

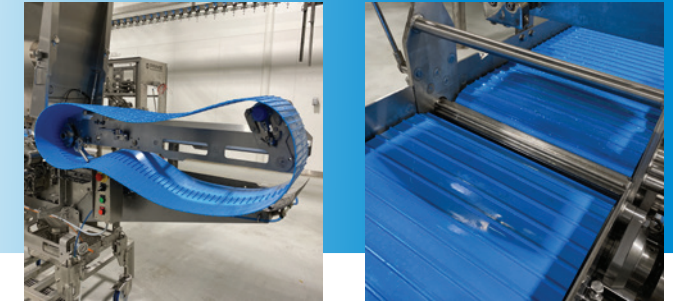
PRIME EQUIPMENT GROUP™

CSK-B Skinner



Innovation through simplicity.

SIMPLER, FASTER, MORE SANITARY



Traditional paddlewheel is a thing of the past

Market demand for skinless chicken breasts has grown rapidly in the U.S. and is expected to climb for years to come. To achieve best-in-class yields and keep costs down, you need a simpler, faster, easier-to-maintain breast-skinning solution.

Introducing the JBT-Prime CSK-B Belt Skinner. With its hygienic design, easy maintenance & repair, and safer operation, the all-new CSK-B Skinner is nothing less than a revolution in automated skinning of chicken breasts. It's the productivity upgrade you need to maintain your competitive edge in a growing market.

Innovative Design

- A flighted, non-modular belt replaces the traditional paddlewheel design, both simplifying the machine and making it more sanitary
- A stainless pinchblock eliminates another wear item, decreasing your total cost of ownership over the life of the machine
- An upper assembly for product transfer has been eliminated, simplifying the machine and reducing the potential for damage or yield loss on the underside of product
- Belt width increased to handle even your biggest birds—yet total machine width is now the narrowest on the market
- This revolutionary advancement in skinning design greatly reduces maintenance and set up time, as well as the potential for product damage, yield loss and contamination

Easier Maintenance & Operation

- Simpler design dramatically reduces wear parts for less maintenance, fewer repairs and almost no replacement costs
- Single, permanent magnet drum motor requires fewer components to maintain or replace
- Elimination of the upper assembly results in the simplest possible drive system and one less mechanism to clean and maintain
- Machine redesign facilitates easy removal of the non-modular belt to make sanitation and maintenance easier
- Simplified control system to allow for easier operation and less failures

Simpler Sanitation

- Access to all food-contact components is quick and easy, helping you meet the highest microbiological standards with ease
- Non-modular belt reduces bacteria traps: to clean, just slip the one-piece belt off the skinner

Machine redesign facilitates easy removal of the non-modular belt to make sanitation and maintenance more efficient

Safer Operation

- Designed with the most up-to-date safety features
- Wide array of pinch-point elimination guards help maximize operator safety

Exceptional Customer Service

Every JBT® Skinner also comes with our PRoCARE® Promise:

JBT equipment is backed by industry-leading customer care solutions and experienced technicians to help you maximize uptime, keep your lines running smoothly, and improve efficiency throughout your operation

24/7 Maintenance Support

The JBT 24/7 Hotline gives you a direct connection to service technicians and customer service representatives, who can troubleshoot remotely and help keep your facility productive.



JBT iOPS

A JBT iOPS service agreement is designed to give you access to industry-leading machine monitoring solutions to optimize your uptime, maximize your machine output and yield performance, and ensure the production of best possible quality products for your customers. JBT experts are also available to provide insights to support your continuous improvement processes and to provide data-driven solutions for enhanced, predictive service support.



JBT Commitment to Safety

JBT Corporation accepts our responsibility to protect the safety of our employees, their families, our customers and the public. Our continued commitment to stringent safety standards in everything we manufacture is an integral part of our business to benefit you. Our equipment is engineered to achieve continuous and measurable improvement in safety.



JBT Hygiene by Design

Food processing boasts some of the harshest environments for electronics and mechanized parts. JBT equipment is specifically designed to flourish in just those conditions as well as to provide the most sanitation-friendly solutions that directly affect your bottom line.



JBT ProCARE®

A ProCARE service agreement is designed to give you a predictable monthly cost based on your equipment use for each machine. Customize scheduled preventive inspections, maintenance, parts, and other benefits that offer peace of mind minimizing unexpected/budget-shattering costs.

JBT PROTEIN PROCESSING

PRIMARY

CHILLING | WEIGHING | PUMPING | CUTTING-UP | SKINNING | WATER RE-USING | ENHANCING FOOD SAFETY

STATE-OF-THE-ART EQUIPMENT DESIGNED TO YOUR SPECIFICATIONS FOR CHILLING AND INITIAL PROCESSING OF RAW MATERIALS LIKE POULTRY, MEATS & SEAFOOD INTO FOOD COMMODITIES FOR BOTH HUMAN AND ANIMAL CONSUMPTION.

SECONDARY

PORTIONING AND SLICING | BRINE PREPARATION | HOMOGENIZATION | INJECTION & RETURN MILLING | MACERATION | MASSAGING | TENDERIZATION X-RAY TECHNOLOGY | AUTOMATED TRAY LOADING

VALUE ADDED PROCESSING WITH GROUNDBREAKING JBT AUTOMATION, MARINATION AND INSPECTION SOLUTIONS THAT IMPROVE YIELD, REDUCE LABOR, AND IMPROVE & VERIFY PRODUCT QUALITY.

FURTHER

COATING | FRYING & FILTRATION | PROOFING | COOKING | COOLING | CHILLING | FREEZING | REFRIGERATION | CLIPPING & PACKAGING SOLUTIONS | X-RAY TECHNOLOGY | HIGH-PRESSURE PROCESSING (HPP)

YOU'VE PAINSTAKINGLY DEVELOPED RECIPES AND MANUFACTURED FOODS DISTINCT TO YOUR BRAND. JBT OFFERS COST-SAVING EQUIPMENT UNIQUELY DESIGNED AND HAND-CRAFTED TO YOUR SPECIFICATIONS.



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We're with you, right down the line.™

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