



Integrated & Profitable Packaging Solutions



If you ate or drank something today ...
There's a good chance JBT technology
played a critical role in its preparation.

John Bean Technologies Corporation (JBT) is a leading global technology solutions provider. The FoodTech operating group designs, develops and delivers solutions for high-value segments of the food production industry with a focus on proteins, liquid foods and automated systems.

JBT's Liquid Foods business unit supports regional and global food processors of packaged dairy products, fruit & vegetables and ready meals from primary processing through final retail packaging.

FRESH PRODUCE TECHNOLOGIES
FRUIT AND VEGETABLE PROCESSING
SECONDARY PROCESSING
ASEPTIC SYSTEMS
FILLING AND CLOSING
PRESERVATION SOLUTIONS

Filling

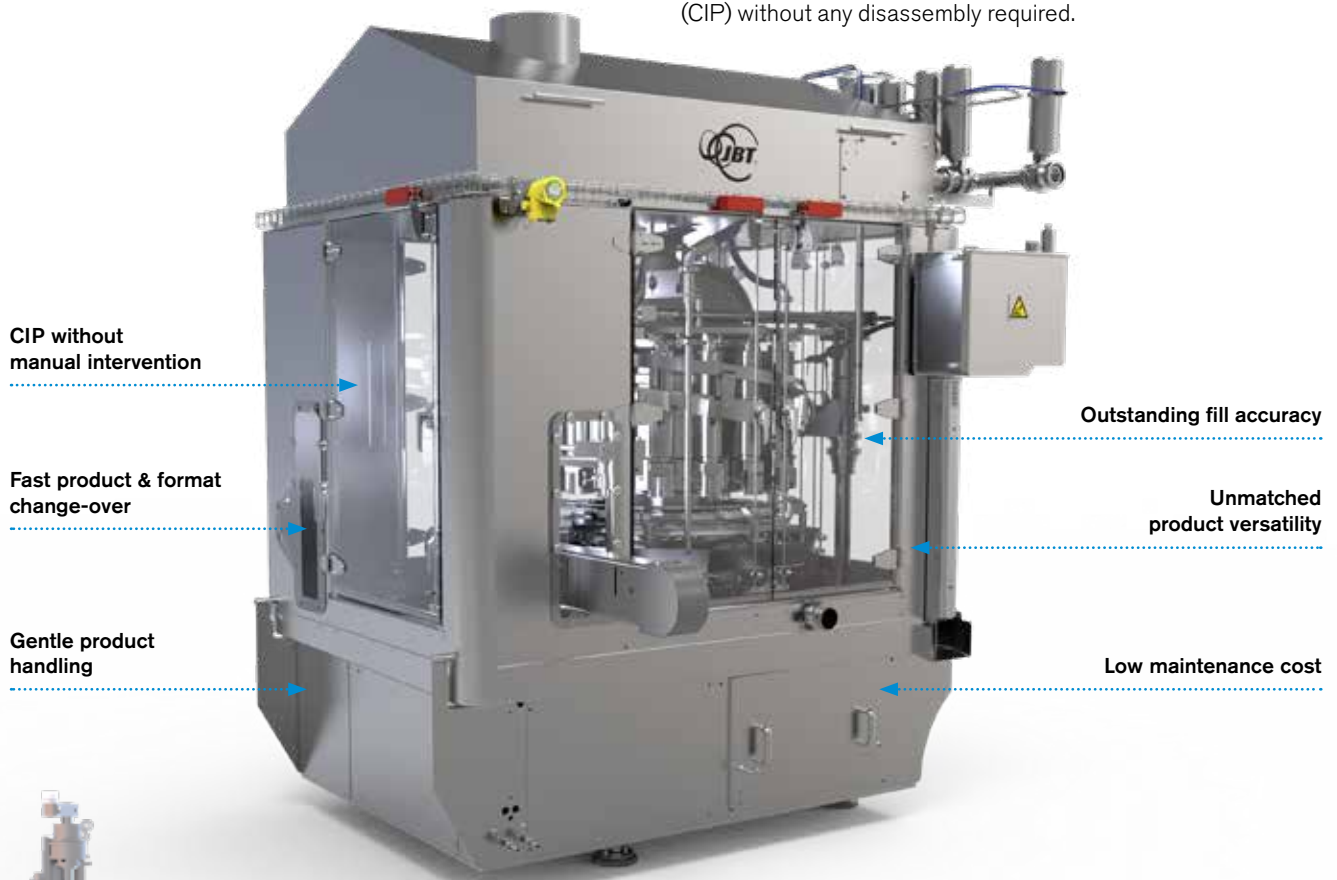
JBT fillers are designed for a broad range of products and package formats. We deliver high quality filling in addition to low Total Cost of Ownership.

Product & Container Flexibility

JBT rotary fillers handle metal cans, glass or plastic jars and bottles and are suitable to fill a broad range of products, from liquids to highly viscous products, with and without particles. Meeting specific product and package requirements, JBT offers a broad range of proven filling technologies: volumetric fillers, level fillers, weight fillers, vacuum fillers and powder filling systems.

Operating Efficiency & Sanitary Design

The heavy-duty and precise construction of JBT fillers ensures industry-leading fill accuracy and fill quality. JBT fillers are acclaimed for excellence in hygienic design and Clean-In-Place (CIP) without any disassembly required.



JBT Unifiller

Capable of filling almost any kind of rigid or semi-rigid container (glass, cans, bottles), the JBT Unifiller is a unique volumetric filling technology engineered to provide you with the best quality in filling. The unique seal-less self-draining valve design features fast and efficient product change-over, fast Clean-In-Place and optional total automation. No disassembly and no manual cleaning required.

Filling



JBT Weight Fillers

The JBT rotary weight filler fills a broad range of products and bottles at high nominal throughputs. Its electronic weight filling system ensures high-precision filling with minimal product give-away. To this end, each filling station is equipped with a highly sensitive weight sensor, which checks the weight 1,000 times per second and transfers the results to the central control system. Our weight fillers can be delivered in various hygienic versions up to and including extended Shelf Life (eSL) execution.

JBT Level Fillers

The JBT rotary level filler fills various plastic and glass bottles to precisely the same level. This feature bears special significance for glass bottles, given the fact that they are commonly displayed side-by-side on shop shelves.

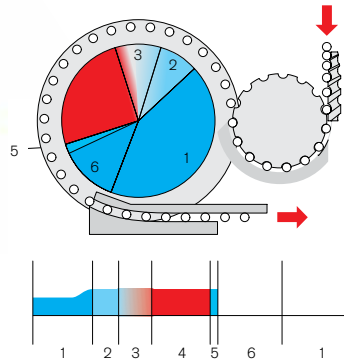
All JBT rotary fillers can be seamlessly combined with a can seamer, a bottle rinsing unit or a capper/sealer. Some versions can even be combined to form a monoblock machine for reduced footprint and higher container handling efficiency.



Filling

Vacuum filling

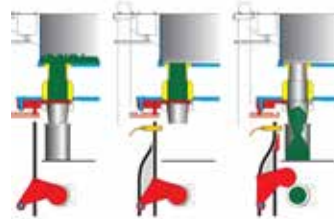
Vacuum fillers are used to fill brine, sauce or syrup in combination with previously filled solid products. Our Vacuum Fillers feature a unique fill principle, consisting of four filling phases: Vacuum | Fill | Vacuum-fill and Vent-to-Atmosphere. During the vacuum-fill phase, vacuum is applied while filling continues, ensuring that any remaining air is effectively removed and replaced by liquid. Fill nozzles and the length of each phase of the filling cycle are specifically designed for the application, providing optimum head-space accuracy and product quality.



1. Atmosphere
2. Vacuum
3. Fill
4. Vacuum-fill
5. Vent
6. Run-off

Pocket filling

Pocket fillers are used to fill granular products into rigid or semi-rigid containers. Spring-loaded, food grade, plastic gates are located under the lower measuring cups. The individual gates are rugged in construction and mount in a quick release clamp. As compared to conventional deadplate fillers, individual fill gates offer gentle product handling, hygienic operation, no container-no fill, and easy cleaning of the filler.



Powder Filling Systems

JBT's newly acquired PLF International has designed and manufactured what is considered to be one of the most flexible, hygienic, gentle and user-friendly powder filling machines – for rigid and semi-rigid containers – in the world. This innovative powder filling technology can be delivered as stand-alone equipment or as part of a fully integrated packaging line.



Broad range

Over the years, JBT has built a wealth of seaming expertise, supported by a large, worldwide installed base. This unmatched expertise has allowed JBT to create innovative, cost-effective seaming solutions in food, powders, beverages and can making.



Sanitary design

JBT seamers set the standards in hygienic design and machine clean-ability. This explains why JBT is the only manufacturer to market a can seamer dedicated to high-value powders in cans.



Operating efficiency

Our seamers meet the industry's need for lower maintenance, higher up-time, easy clean-ability, faster can format change-over, reliable performance and enhanced operator comfort and safety.



Seamtec™ for powder applications



X-59 seamer for liquid applications

Filling-Closing groups



An Outstanding Combination

Our high-capacity unfiller with 81 filling stations synchronized with a X-59 seamer. This configuration is engineered to run cans at a line speed of up to 1500 cpm.



Unique Perfection TwinTec™: A JBT Unifiller - seamer monoblocks

TwinTec™ is the integration of the JBT filling and seaming technology in one single machine, with one robust, sanitary base, one control system, one drive, one lubrication system and under one guarding. The TwinTec™ provides short, gentle and highly reliable can transfer from filling to seaming stations running at a line speed from 100 to 600 cpm.

Rinsing-filling-capping/sealing monoblock

All JBT rotary level and weight fillers can be combined with a bottle preheating/rinsing unit and/or a capper/sealer to form a monoblock unit with reduced footprint and higher container handling efficiency.



In-Container Sterilization

Sterilization by means of heat is one of many JBT technologies applied to preserve food quality and to extend the shelf-life of packaged food. In-container sterilization is a proven thermal processing technology that provides safe and effective low acid food products (pH >4.5) to render them shelf stable. Non-sterile containers are filled and sealed with non-sterile product. The product is then sterilized inside the container as it passes through the sterilization processing line.

Our In-Container Sterilization Solutions helps producers increase food safety and extend shelf-life while providing consumers with nutritious, natural and flavorful food.

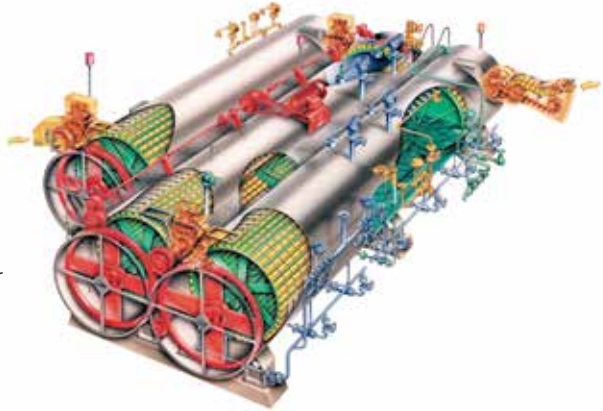
JBT ICS Solutions are perfectly geared to your specific products, packaging, production facilities and market requirements, allowing you to stay ahead of your competition.



In-Container Sterilization

JBT Continuous Rotary Pressure Sterilizer

Since 1921, more than 7,500 Continuous Rotary Pressure Sterilizers have been placed into production around the world and are processing over half the world's canned foods. Year-by-year JBT has advanced the rotary sterilizer technology to offer high, consistent product quality at the lowest cost per unit produced. Today's rotary pressure sterilizer technology allows processors to handle traditional and modern, stackable, light-weight and easy open-end cans. There simply is no better way to sterilize high volumes of convection type foods in cylindrical metal containers.



Continuous Hydrostatic Sterilizer - Hydromatic®

Our Hydromatic® is ideal for processing products that require long cook and cool times, high throughputs and little or no agitation. The Hydromatic® stands out for its safe and consistent processing. With its high capacity and very low production costs it can, in the safest possible way, give added shelf life to a wide variety of packaged products.



Automated Batch Retort Systems

All JBT static or agitating retorts are equipped with Steam Water Spray™ as a standard feature. This retort process is an efficient, fast and homogeneous sterilization technique including air overpressure, providing maximum product safety and container flexibility, yet saving water, water treatment chemicals and energy in a clean processing environment.

In Multi-Process execution, JBT retorts offer the choice between Steam Water Spray™, full water immersion and partial water immersion processing, so that each package format can be consistently processed in optimal thermal conditions.



Process Technology Center



FOOD QUALITY & SAFETY

To effectively address new consumer needs, packaging trends and opportunities in the market, your lines need thoughtful process development and process validation to deliver safe and high-quality output.

JBT is a recognized thermal process authority and is in the unique position of being able to offer extensive thermal process expertise regarding virtually all low and high acid foods for nearly every type of sterilizing system and every type of package.



Process validation

JBT's Process Technology Center (PTC) comprises a broad range of data collection instrumentation for heat penetration studies and distribution studies. Based on these studies, JBT can also provide Process Deviation Analysis and Thermal Process Filing (FDA).

Thermal Process Development

Our PTC has built widely appreciated know-how in virtually all process related issues and will help you to develop the optimal process for your equipment/product combination either in your facilities or in our pilot facility. We can simulate any sterilizer and filler-seamer to help you with new sterilization process development, process optimization, can seaming performance and can/jar filling performance.

Container Performance Testing

Determination of container specifications (delta-P, bulging, deflection, etc.) in relation to thermal processing. We help you with the introduction of new packages on existing machines.

Training

In addition, our PTC can aid in the thermal processing training of your line managers and operators.



JBT labs are located around the world to provide local support of food processors: Sint-Niklaas (Belgium), Madera (USA), São Paulo (Brazil), Ningbo (China) and Bangkok (Thailand).

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.



JBT DIVERSIFIED FOOD & HEALTH

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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We're with you, right down the line.™

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