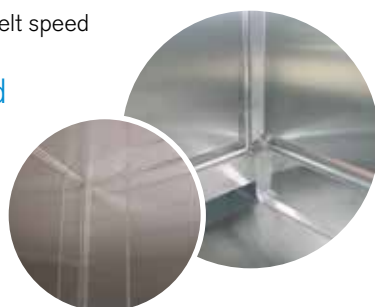
- The belt forms its own support structure
- 100 % cleanable
- No glide strips or support structure in the product zone

No tension drive system

- No drum to wrap the belt around
- No risk of over-stretching the belt
- All forces in the drive system instead of in the belt for fail-safe operation
- Smooth belt run and constant belt speed

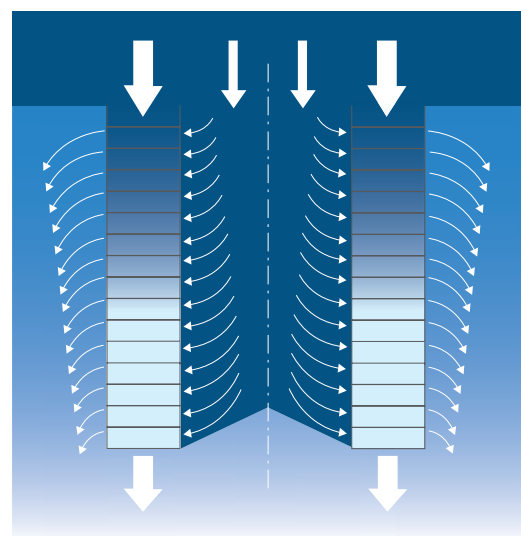
Optional fully seal-welded stainless steel enclosure

- For high food safety demands
- Possibility for steam sanitation



Vertical controlled air flow

- Counter current air flow for highest possible heat transfer
- No moving products that can occur with horizontal airflow across belt
- Even product temperature across belt





Fully seal-welded, stainless steel floor design

- Improved hygiene, instant inspection, easy access, faster cleaning
- Elevated floor-to-wall joint
- No bacterial traps

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

Optimised fan and evaporator system

- Fans positioned on dry side of evaporator, no ice or frost build-up
- Increased production uptime, greater freezing capacity, increased reliability
- Maximum heat transfer and frost pick-up
- Easy cleaning
- 2,3 or 4 fan/evaporator setup depending on capacity needs
- Optimised fan/motor combinations give a maximum production capacity with the lowest possible energy consumption

Unrivaled energy efficiency

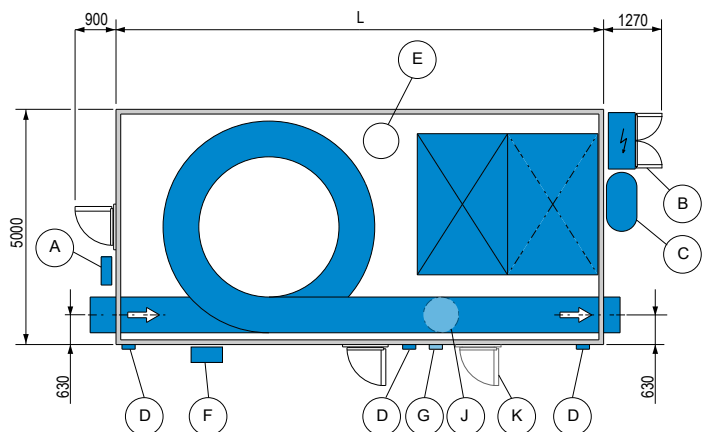
- Freezer power consumption from 26 kW
- Short freezing times, low dehydration, maximized product quality
- Low power need for conveyor, less than 4 kW total installed power for the FRIGoBELT conveyor
- JBT patented LVS system also provides refrigeration energy savings up to 13%

Control panel

- Pre-assembled wall-mounted control panel pretested from assembly factory
- Featuring PRoLINK™ control system with state-of-the-art PLC and HMI system
- Prepared for JBT IoT (Internet of Things) solution, iOPS

Freezer Type	GC 70/2 GC 70/2E	GC 70/3 GC70/3E	GC 70/4 GC 70/4E
Number of Fans	2	3	4
Number of Evaporators	1	1	2
Equipment length (L)	8435	8855	10365

E stands for enhanced fan alternative.



A. HMI panel	D. Drain ²⁾	G. Drain ²⁾
B. Electrical panel	E. LVS ¹⁾ (Standard position)	J. LVS ¹⁾²⁾
C. ADF ¹⁾	F. Cleaning system ¹⁾	K. LVS Door ³⁾

1) Optional

2) Only when GC70/4 & GC70/4E

3) Only when GC70/4 & GC70/4E with LVS

TECHNICAL DATA

Model	GC 70					
Conveyor belt						
Type	Frigoscandia FRIGoBELT Nova Conveyor					
Link height (mm)	65	80	100	120	150	
Vertical clearance for product (mm)	50	65	85	105	135	
Mesh	M6-1.5, M9-1.5, M13-1.5, M20-1.5					
Width, total (mm)	760					
Width, net (mm)	715					
Width, between infeed covers (mm)	700					
Length per tier (m)	14					
Effective belt conveyer area per tier (m ²)	8.4					
Conveyor belt speed (m/min)	2.0 - 35 (standard speed range)					
Electrical data	GC 70/2	GC 70/2E⁴⁾	GC 70/3	GC 70/3E⁴⁾	GC 70/4	GC 70/4E⁴⁾
Normal power consumption (kW) ^{5) 8)}	26	36	41	61	56	83
Main voltage	3 x 380 - 480 V / 3 x 575 V, 50 / 60 Hz					
Refrigeration data	GC 70/2	GC 70/2E⁴⁾	GC 70/3	GC 70/3E⁴⁾	GC 70/4	GC 70/4E⁴⁾
Number of Evaporators	1		1		2	
Base load (kW) ⁸⁾	30	40	46	65	61	88
Standard design	R717 (Ammonia): Pump circulation ratio = 4-6 times evaporator					
Defrosting system	GC 70/2	GC 70/2E⁴⁾	GC 70/3	GC 70/3E⁴⁾	GC 70/4	GC 70/4E⁴⁾
Water consumption (L/min) at 300 kPa = 3 bar, min 1 bar ⁶⁾	210		250		420	
Defrosting media	Hot gas or potable water					
Minimum / maximum water temp. (°C) ^{6) 7)}	+15 / +25					
Noise emissions⁹⁾						
Along Equipment walls	79 dB (A)					
In front of infeed and outfeed openings	79 dB (A)					
Peak level ¹⁰⁾	96 dB (C)					
Application data						
Normal loading distance on straight belt conveyor	Rectangular products			Round products		
	1.65 x product length			1.45 x product diameter		

4) Enhanced fan alternative

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

6) Must be potable water.

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

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

9) According to EC Machine Directive. Noise emission values may vary depending on equipment configuration.

10) Measured when the ADF (optional equipment) goes off.

FRIGOSCANDIA

STEIN

DSI



SCHRÖDER
THE SAFE SIDE OF FOOD.

XVISION



Pro seal

PRIME
EQUIPMENT GROUP
Simple Solutions for Poultry Processing



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