



FTNON

## Super Batch Centrifuge



The Gentle Way to Dry Fragile Salads

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The objective of this system is to produce a uniform, effective drying treatment with minimal damage to the product. For this application, the product will be centrifuged in a conical drum, so the product can be divided evenly over the wall of the drum at a low speed and with a minimal falling height.

The advantages of the SBC series of centrifuges are:

- High capacity within a small footprint
- Very hygienic and easy to clean
- No drive components above product
- Very easy to maintain; few parts
- Reduced product damage

The drying process consists of the following steps:

#### 1) Charging the infeed conveyor

When charging the infeed conveyor, it is important that the product layer on the infeed belt is kept even.

#### 2) Loading product in the drum

The infeed conveyor feeds the product into the drum through the bearing. A small cross conveyor situated in the drum lays the product carefully on the wall of the drum. As the drum rotates at low speed, the product sticks to the wall of the drum. At this stage the acceleration force on the product is minimal and product damage is reduced.

#### 3) Drying

The drum speeds up to the set centrifugal speed and keeps this speed during the set centrifugal time.

#### 4) Discharging product from the drum

The drum slows down to a very low discharge speed. At the same time, a ventilator blows on the drum from the outside and discharges the product. Due to the conical drum shape, the product rolls out of the drum. Thanks to the special surface on the inside of the drum, product damage is reduced to a minimum. The drum is fully perforated to the end, which ensures almost no sticking of product in the drum.

#### Drive

The centrifuge is supported by a single bearing housing through which the infeed conveyor feeds the product into the drum. This large bearing housing supports the complete drum. No support wheels, belts, etc. are needed. This makes the system very userfriendly, easy to clean and requires little maintenance.

#### Controls

A control panel with interactive function keys is placed next to the SBC system and controls the infeed system, centrifuge and outfeed conveyor. The most important settings are loading speed, centrifuging time, centrifuging speed and discharging speed. These items are all stored in a menu program. The operation panel is provided with a default overview and a maintenance mode for manual operation.



**CAPACITY - SBC-300 (MAX.)**

**ICEBERG** 6 mm / ± 0.2": 2,800 kg / ± 6,160 lbs/h

**ICEBERG** 50x50 mm / ± 2x2": 2,500 kg/h / ± 5,500 lbs/h

**BABY LEAFS** 1,250 kg/h / ± 2,750 lbs/h

**CARROTS / CABBAGE** 4,000 kg/h / ± 8,800 lbs/h

**CAPACITY - SBC-200 (MAX.)**

**ICEBERG** 6 mm / ± 0.2": 2,000 kg / ± 4,400 lbs/h

**ICEBERG** 50x50 mm / ± 2x2": 1,800 kg/h / ± 3,960 lbs/h

**BABY LEAFS** 1,000 kg/h / ± 2,200 lbs/h

**CARROTS / CABBAGE** 3,000 kg/h / ± 6,600 lbs/h

**Belt type**

PVC sealed, blue, endless

**Scraper**

PE blue, within product flow

**Technical specifications - Centrifuge**

**DIMENSIONS (APPROX.) - SBC-300**

**EFFECTIVE DIAMETER** Ø 1,200 - 1,480 mm / 47" - 58"

**EFFECTIVE LENGTH** 1,000 mm / 39"

**PERFORATION DRUM** Ø 4 mm / 0.16"

**OUTFEED HEIGHT DRUM** 750 mm / 29.5"

**DIMENSIONS (APPROX.) - SBC-200**

**EFFECTIVE DIAMETER** Ø 1,000 - 1,180 mm / 39" - 46.5"

**EFFECTIVE LENGTH** 850 mm / 33"

**PERFORATION DRUM** Ø 4 mm / 0.16"

**OUTFEED HEIGHT DRUM** 750 mm / 29.5"

**Technical specifications - Infeed belt**

**DIMENSIONS (APPROX.) - SBC-300**

**EFFECTIVE WIDTH** 500 mm / 20"

**EFFECTIVE LENGTH** 2,550 mm / 100" c.t.c.

**INFEED HEIGHT** 1,700 mm / 67"

**CROSS BELT IN DRUM** included

**DIMENSIONS (APPROX.) - SBC-200**

**EFFECTIVE WIDTH** 300 mm / 12"

**EFFECTIVE LENGTH** 2,400 mm / 94.5" c.t.c.

**INFEED HEIGHT** 1,700 mm / 67"

**CROSS BELT IN DRUM** included

**Drum fixation**

Bearing is on one side

**Drive drum**

Motor gear box combination with Multi V-belt

**Drum cleaning**

By means of air knife with SS 304 fan

JBT FTNON can change the execution if this does not impact the functionality of the equipment. All mentioned sizes, capacities and figures are indicative. No rights may be derived from the information provided.

JBT FTNON delivers tailor-made machines. Therefore capacity and dimensions will depend on your product and specific requirements. All our machines are constructed of stainless steel wherever possible and comply with the stringent, international standards in the field of safety and hygiene.

## COUNT ON JBT TO HELP PROTECT YOUR INVESTMENT

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



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FRESH PRODUCE TECHNOLOGIES | FRESH-CUT, ROBOTICS, STEAMING | FRUIT AND VEGETABLE PROCESSING | SECONDARY PROCESSING | ASEPTIC SYSTEMS | FILLING AND CLOSING | IN-CONTAINER STERILIZING | TRAY SEALING | SECONDARY PACKAGING | HIGH-PRESSURE PROCESSING | POWDER PROCESSING | TUNA PROCESSING

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**FURTHER** WEIGHING | PORTIONING/TRIMMING | COATING | FRYING & FILTRATION | PROOFING | COOKING | COOLING | CHILLING | FREEZING | REFRIGERATION | CLIPPING & PACKAGING SOLUTIONS | X-RAY TECHNOLOGY | TRAY SEALING | HIGH-PRESSURE PROCESSING

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