

Frigoscandia Equipment GYRoCOMPACT[®] M10 Tight Curve

Get revolutionary freezing capacity,
without increasing plant layout





You need more **throughput,** not a bigger freezer.

Now you can dramatically boost throughput at the same time you eliminate neck-downs from your process line, without expanding your plant layout.

“How? With the Frigoscandia Equipment GYRoCOMPACT® M10 Tight Curve spiral freezer.

Grow – without expanding!

The frozen food industry is booming like never before, delivering healthier food that is easier to prepare. Processors need more capacity, flexibility and efficiency.

That's why we created throughput that is 40% greater, in a footprint that is almost identical to the workhorse GYRoCOMPACT® M 76.

Each feature of the Frigoscandia Equipment GYRoCOMPACT® M10 Tight Curve spiral freezer will boost your profit as well as your reputation. You will produce at higher capacity, for longer runs, with less downtime, while ensuring the best hygiene and frozen food quality available.

Fully welded stainless steel enclosure



Improve your profits by customizing your freezer enclosure. The optimal enclosure meets both your throughput and hygiene needs, with proven Hygiene-by-Design™ construction.

Stainless steel floor



Open stainless steel floor is easy and fast to access and clean, with complete drainage, for improved hygiene and instant inspection.

LINK®-enabled controls



Process automation is vital to success. LINK®-enabled controls give you a future-safe path to ensure uniformity, yield, flexibility and process documentation.

Fully integrated in- and outfeed



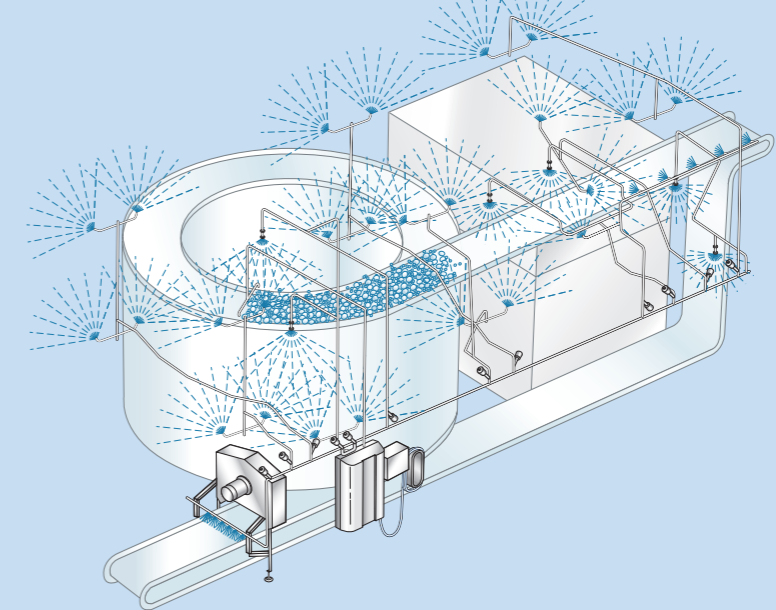
Fully integrated stainless steel in- and outfeed give you easy access, better drainage and no traps for bacterial growth.

Efficient evaporator design



Evaporator construction gives optimal air velocity and performance. It also ensures easy, complete cleaning, thanks to vertical counter-current air/water flow.

Fast cleaning system



Four alternative cleaning systems ensure fast, thorough cleaning – of just product zone, or the entire freezer. Get consistent results, with lower requirements on manpower, maintenance and energy.

Performance

- 40 inches (1,015 mm) of usable belt width ensure you the throughput you need, without neck-downs. Pulling link is integrated in mesh, for a completely flat belt surface.
- FRIGoDRIVE® M system takes 30% greater stack weight with considerably less lubrication.
- 'Dry side' fans that minimize snow build-up, extend production uptime, and deliver greater freezing capacity and reliability.
- Evaporator construction optimizes air velocity and maximizes heat transfer and performance. Rapid cool-down and warm-up.

Hygiene

- Three different enclosure alternatives, to exactly match your hygiene and cleaning requirements.
- Fully welded 'open plan' stainless steel floor ensures easy cleaning and complete drainage.
- Great accessibility in the same compact space, plus fully integrated in- and outfeeds that are easy to keep clean. Evaporator is easy to clean, with full access to all sides.

Flexibility

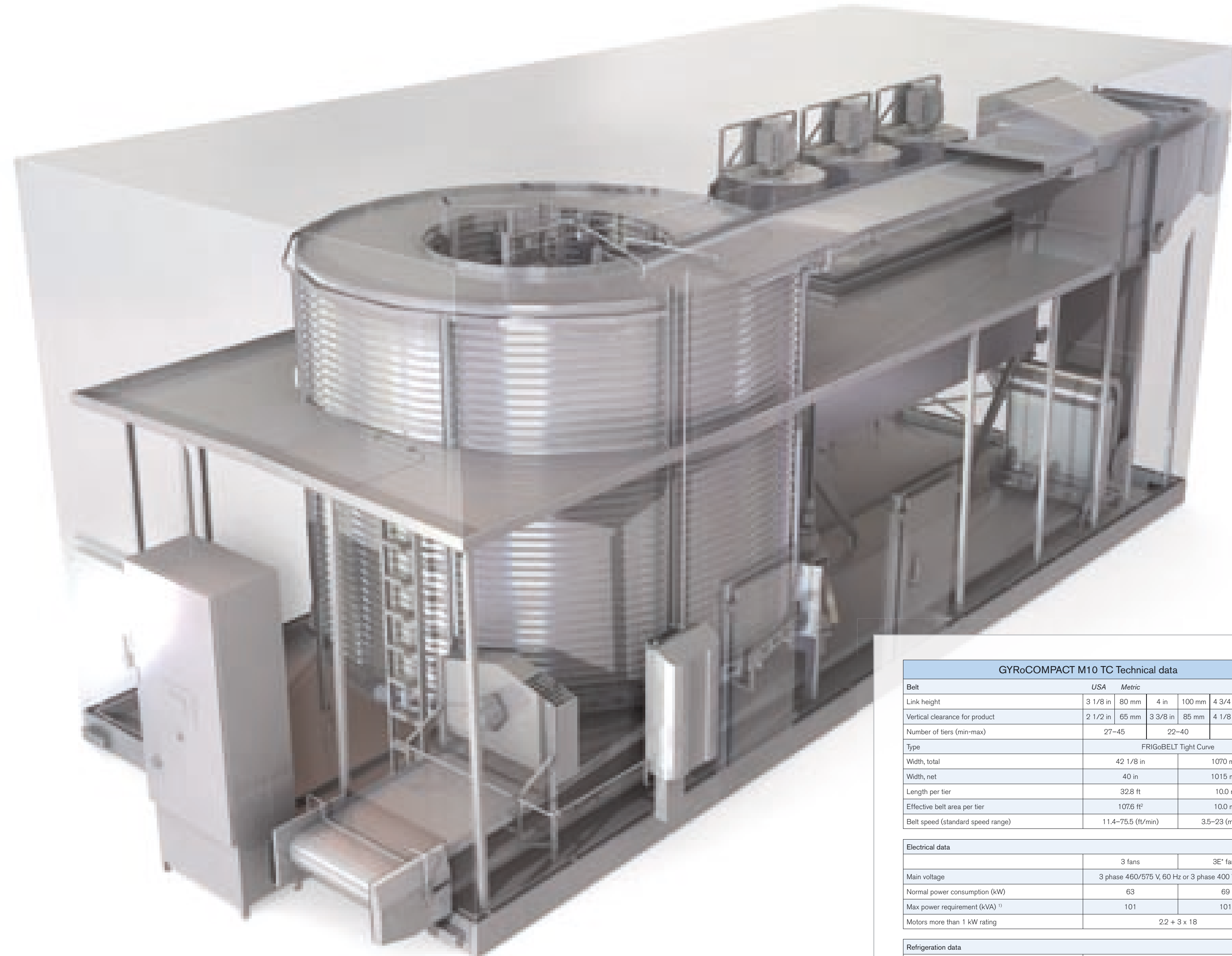
- More freezer in less space – greater throughput and variety without expanding production space.
- Uniform stand design – easy to match freezer configuration to present and future production needs.
- State-of-the-art touch-screen controls – to match your freezing needs precisely, and simplify operators' control of the process.

Reliability & Safety

- Two-step operator commands at control panel. User-friendly LINK control system is easy to use, and easy for maintenance and management to extract information from.
- Component standardization ensures fast, cost-effective parts replacement.
- Greater commonality with upstream- and down-stream equipment.
- Safe Service Handle, for safe, easy freezer entry, and self-closing mezzanine hatches, for highest operator safety.

GYRoCOMPACT® M10 TC

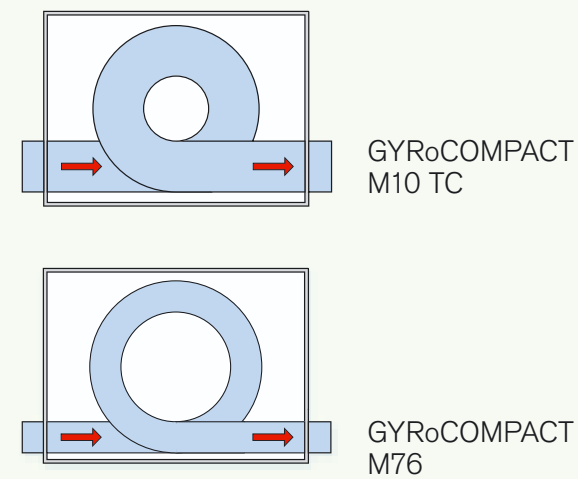
Your expressway to greater profit



Increase your output

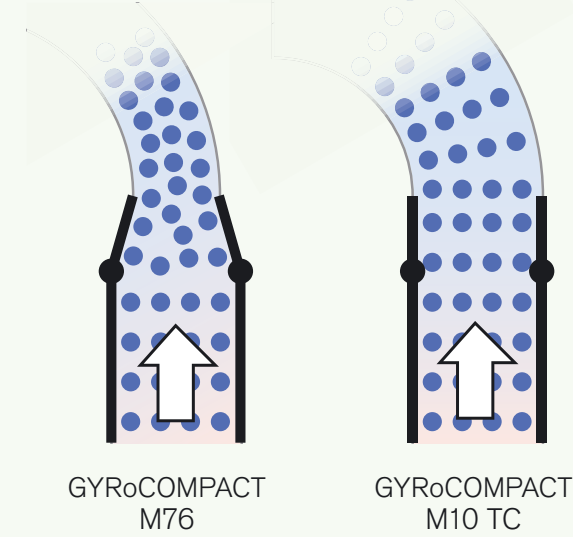
Need to increase existing plant output, or set up a new plant? GYRoCOMPACT® M10 Tight Curve spiral freezer is the best choice for efficient food-focused freezing that meets your capacity needs. Here's why:

Greater belt width in the same freezer width



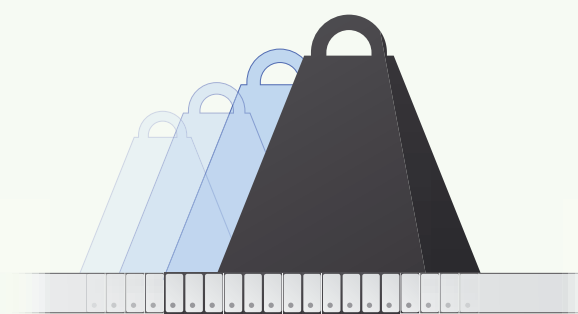
The patented Tight Curve conveyor enables 40 inches (1 015 mm) of fully usable belt width (40% increase over GYRoCOMPACT M76), with no critical change in freezer footprint.

The processor's expressway: simpler, and better



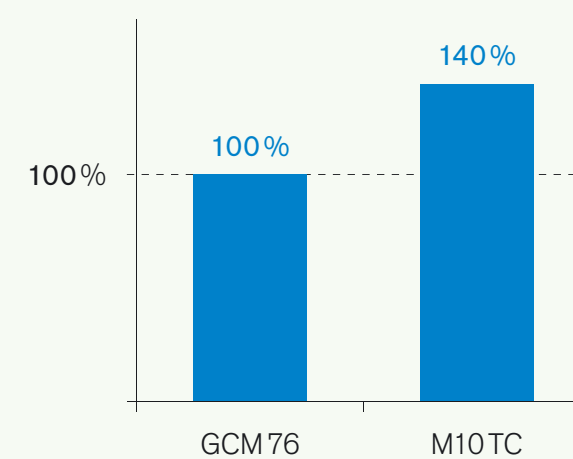
The Tight Curve conveyor is 40 inches (1,015 mm) wide, just like the rest of your process line. No neck-downs, lower labor costs, and less peripheral equipment.

Power to spare, and freedom to grow



The new FRIGoDRIVE® M drive system can carry over 30% more stack weight which greatly enhances your throughput.

... Gives you revolutionary throughput increase



The Tight Curve conveyor gives you over 40% more capacity, even before you start adding extra tiers (up to 45 tiers, depending on stack height and food product).

Powerful, patented new FRIGoDRIVE® M drive system



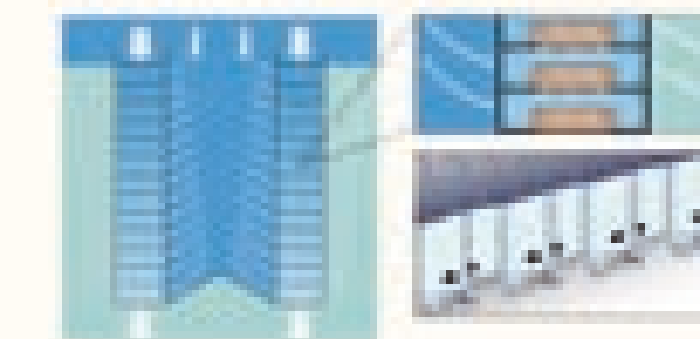
- More than 30% greater stack weight
- 30% faster belt speeds
- Less lubrication
- Lower drive forces
- Multi-axis roller chains create only rolling friction – no sliding friction

Proven new FRIGoBELT® Tight Curve conveyor



- Self-stacking FRIGoBELT conveyor technology ensures durability, reliability and hygiene.
- 40 inches (1,015 mm) net usable belt surface.
- Pulling-link integrated in mesh, for completely flat belt surface.
- Now in operation in over 60 installations world-wide.

Proven GYRoCOMPACT® self-stacking spiral with controlled vertical airflow



- Vertically through the belt mesh and laterally through the side links, controlled airflow quickly reaches all surfaces of the food product, ensuring freezing quality and efficiency
- Tension-free self-stacking spiral gives you smooth, reliable, non-jamming operation
- No Christmas-treeing
- No risk of stretching
- No manual lubrication
- No need to flip the belt

Proven freezing potential in fan/coil unit



- Three robust plug fans ensure ample air circulation, while number of coils (2 or 3) is determined by product and throughput.
- Fans are positioned after coils, for maximum uptime and minimum frost build-up.
- Full access between coils and enclosure.

GYRoCOMPACT M10 TC Technical data			
Belt	USA	Metric	
Link height	3 1/8 in	80 mm	4 in 100 mm 4 3/4 in 120 mm
Vertical clearance for product	2 1/2 in	65 mm	3 3/8 in 85 mm 4 1/8 in 105 mm
Number of tiers (min-max)	27-45	22-40	19-35
Type	FRIGoBELT Tight Curve		
Width, total	42 1/8 in		1070 mm
Width, net	40 in		1015 mm
Length per tier	32.8 ft		10.0 m
Effective belt area per tier	1076 ft²		10.0 m²
Belt speed (standard speed range)	11.4-75.5 (ft/min)		3.5-23 (m/min)
Electrical data			
Main voltage	3 phase 460/575 V, 60 Hz or 3 phase 400 V, 50 Hz		3E* fans
Normal power consumption (kW)	63		69
Max power requirement (kVA) ¹⁾	101		101
Motors more than 1 kW rating	2.2 + 3 x 18		
Refrigeration data			
Standard design	R717 (Ammonia). Pump circulation ratio = 4-6 times evap.		
Base load (kW)	67		72
Base load	19 TR	57 600 kcal/h	20.5 TR 61 900 kcal/h
Defrosting system			
Defrosting media	Hot gas or potable water		
Water consumption ²⁾	72 gal/min (at 44 psi)		270 l/min (at 300 kPa)
Minimum water temp. ³⁾	59 °F		15 °C
Noise emissions			
According to Machinery Directive 98/37-EC, 1.74(1)	Maximum 80 dB(A)		
Application data			
Normal loading distance on straight belt	Rectangular products: 1.7 x product length Round products: 1.5 x product diameter		

¹⁾ Valid for dimensioning of power supply fuses/cables
²⁾ Must be potable water
³⁾ With enhanced capacity



We are 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 have served leading processors in development of many of the world's most popular food brands. Learn how to increase your processing potential by contacting your JBT FoodTech representative or by visiting our website.

www.jbtfoodtech.com



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