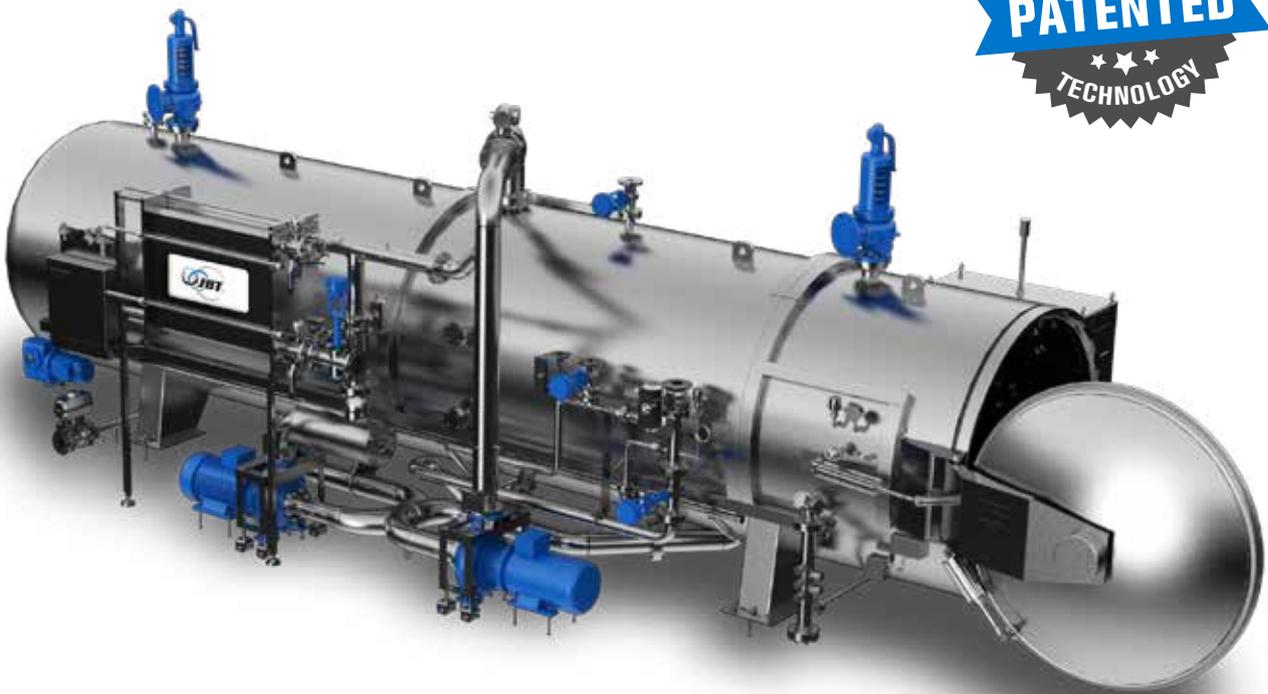


SuperStatic Retort



The JBT SuperStatic Retort: Increase your bottom line by saving process time, floorspace and energy.



Testing in the JBT SuperStatic Retort has shown come-up time reduction of up to 30% and cooling time reduction of up to 34%. Time reductions are product and package dependent. Talk to a JBT food technologists about how the SuperStatic Retort could benefit your products and increase your bottom line.

JBT SuperStatic Retorts come equipped with an enhanced Steam Water Spray System (SWS), ensuring uniform and efficient thermal processing of your packaged foods.

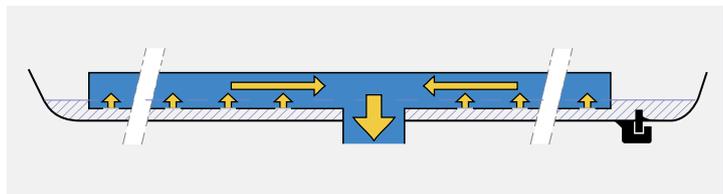
The JBT SuperStatic Retort utilizes several unique features to reduce steam and water consumption while maximizing product throughput.

Reduced Steam and Water Consumption:

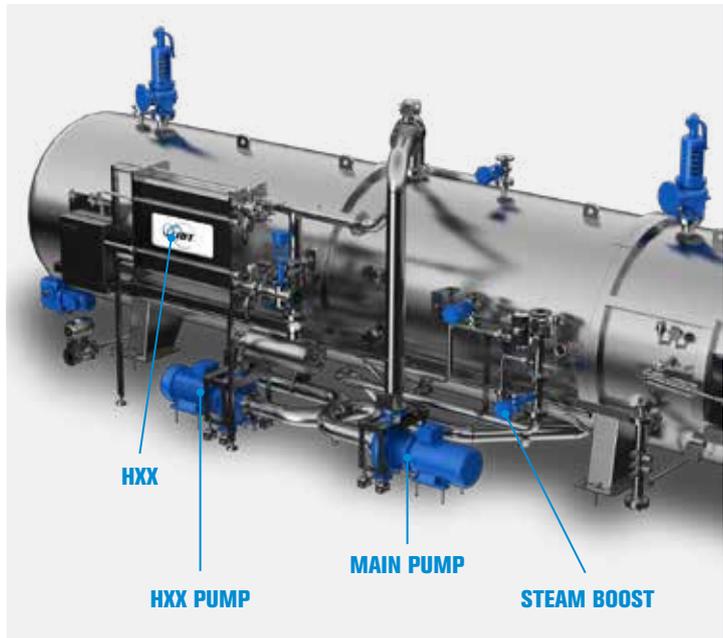
- ✓ Patented LESS technology to reduce the amount of process water that need to be heated and cooled each thermal process cycle.
- ✓ Steam Water Spray (SWS) process, with no venting step like SAT steam process.

Maximize Product Throughput:

- ✓ Steam boost valve provides extra heat when it is most needed in the process to reduce come-up times.
- ✓ High efficiency heat exchanger provides maximum cooling power to efficiently transfer heat out of the product and reduce cooling times.
- ✓ Increased process water flow provides uniform temperature distribution.
- ✓ Constant process water flow during come-up, cook and cool provides enhanced cooling.
- ✓ Clog resistant nozzles reduces time spent maintaining the SuperStatic retort.



Low Energy Suction System



Let JBT help you reach your sustainability goals



HIGHER THROUGHPUT WITH FEWER RETORTS



STEAM REDUCTION



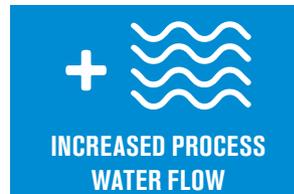
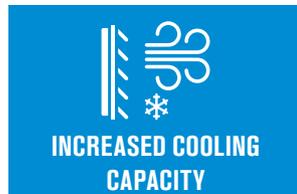
REDUCED FOOTPRINT



COOLING WATER REDUCTION



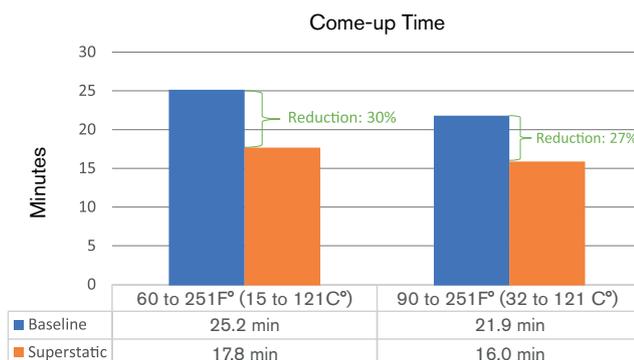
Key SuperStatic Retort Features

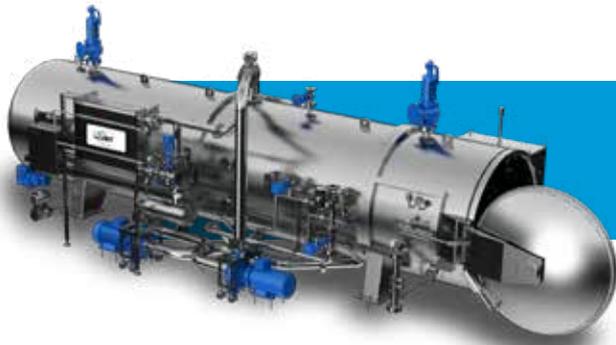


	FEATURES	BENEFITS
SUPERSTATIC	STEAM BOOST VALVE:	Faster Come-up Time Increase Product Throughput
	HIGH CAPACITY HEAT EXCHANGER:	Faster Cooling Increase Product Throughput
	DUAL PUMPS:	Increased process flow Constant flow throughout the thermal process
	LOW ENERGY SUCTION SYSTEM:	Reduced Steam Reduced Cooling Water Reduces Process Water Required in the Retort
	CLOG RESISTANT NOZZLES:	Reduced Maintenance
SWS	STAINLESS STEEL CONSTRUCTION	Corrosion Resistant
	STATIC PROCESSING:	No Damage to Sensitive Products
	PROCESS OVERPRESSURE:	Container Integrity
	INSULATED SHELL:	Reduced Steam Consumption
	LOG-TEC™	CFR 21 Part 11 Compliant Superior Process Control Comprehensive tracking and reports

LOG-TEC™: Process Management System

JBT's LOG-TEC™ Momentum Process Management system is CFR 21 Part 11 compliant. It provides a user-friendly interface for review and approval of thermal process cycles. LOGTEC™ includes an overview of the current phase of each retort, a listing of manual interventions, and a summary of alarms with a quick link to process trending.





SuperStatic can be applied to these model retorts:

A146 - Static
A166 - Static
A186 - Static

EA146 - Agitating
SA156 - Agitating



COUNT ON JBT TO HELP PROTECT YOUR INVESTMENT

JBT's greatest value in PRoCARE® services comes from preventing unexpected costs through smart, purposeful, and timely maintenance based on unmatched knowledge and expertise. PRoCARE service packages are offered as a maintenance agreement in various service levels, depending on your production and cost management requirements.



SMART INSIGHTS,
CONNECTED CARE



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DOWNTIME



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CENTERS



FOOD
SAFETY



SUSTAINABILITY

OUR BRANDS



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