



Freezing ▪ Cooling ▪ Chilling ▪ Drying ▪ Proofing ▪ Steaming

The most innovative solutions for all further processed products.

We're with you, right down the line.™





Patented technologies that provide processors with top-notch equipment from the leaders in freezing

For over 50 years, JBT has mastered the freezing, cooling, chilling, drying, proofing and steaming categories and continues to innovate with our full line of products. Our Frigoscandia and Northfield lines have shaped today's frozen food markets by inventing breakthrough technologies, such as the self-stacking spiral freezer, the top-selling freezer in the world. In this brochure, you will find the complete line of products offered by JBT in these categories. These product lines help processors produce quality, consistency and longevity for their dairy, bakery, protein and grain based products. We stand by the reliability and payback of our products and invite food processors to test new food products and simulate runs on many of the machines shown at our Tech Center in Sandusky, OH. Portioning, cooking, coating and frying solutions are also available for testing at the Tech Center.

To reserve time at the Tech Center, call 419 627 4319 or talk to your JBT Account Representative.



We're with you, right down the line.™

Table of Contents

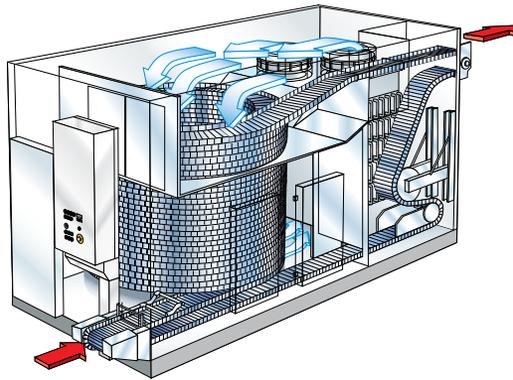
| | |
|------------------------------------------------------|----|
| Spiral Freezing Systems | 2 |
| Self-Stacking Spiral Systems | 3 |
| Structure-Supported Spirals | 11 |
| Spiral Freezer Options and Sizes | 15 |
| Linear Freezing Systems | 18 |
| Impingement Freezing Systems | 19 |
| Contact Freezing Systems | 20 |
| Tray Pack Freezing System | 21 |
| Fluidized Bed Freezing Systems | 22 |
| Liquid/Semi-Liquid Pellet Freezing System | 22 |
| Linear Freezer Options and Sizes | 23 |
| Refrigeration Systems & Accessories | 24 |
| Ammonia Refrigeration System | 25 |
| Refrigerant Feed System | 26 |
| Equipment Selection by Application | 27 |
| Support Services | 32 |
| Food Processing Technology & Training Center | 33 |
| Aftermarket Parts & Service | 34 |



Spiral Freezing Systems

Spiral Freezing Systems

Self-Stacking Spiral Systems



Frigoscandia GYRoCOMPACT® Classic 400

An entry-level, pre-built, fully assembled spiral freezing system utilizing a self-stacking belt with unparalleled product zone hygiene in a vertical down airflow configuration.

Designed For:

Freezing and chilling food products, both packaged and IQF, including dairy, grain based and protein items.

Key Features:

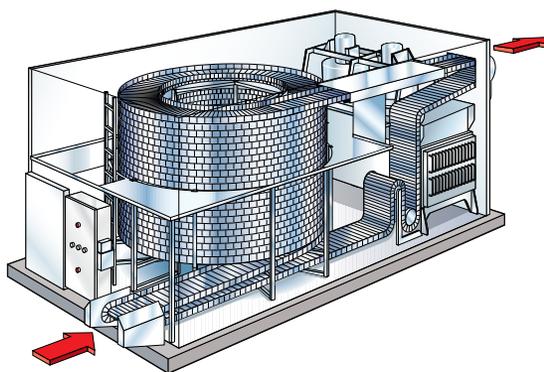
- Self-stacking stainless steel mesh belt
- Counter Clockwise (CCR) belt rotation
- Pre-assembled enclosure and belt drive for simplified installation and start up
- Caulked enclosure panels
- Fully seam-welded stainless steel floor
- Tube and fin heat exchanger
- Adjustable belt speed
- Vertical airflow with counter current heat transfer

Options:

- Available with multiple belt options:
 - Two vertical side link heights
 - Two belt lengths (no. of tiers)
 - Mesh belt sizes
- Straight through or U-shaped layout
- Enameled or stainless steel finish caulked enclosure panels
- Air Defrost (ADF) system
- High-hygiene evaporator coil in two heat exchanger sizes
- A patented low volume refrigerant feed (LVS) system is also available

Capacity/Size Range:

The Classic 400 has a 14.8 in. wide usable belt, capable of freezing or chilling up to 1750 lbs. per hour dependent on product and application.



Frigoscandia GYRoCOMPACT® Classic 600

An entry level, modular design, spiral freezing system utilizing a self-stacking belt with unparalleled product zone hygiene in a vertical down airflow configuration.

Designed For:

Freezing and chilling food products, both packaged and IQF, including dairy, grain based and protein items.

Key Features:

- Self-stacking stainless steel mesh belt
- Counter Clockwise (CCR) belt rotation
- Modular stainless steel floor and belt drive
- Caulked enclosure panels
- Tube and fin heat exchanger
- Adjustable belt speed
- Vertical airflow with counter current heat transfer

Options:

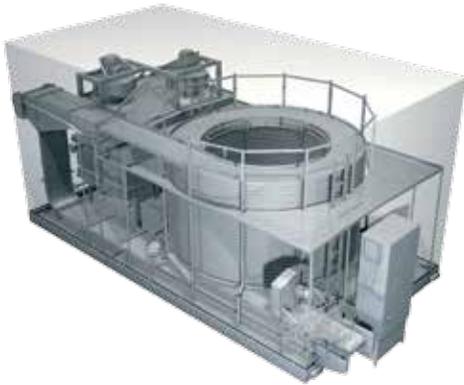
- Available with multiple belt options:
 - Four different belt lengths (no. of tiers)
 - Mesh belt sizes
- Straight through or U-shaped layout
- Enameled or stainless steel finish caulked enclosure panels
- Clean in Place (CIP) system
- Air Defrost (ADF) system
- High-hygiene evaporator coil and two heat exchanger sizes
- A patented low volume refrigerant (LVS) feed system is also available

Capacity/Size Range:

The Classic 600 has a 24.2 in. usable belt, capable of freezing or chilling up to 4400 lbs. per hour dependent on product and application.

Spiral Freezing Systems

Self-Stacking Spiral Systems



Frigoscandia GYRoCOMPACT® M6

A flexible and fully featured modular design, self-stacking belt spiral freezing and chilling system utilizing the new patented FRIGoBELT® Nova belt for unparalleled performance and product zone hygiene in a vertical down airflow configuration.

Designed For:

Freezing, chilling and steaming food products, both packaged and IQF, including dairy, grain based and protein items.

Key Features:

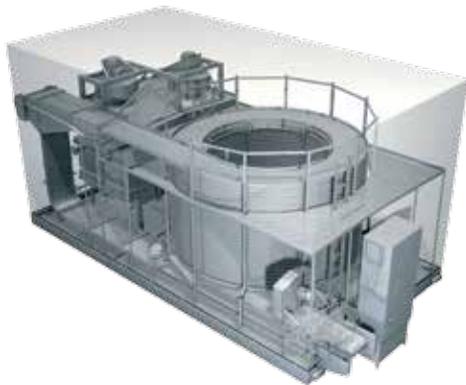
- Self-stacking stainless steel mesh belt
- Clockwise (CR) or Counter Clockwise (CCR) belt rotation
- Modular stainless steel floor and belt drive
- Caulked enclosure panels
- Tube and fin heat exchanger
- Vertical airflow with counter current heat transfer

Options:

- Available with multiple belt options:
 - Vertical side link heights (tier height)
 - Belt lengths (no. of tiers)
 - Mesh belt sizes
- Straight through, U-shaped and angled belt layouts are available
- Enameled or stainless steel finish caulked enclosure panels
- Fully seam-welded stainless steel enclosure
- Clean in Place (CIP) system
- Air Defrost (ADF) system
- Steam in freezer
- Stainless steel motors
- High-hygiene evaporator coil and multiple heat exchanger sizes
- A patented low volume refrigerant (LVS) feed system

Capacity/Size Range:

The GYRoCOMPACT M6 has a 24.2 in. usable belt, 16-40+ tiers and belt speeds up to 100+ fpm. It is capable of freezing or chilling up to 4800 lbs. per hour dependent on product and application.



Frigoscandia GYRoCOMPACT® M7

A flexible and fully featured modular design, self-stacking belt spiral freezing and chilling system utilizing the new patented FRIGoBELT® Nova belt for unparalleled performance and product zone hygiene in a vertical down airflow configuration.

Designed For:

Freezing, chilling and steaming food products, both packaged and IQF, including dairy, grain based and protein items.

Key Features:

- Self-stacking stainless steel mesh belt
- Clockwise (CR) or Counter Clockwise (CCR) belt rotation
- Modular stainless steel floor and belt drive
- Caulked enclosure panels for ease of installation and start up
- Tube and fin heat exchanger
- Vertical airflow with counter current heat transfer

Options:

- Available with multiple belt options:
 - Vertical side link heights (tier height)
 - Belt lengths (no. of tiers)
 - Mesh belt sizes
- Straight through, U-shaped and angled belt layouts are available
- Enameled or stainless steel finish caulked enclosure panels
- Fully seam-welded stainless steel enclosure
- Clean in Place (CIP) system
- Sequential defrost
- Air Defrost (ADF) system
- Steam in freezer
- Stainless steel motors
- High-hygiene evaporator
- Multiple heat exchanger sizes and number of fans
- A patented low volume refrigerant feed (LVS) system

Capacity/Size Range:

The GYRoCOMPACT M7 has a 28.2 in. wide usable belt, 16-40+ tiers and belt speeds up to 100+ fpm. It is capable of freezing or chilling up to 7700 lbs. per hour dependent on product and application.

Spiral Freezing Systems

Self-Stacking Spiral Systems



Frigoscandia GYRoCOMPACT® M10 Tight Curve

A flexible and fully featured modular design, self-stacking spiral belt freezing and chilling system utilizing FRIGoBELT® wide belt for unparalleled performance and product zone hygiene in a vertical down airflow configuration in a narrow footprint.

Designed For:

Freezing and chilling food products, both packaged and IQF, including dairy, grain based and protein items.

Key Features:

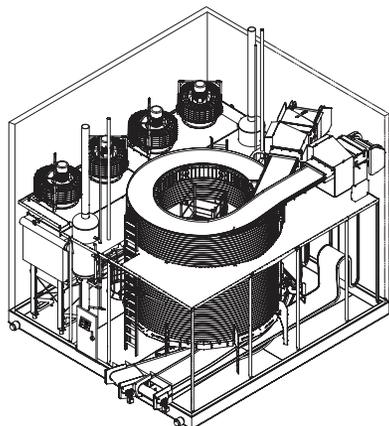
- Self-stacking stainless steel mesh belt
- Clockwise (CR) or Counter Clockwise (CCR) belt rotation
- Modular stainless steel floor and belt drive
- Caulked enclosure panels for ease of installation and start up
- Tube and fin heat exchanger
- Vertical airflow with counter current heat transfer

Options:

- Available with multiple belt options:
 - Vertical side link heights (tier height)
 - Belt lengths (no. of tiers)
 - Mesh belt sizes
- Straight through, U-shaped and angled belt layouts are available
- Enameled or stainless steel finish caulked enclosure panels
- Fully seam-welded stainless steel enclosure
- Clean in Place (CIP) system
- Sequential defrost
- Air Defrost (ADF) system
- Steam in freezer
- Stainless steel motors
- High-hygiene evaporator coil
- Multiple heat exchanger sizes and number of fans
- A patented low volume refrigerant feed (LVS) system

Capacity/Size Range:

The GYRoCOMPACT M10 TC has a 40 in. usable belt, 19-45+ tiers and belt speeds up to 75+ fpm. It is capable of freezing or chilling up to 8500 lbs. per hour dependent on product and application.



Frigoscandia GYRoCOMPACT® M8 Twin Belt

A flexible and fully featured modular design, self-stacking twin (duplex) belt spiral freezing and chilling system utilizing the FRIGoBELT® spiral belt for unparalleled performance and product zone hygiene in a vertical down airflow configuration.

Designed For:

Freezing and chilling food products, both packaged and IQF, including dairy, grain based and protein items. A primary protein application incorporates two raw hamburger processing lines into one spiral freezer.

Key Features:

- Twin (duplex) self-stacking stainless steel mesh belt
- Counter Clockwise (CCR) belt rotation
- Stainless steel floor and belt drive
- Caulked enclosure panels for ease of installation and start up
- Tube and fin heat exchanger
- Vertical airflow with counter current heat transfer

Options:

- Available with multiple belt options:
 - Vertical side link heights (tier height)
 - Belt lengths (no. of tiers)
 - Mesh belt sizes
- Enameled or stainless steel finish caulked enclosure panels
- Single belt version is available
- Fully seam-welded stainless steel enclosure
- Clean in Place (CIP) system
- Air Defrost (ADF) system
- Steam in freezer
- Stainless steel motors
- High-hygiene evaporator coil and multiple heat exchanger sizes
- A patented low volume refrigerant feed (LVS) system

Capacity/Size Range:

The GYRoCOMPACT M8 Twin Belt has a 29.7 in. wide usable belt, 16-50+ tiers and belt speeds up to 145+ fpm. It is capable of freezing or chilling up to 8600 lbs. per hour on the twin belt version dependent on product and application.

Spiral Freezing Systems

Self-Stacking Spiral Systems



Frigoscandia GYRoCOMPACT® M9

A flexible and fully featured modular design, self-stacking spiral belt freezing and chilling system utilizing FRIGoBELT® wide belt for unparalleled performance and product zone hygiene in a vertical down airflow configuration.

Designed For:

Freezing, chilling, drying and proofing food products, both packaged and IQF, including dairy, grain based and protein items.

Key Features:

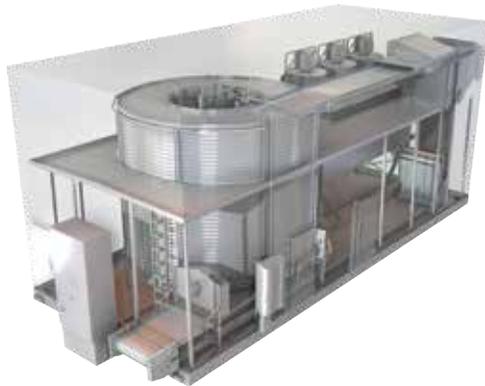
- Self-stacking stainless steel spiral mesh belt
- Clockwise (CR) and Counter Clockwise (CCR) belt rotation
- Stainless steel floor and belt drive
- Caulked enclosure panels for ease of installation and start up
- Tube and fin heat exchanger
- Vertical airflow with counter current heat transfer

Options:

- Available with multiple belt options:
 - Vertical side link heights (tier height)
 - Total belt lengths (no. of tiers)
 - Mesh belt sizes
- Straight through, U-shaped and angled belt layouts are available
- Enameled or stainless steel finish caulked enclosure panels
- Fully seam-welded stainless steel enclosure
- Clean in Place (CIP) system
- Sequential defrost
- Air Defrost (ADF) system
- Steam in freezer
- Stainless steel motors
- High-hygiene evaporator coil
- Multiple heat exchanger sizes and number of fans
- Optional layouts include:
 - Descending stack
 - Twin stack/double spiral
- A patented low volume refrigerant feed (LVS) system

Capacity/Size Range:

The GYRoCOMPACT M9 has a 34.5 in. wide usable belt, 13-40+ tiers and belt speeds up to 130+ fpm. It is capable of freezing or chilling up to 11300 lbs. per hour dependent on product and application.



Frigoscandia GYRoCOMPACT® M10

A flexible and fully featured modular design, self-stacking spiral belt freezing and chilling system utilizing FRIGoBELT® wide belt for unparalleled performance and product zone hygiene in a vertical down airflow configuration.

Designed For:

Freezing, chilling, drying and proofing food products, both packaged and IQF, including dairy, grain based and protein items.

Key Features:

- Self-stacking stainless steel spiral mesh belt
- Clockwise (CR) and Counter Clockwise (CCR) belt rotation
- Stainless steel floor and belt drive
- Caulked enclosure panels for ease of installation and start up
- Tube and fin heat exchanger
- Vertical airflow with counter current heat transfer

Options:

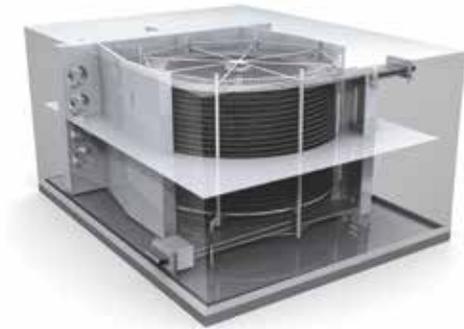
- Available with multiple belt options:
 - Vertical side link heights (tier height)
 - Total belt lengths (no. of tiers)
 - Mesh belt sizes
- Straight through, U-shaped and angled belt layouts are available
- Enameled or stainless steel finish caulked enclosure panels
- Fully seam-welded stainless steel enclosure
- Clean in Place (CIP) system
- Sequential defrost
- Air Defrost (ADF) system
- Steam in freezer
- Stainless steel motors
- High-hygiene evaporator coil
- Multiple heat exchanger sizes and number of fans
- Optional layouts include:
 - Descending stack
 - Twin stack/double spiral
- A patented low volume refrigerant feed (LVS) system is also available

Capacity/Size Range:

The GYRoCOMPACT M10 has a 40 in. wide usable belt, 13-40+ tiers and belt speeds up to 130+ fpm. It is capable of freezing or chilling up to 15700 lbs. per hour dependent on product and application.

Spiral Freezing Systems

Structure-Supported Spirals



Northfield SuperTRAK®

A fully flexible, robust design, track-supported spiral freezing and chilling system with a wide range of belt options.

Designed For:

Freezing, chilling, drying and proofing food products, both packaged and IQF, including dairy, grain based and protein items. Ideal for tall products and heavy belt loads.

Key Features:

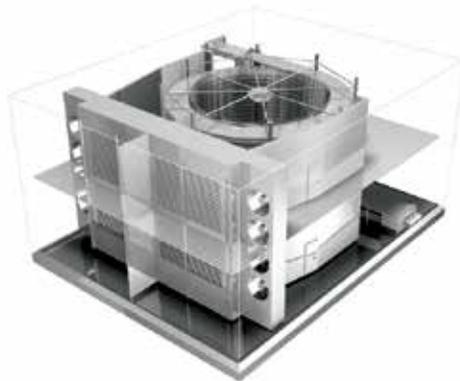
- Stainless steel or plastic belt options
- Clockwise (CR) and Counter Clockwise (CCR) belt rotation
- Fully seam-welded stainless steel floor
- Direct drum (cage) drive
- Caulked enclosure panels for ease of installation and start up
- Tube and fin heat exchanger

Options:

- Available with infinite design combinations:
 - Tier pitch (height between tiers)
 - Belt lengths (no. of tiers)
 - Usable belt widths
 - Belting material options
- Multiple heat exchanger sizes and number of fans
- Enameled or stainless steel finish caulked enclosure panels
- Fully seam-welded stainless steel enclosure
- Clean in Place (CIP) system
- Sequential defrost
- Air Defrost (ADF) system
- High-hygiene evaporator coil
- Optional layouts include:
 - Descending stack
 - Double spiral/twin stack
 - Duplex/twin belt
- Optional airflows include:
 - Horizontal, over/under
 - Vertical – up flow or down flow
 - Double vertical – up and down flow
- A patented low volume refrigerant feed (LVS) system is also available

Capacity/Size Range:

The Northfield SuperTRAK® is available with usable belt widths from 12 to 48 in., 5 - 35+ tiers and belt speeds up to 130+ fpm. It is custom designed to meet a wide range of capacity and application requirements.



Northfield Large Spiral Technology (L.S.T.)

A fully flexible, ultra-robust design, track-supported spiral freezing and chilling system with a wide range of belt options.

Designed For:

Freezing, chilling, drying and proofing food products, both packaged and IQF, including dairy, grain based and protein items. Ideal for tall products, heavy belt loads and high capacity requirements where extreme belt drive torque is required.

Key Features:

- Stainless steel or plastic belt options
- Clockwise (CR) or Counter Clockwise (CCR) belt rotation
- Fully seam-welded stainless steel floor
- Offset gear motor chain drive
- Caulked enclosure panels for ease of installation and start up
- Tube and fin heat exchanger

Options:

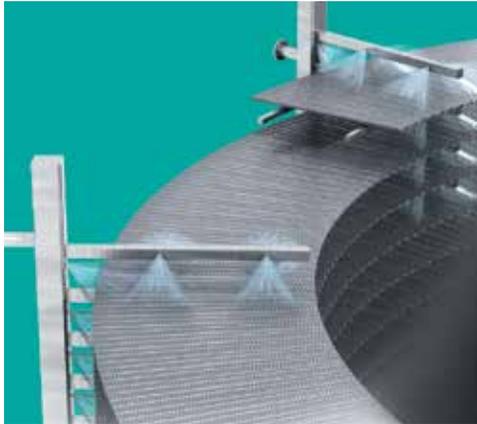
- Available with infinite design combinations:
 - Tier pitch (height between tiers)
 - Belt lengths (no. of tiers)
 - Usable belt widths
 - Belting material options
- Multiple heat exchanger sizes and number of fans
- Enameled or stainless steel finish caulked enclosure panels
- Fully seam-welded stainless steel enclosure
- Clean in Place (CIP) system
- Sequential defrost
- Air Defrost (ADF) system
- High-hygiene evaporator
- Optional layouts include:
 - Descending stack
 - Double spiral/twin stack
 - Duplex/twin belt
- Optional airflows include:
 - Horizontal, over/under
 - Vertical – up flow or down flow
 - Double vertical/up flow and down flow
- Optional patented low volume refrigerant feed (LVS) system is also available

Capacity/Size Range:

The Northfield Large Spiral Technology is available with usable belt widths from 24 to 60 in., 5 - 35+ tiers and belt speeds up to 130+ fpm. It is custom designed to meet a wide range of capacity and application requirements.

Spiral Freezing Systems

Structure-Supported Spirals



Northfield AquaTRAK™ Spiral Chilling System

A fully flexible robust design, track-supported spiral water chilling system with a wide range of belt options.

Designed For:

Chilling a wide range of packaged products. Ideal for large products and heavy belt loads.

Key Features:

- Stainless steel or plastic belt options
- Clockwise (CR) and counter clockwise (CCR) belt rotation
- Fully seam-welded stainless steel floor
- Direct drum or offset chain drive
- Caulked enclosure panels for ease of installation and start up

Options:

- Available with infinite design combinations:
 - Tier pitch (height between tiers)
 - Belt lengths (no. of tiers)
 - Usable belt widths
 - Belting material options
- Enameled or stainless steel finish caulked enclosure panels
- Fully seam-welded stainless steel enclosure
- Clean in Place (CIP) system
- Optional layouts include:
 - Descending stack
 - Double spiral/twin stack
 - Duplex/twin belt

Capacity/Size Range:

The Northfield AquaTRAK is available with usable belt widths from 12 to 60 in., 5 - 35+ tiers and belt speeds up to 75+ fpm. It is custom designed to meet a wide range of capacity and applications requirements.



Northfield Ambient Spiral Cooler

A fully flexible robust design, track-supported spiral belt ambient air cooling system with a wide range of belt options.

Designed For:

Ambient cooling of a wide range of bakery products.

Key Features:

- Stainless steel or plastic belt options
- Clockwise (CR) or counter clockwise (CCR) belt rotation
- Fully seam-welded stainless steel floor
- Direct drum or offset chain drive

Options:

- Available with infinite design combinations:
 - Tier pitch (height between tiers)
 - Belt lengths (no. of tiers)
 - Usable belt widths
 - Belting material options
- Optional layouts include:
 - Descending
 - Double spiral/twin stack
 - Duplex/twin belt

Capacity/Size Range:

The Northfield Ambient Spiral Cooler is available with usable belt widths from 12 to 60 in., 5 - 35+ tiers and belt speeds up to 100+ fpm. It is custom designed to meet a wide range of capacity and application requirements.

Spiral Freezing Systems

Spiral Freezer Options and Sizes

| Equipment | Freezer Style | | Usable Belt Width (in.) | | Std. Belt Speed (ft./min.) | | Residence Time (min.)* | | Per Tier | | General Specifications | | | | | 60mm Link Height | | | | | |
|-----------------------------------------|---------------|---------------------|-------------------------|---------|----------------------------|---------|------------------------|---------|--------------|-------------------------|--------------------------------|---------------|---------------------------|---------------|---------------------------|--------------------------------|---------------|---------------------------|---------------|---------------------------|--------------------------------|
| | Self-Stacking | Structure-Supported | Minimum | Maximum | Minimum | Maximum | Minimum | Maximum | Length (ft.) | Area (ft ²) | Product Clearance Height (in.) | Minimum Tiers | Minimum Belt Length (ft.) | Maximum Tiers | Maximum Belt Length (ft.) | Product Clearance Height (in.) | Minimum Tiers | Minimum Belt Length (ft.) | Maximum Tiers | Maximum Belt Length (ft.) | Product Clearance Height (in.) |
| GYRoCOMPACT Classic 400 | ▲ | | N/A | 14.8 | 6.6 | 59 | 8.3 | 111.5 | 22.3 | 22.6 | N/A | N/A | N/A | N/A | N/A | 1.75 | 23 | 512.9 | 33 | 735.9 | N/A |
| GYRoCOMPACT Classic 600 | ▲ | | N/A | 23.8 | 11.5 | 98.4 | 9.0 | 134 | 36.7 | 61.35 | N/A | N/A | N/A | N/A | N/A | N/A | N/A | N/A | N/A | N/A | 2.5 |
| GYRoCOMPACT M6 | ▲ | | N/A | 24.3 | 11.5 | 98.4 | 6.0 | 128.7 | 37 | 61 | N/A | N/A | N/A | N/A | N/A | N/A | N/A | N/A | N/A | N/A | 2.5 |
| GYRoCOMPACT M7 | ▲ | | N/A | 28.1 | 11.5 | 98.4 | 7 | 149.6 | 43 | 83 | N/A | N/A | N/A | N/A | N/A | N/A | N/A | N/A | N/A | N/A | 2.5 |
| GYRoCOMPACT M8 Twin Belt | ▲ | | N/A | 29.7 | 14.8 | 147.6 | 5.0 | 155.1 | 45.9 | 94.2 | N/A | N/A | N/A | N/A | N/A | | | | | | 2.5 |
| GYRoCOMPACT M10 Tight Curve | ▲ | | N/A | 40 | 11.5 | 75.5 | 8.3 | 128.3 | 32.8 | 107.64 | N/A | N/A | N/A | N/A | N/A | N/A | N/A | N/A | N/A | N/A | 2.5 |
| GYRoCOMPACT M9 | ▲ | | N/A | 34.5 | 11.5 | 98.4 | 7.7 | 203.1 | 58.4 | 141.5 | N/A | N/A | N/A | N/A | N/A | N/A | N/A | N/A | N/A | N/A | 2.5 |
| GYRoCOMPACT M10 | ▲ | | N/A | 40 | 11.5 | 98.4 | 8.9 | 233.9 | 67.25 | 188.4 | N/A | N/A | N/A | N/A | N/A | N/A | N/A | N/A | N/A | N/A | 2.5 |
| SuperTRAK | | ▲ | 12 | 48 | 6.1 | 125 | Calc. | Calc. | Calc. | Calc. | 4.5-20 | 4 | Calc. | 48 | Calc. | N/A | N/A | N/A | N/A | N/A | N/A |
| Large Spiral Technology (L.S.T.) | | ▲ | 24 | 60 | 6.1 | 125 | Calc. | Calc. | Calc. | Calc. | 5.5-20 | 4 | Calc. | 59 | Calc. | N/A | N/A | N/A | N/A | N/A | N/A |
| AquaTRAK | | ▲ | 12 | 60 | 6.1 | 75 | Calc. | Calc. | Calc. | Calc. | 4.5-20 | 4 | Calc. | 48 | Calc. | N/A | N/A | N/A | N/A | N/A | N/A |
| Ambient Cooler | | ▲ | 12 | 60 | 6.1 | 100 | Calc. | Calc. | Calc. | Calc. | 4.5-20 | 4 | Calc. | 59 | Calc. | N/A | N/A | N/A | N/A | N/A | N/A |

▲ Standard
 ■ Optional
 N/A Not Applicable

* Based on maximum and minimum number of tiers (total belt length) and standard minimum and maximum belt speeds.



| Tier Pitch (Height) | | | | | | | | | | | | | | | | | | | | | | | | | |
|---------------------|---------------|---------------------------|---------------|---------------------------|--------------------------------|---------------|---------------------------|---------------|---------------------------|--------------------------------|---------------|---------------------------|---------------|---------------------------|--------------------------------|---------------|---------------------------|---------------|---------------------------|--------------------------------|---------------|---------------------------|---------------|---------------------------|-----|
| 80mm Link Height | | | | | 90mm Link Height | | | | | 100mm Link Height | | | | | 120mm Link Height | | | | | 150mm Link Height | | | | | |
| Pitch (in.) | Minimum Tiers | Minimum Belt Length (ft.) | Maximum Tiers | Maximum Belt Length (ft.) | Product Clearance Height (in.) | Minimum Tiers | Minimum Belt Length (ft.) | Maximum Tiers | Maximum Belt Length (ft.) | Product Clearance Height (in.) | Minimum Tiers | Minimum Belt Length (ft.) | Maximum Tiers | Maximum Belt Length (ft.) | Product Clearance Height (in.) | Minimum Tiers | Minimum Belt Length (ft.) | Maximum Tiers | Maximum Belt Length (ft.) | Product Clearance Height (in.) | Minimum Tiers | Minimum Belt Length (ft.) | Maximum Tiers | Maximum Belt Length (ft.) | |
| N/A | N/A | N/A | N/A | N/A | 3 | 22 | 490.6 | 22 | 490.6 | N/A | N/A | N/A | N/A | N/A | N/A | N/A | N/A | N/A | N/A | N/A | N/A | N/A | N/A | N/A | N/A |
| 24 | 881 | 42 | 1541 | N/A | N/A | N/A | N/A | N/A | N/A | N/A | N/A | N/A | N/A | N/A | N/A | N/A | N/A | N/A | N/A | N/A | N/A | N/A | N/A | N/A | N/A |
| 17 | 629 | 40 | 1480 | N/A | N/A | N/A | N/A | N/A | N/A | 3.375 | 16 | 592 | 40 | 1480 | 4.125 | 16 | 592 | 40 | 1480 | N/A | N/A | N/A | N/A | N/A | N/A |
| 16 | 688 | 40 | 1720 | N/A | N/A | N/A | N/A | N/A | N/A | 3.375 | 16 | 688 | 40 | 1720 | 4.125 | 16 | 688 | 40 | 1720 | N/A | N/A | N/A | N/A | N/A | N/A |
| 23 | 1056 | 50 | 2295 | N/A | N/A | N/A | N/A | N/A | N/A | 3.375 | 19 | 872 | 45 | 2065.5 | 4.125 | 16 | 734.4 | 40 | 1836 | N/A | N/A | N/A | N/A | N/A | N/A |
| 27 | 886 | 45 | 1476 | N/A | N/A | N/A | N/A | N/A | N/A | 3.175 | 22 | 722 | 40 | 1312 | 4 | 19 | 623.2 | 35 | 1148 | N/A | N/A | N/A | N/A | N/A | N/A |
| 23 | 1343 | 40 | 2336 | N/A | N/A | N/A | N/A | N/A | N/A | 3.375 | 19 | 1110 | 40 | 2336 | 4.125 | 16 | 934.4 | 40 | 2336 | 5.375 | 13 | 759.2 | 37 | 2160.8 | N/A |
| 23 | 1547 | 40 | 2690 | N/A | N/A | N/A | N/A | N/A | N/A | 3.375 | 19 | 1278 | 40 | 2690 | 4.125 | 16 | 1076 | 40 | 2690 | 5.375 | 13 | 874.3 | 35 | 2353.8 | N/A |
| N/A | N/A | N/A | N/A | N/A | N/A | N/A | N/A | N/A | N/A | N/A | N/A | N/A | N/A | N/A | N/A | N/A | N/A | N/A | N/A | N/A | N/A | N/A | N/A | N/A | N/A |
| N/A | N/A | N/A | N/A | N/A | N/A | N/A | N/A | N/A | N/A | N/A | N/A | N/A | N/A | N/A | N/A | N/A | N/A | N/A | N/A | N/A | N/A | N/A | N/A | N/A | N/A |
| N/A | N/A | N/A | N/A | N/A | N/A | N/A | N/A | N/A | N/A | N/A | N/A | N/A | N/A | N/A | N/A | N/A | N/A | N/A | N/A | N/A | N/A | N/A | N/A | N/A | N/A |
| N/A | N/A | N/A | N/A | N/A | N/A | N/A | N/A | N/A | N/A | N/A | N/A | N/A | N/A | N/A | N/A | N/A | N/A | N/A | N/A | N/A | N/A | N/A | N/A | N/A | N/A |

Spiral Freezing Systems

Spiral Freezer Options and Sizes

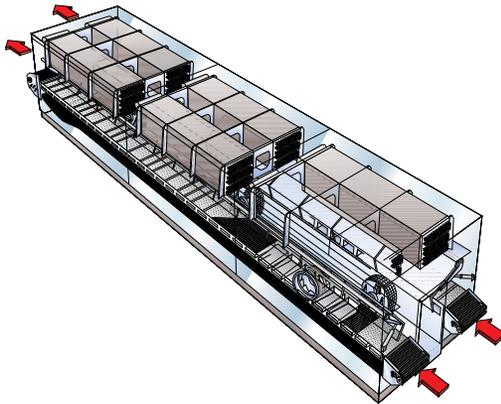
| Equipment | Freezer Layout Options | | | Belt Rotation Options | | Belting Material | | | Flat Wire | | Available Mesh Size | | | | Enclosure Options | | | General Options | | | | |
|-----------------------------------------|------------------------|----------|----------|-----------------------|-------------------|------------------|-----------------|----------|---------------|----------------|---------------------|----------|----------|----------|-----------------------|--------------------------------|-----------------------------|---------------------|----------------------------|------------|------------|-------------------|
| | Straight | U-Shaped | Angled | Clockwise | Counter Clockwise | Belt Type | Stainless Steel | Plastic | 1 in. x 1 in. | .5 in. x 1 in. | .25 in. | .33 in. | .5 in. | .75 in. | Caulked Panels Enamel | Caulked Panels Stainless Steel | Seam-Welded Stainless Steel | Defrost Option: ADF | Defrost Option: Sequential | CIP System | LVS System | High-Hygiene Cell |
| GYRoCOMPACT Classic 400 | Standard | Optional | N/A | N/A | Standard | FRIGoBELT | Standard | N/A | N/A | N/A | Optional | Optional | Optional | Optional | Standard | Optional | N/A | Optional | N/A | Optional | Optional | Optional |
| GYRoCOMPACT Classic 600 | Standard | N/A | N/A | N/A | Standard | FRIGoBELT | Standard | N/A | N/A | N/A | Optional | Optional | Optional | Optional | Standard | Optional | N/A | Optional | N/A | Optional | Optional | Optional |
| GYRoCOMPACT M6 | Standard | Optional | Optional | Optional | Standard | FRIGoBELT | Standard | N/A | N/A | N/A | Optional | Optional | Optional | Optional | Standard | Optional | Optional | Optional | N/A | Optional | Optional | Optional |
| GYRoCOMPACT M7 | Standard | Optional | Optional | Optional | Standard | FRIGoBELT | Standard | N/A | N/A | N/A | Optional | Optional | Optional | Optional | Standard | Optional | Optional | Optional | Optional | Optional | Optional | Optional |
| GYRoCOMPACT M8 Twin Belt | Standard | N/A | N/A | N/A | Standard | FRIGoBELT | Standard | N/A | N/A | N/A | Optional | Optional | Optional | Optional | Standard | Optional | Optional | Optional | Optional | Optional | Optional | Optional |
| GYRoCOMPACT M10 Tight Curve | Standard | Optional | Optional | Optional | Standard | FRIGoBELT | Standard | N/A | N/A | N/A | Optional | Optional | Optional | Optional | Standard | Optional | Optional | Optional | Optional | Optional | Optional | Optional |
| GYRoCOMPACT M9 | Standard | Optional | Optional | Optional | Standard | FRIGoBELT | Standard | N/A | N/A | N/A | Optional | Optional | Optional | Optional | Standard | Optional | Optional | Optional | Optional | Optional | Optional | Optional |
| GYRoCOMPACT M10 | Standard | Optional | Optional | Optional | Standard | FRIGoBELT | Standard | N/A | N/A | N/A | Optional | Optional | Optional | Optional | Standard | Optional | Optional | Optional | Optional | Optional | Optional | Optional |
| SuperTRAK | Standard | Optional | Optional | Optional | Standard | Supplier | Standard | Optional | Optional | Optional | Optional | Optional | Optional | Optional | Standard | Optional | Optional | Optional | Optional | Optional | Optional | Optional |
| Large Spiral Technology (L.S.T.) | Standard | Optional | Optional | Optional | Standard | Supplier | Standard | Optional | Optional | Optional | Optional | Optional | Optional | Optional | Standard | Optional | Optional | Optional | Optional | Optional | Optional | Optional |
| AquaTRAK | Standard | Optional | Optional | Optional | Standard | Supplier | Standard | Optional | Optional | Optional | Optional | Optional | Optional | Optional | Standard | Optional | Optional | N/A | N/A | N/A | N/A | N/A |
| Ambient Cooler | Standard | Optional | Optional | Optional | Standard | Supplier | Standard | Optional | Optional | Optional | Optional | Optional | Optional | Optional | N/A | N/A | N/A | N/A | N/A | N/A | N/A | N/A |



Linear Freezing Systems

Linear Freezing Systems

Impingement Freezing Systems



Frigoscandia Flat Products Freezer

A fully modular design, linear impingement freezing system for unparalleled performance and product zone hygiene in a double vertical high velocity impingement airflow configuration.

Designed Specifically For:

Freezing two raw hamburger processing lines into one freezer replacing the need for high-cost cryogenic gas systems.

Key Features:

- Dual parallel stainless steel mesh belts
- Stainless steel floor and belt drive
- Internally-welded stainless steel enclosure panels
- Stainless steel tube and aluminum fin heat exchanger
- Pre-manufactured modules for quick installation and start up
- Includes a patented low volume refrigerant feed (LVS) system

Options:

- Available with a minimum of two to a maximum of eight modules
- Stainless steel finish caulked panels
- Integrated wash down system
- Frost management/extended run time package
- Available with extremely low temperature (ELT - 100° F) refrigeration system

Capacity/Size Range:

The Frigoscandia Flat Products Freezer (FPF) has an effective impingement zone of 13.55 ft. per module, with a minimum impingement zone of 27.1 ft. and a maximum of 108.1 ft. It has a usable belt width of 27.5 in. per each belt, with belt speeds up to 75+ fpm. The FPF accepts the output of two separate patty formers and is capable of freezing up to 16000 lbs. per hour of hamburger patties (2000 lbs. per hour per module).



Frigoscandia ADVANTEC™ 1250, 1850 & Compact Chiller (CC)

A fully modular design, linear impingement freezing system for unparalleled performance and product zone hygiene in a double vertical high velocity impingement airflow configuration.

Designed Specifically For:

Quick complete freezing or crust freezing of thin products. Including, but not limited to, crust freezing of raw chicken and completely freezing egg patties.

Key Features:

- Stainless steel mesh belt
- Stainless steel floor and belt drive
- Insulated stainless steel enclosure panels
- Stainless steel tube and aluminum fin heat exchanger
- Pre-manufactured modules for quick installation and start up

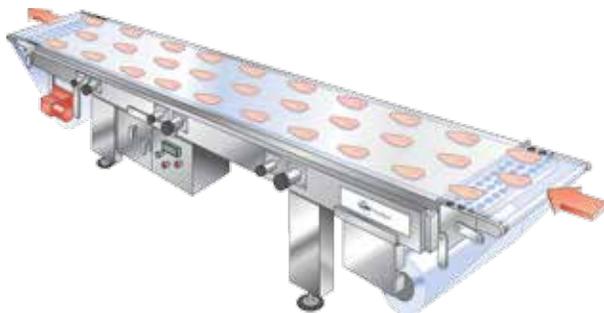
Options:

- ADVANTEC 1250: A single 48 in. or dual 23.5 in. parallel stainless steel mesh belt
- ADVANTEC 1850: A single 69 in. belt or dual 34.25 in. parallel stainless steel mesh belts
- ADVANTEC CC: Plug-and-play in-line chiller for small and mid-sized processors
- Available with one to four modules
- Stainless steel finish caulked panels
- Integrated wash down system
- Frost management/extended run time package
- Includes a patented low volume refrigerant feed (LVS) system

Capacity/Size Range:

The Frigoscandia ADVANTEC has an effective impingement zone of 15.5 ft. per module with a maximum of 62 ft. and belt speeds up to 80+ fpm. It is custom designed to meet a wide range of capacity and application requirements.

Contact Freezing Systems



Northfield SuperCONTACT® Contact Freezer

A linear, fully modular, contact crust freezing system utilizing a disposable film conveyor. Surface or crust freezing is achieved by contact with a refrigerated plate.

Designed For:

Crust freezing the bottom of a variety of soft and sticky items prior to the full freezing step, to improve material handling, yield and minimize mesh belt marks.

Key Features:

- Disposable film makes the conveyor system ultra-hygienic
- Simplified installation and start up
- Stainless steel frame

Options:

- Available in multiple widths and lengths
- Top air assist to crust freeze top of product

Capacity/Size Range:

The Northfield SuperCONTACT is available in usable belt widths of 36 and 42 in. with a 10 ft. module length, and 72 in. belt widths with a 14 ft. module length. It has a crust freezing capacity ranges up to 10000+ lbs. per hour dependent on product.

Linear Freezing Systems

Tray Pack Freezing System

Northfield Trolley Freeze™

A low cost linear air blast freeze tunnel, utilizing horizontal air flow, with a specialized conveyance system for handling wheeled trolleys loaded with tray packed products.

Designed Specifically For:

Crust freezing tray packed poultry.

Key Features:

- Eliminates batch freezing process and minimizes labor
- Semi-automated system
- Hydraulically driven

Options:

- Galvanized or stainless steel construction
- Multiple lane options and number of modules

Capacity/Size Range:

The Northfield Trolley Freeze is available with widths of one to four lanes and freezing tunnel lengths in module lengths of 15 ft.

Fluidized Bed Freezing Systems



Frigoscandia FLoFREEZE®

A linear fluidized bed IQF freezing tunnel.

Designed For:

Fast freezing of raw fruits and vegetables that demand a very high IQF (individually quick frozen) quality appearance.

Key Features:

- Air Defrost (ADF) system
- Vertical up flow air flow configuration
- Modular stainless steel floor and belt drive
- Caulked enclosure panels for ease of installation and start up
- Tube and fin heat exchanger

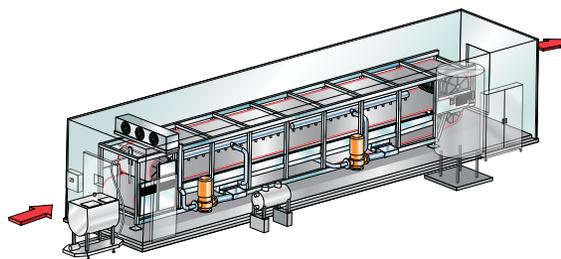
Options:

- Sequential defrost
- Fully seam-welded stainless steel enclosure
- Stainless steel tray or plastic belt.
- Optional features include the ability to agitate or pulse product in the product zone

Capacity/Size Range:

The Frigoscandia FLoFREEZE is custom designed to meet a wide range of capacity requirements up to 33000 lbs. per hour of IQF peas.

Liquid/Semi-Liquid Pellet Freezing Systems



Frigoscandia PELLOFREEZE®

A linear contact freezer which converts liquid or semi liquid products to solid pellets.

Designed For:

Fully freezing a wide variety of sauce, fruit pulps and puree type products.

Key Features:

- High-capacity, one size fits all applications
- Stainless steel product contact surfaces

Options:

- Galvanized or stainless steel construction

Capacity/Size Range:

The Frigoscandia PELLOFREEZE enclosure is 58 ft. long, 13.5 ft. wide and 11.7 ft. tall. It has capacity capabilities up to 7700 lbs. per hour of spinach sauce pellets.

Linear Freezing Systems

Linear Freezer Options and Sizes

N/A Not Applicable

* Varies by No. of Modules

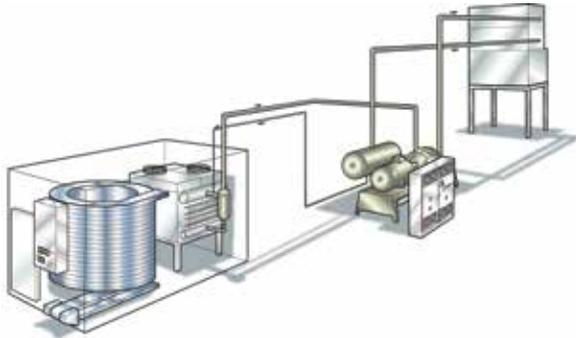
| Equipment | Freezer Style | Belt Material | Usable Belt Width | | Standard Belt | | Usable Length (ft.) (effective) | | | | | | | | | | | Maximum Vertical | | |
|---------------------------------------------|-------------------------------------|-----------------|--------------------|----------|---------------|--------------------|---------------------------------|-------|------|------|------|------|------|------|------|------|------|------------------|----------------|----------------|
| | | | Product Path (in.) | | Speed | | Number of Modules | | | | | | | | | | | Product Height | | |
| | | | Number of Belts | 1X (in.) | 2X (in.) | Minimum (ft./min.) | Maximum (ft./min.) | 1 | 1.5 | 2 | 2.5 | 3 | 3.5 | 4 | 5 | 6 | 7 | 8 | Standard (in.) | Optional (in.) |
| Frigoscandia Flat Products Freezer M | Impingement | Stainless Mesh | 2 | | 276 | 11.5 * | 65.5 * | | | 27.1 | | 40.7 | | 54.2 | 67.8 | 81.3 | 94.9 | 108.4 | 2.0 | TBD |
| Frigoscandia ADVANTEC 1250-1 | Impingement | Stainless Mesh | 1 | 48.0 | | 1.0 * | 79.0 * | 15.5 | 22.9 | 31.0 | 38.4 | 46.5 | | 62.0 | | | | | 1.4 | 7.9 |
| Frigoscandia ADVANTEC 1250-2 | Impingement | Stainless Mesh | 2 | | 23.5 | 1.0 * | 79.0 * | 15.5 | 22.9 | 31.0 | 38.4 | 46.5 | | 62.0 | | | | | 1.4 | 7.9 |
| Frigoscandia ADVANTEC 1800-1 | Impingement | Stainless Mesh | 1 | 69.8 | | 1.0 * | 79.0 * | 15.5 | 22.9 | 31.0 | 38.4 | 46.5 | | 62.0 | | | | | 1.4 | 7.9 |
| Frigoscandia ADVANTEC 1800-2 | Impingement | Stainless Mesh | 2 | | 34.2 | 1.0 * | 79.0 * | 15.5 | 22.9 | 31.0 | 38.4 | 46.5 | | 62.0 | | | | | 1.4 | 7.9 |
| Frigoscandia ADVANTEC CC 15-1 | Impingement | Stainless Mesh | 1 | 48.0 | | 0.5 | 7.3 | 4.9 | | | | | | | | | | | 1.4 | 7.9 |
| Frigoscandia ADVANTEC CC 15-2 | Impingement | Stainless Mesh | 2 | | 23.4 | 0.5 | 7.3 | 4.9 | | | | | | | | | | | 1.4 | 7.9 |
| Frigoscandia ADVANTEC CC 18-1 | Impingement | Stainless Mesh | 1 | 48.0 | | 0.5 | 7.3 | 5.9 | | | | | | | | | | | 1.4 | 7.9 |
| Frigoscandia ADVANTEC CC 18-2 | Impingement | Stainless Mesh | 2 | | 23.4 | 0.5 | 7.3 | 5.9 | | | | | | | | | | | 1.4 | 7.9 |
| Frigoscandia ADVANTEC CC 21-1 | Impingement | Stainless Mesh | 1 | 48.0 | | 0.5 | 7.3 | 6.9 | | | | | | | | | | | 1.4 | 7.9 |
| Frigoscandia ADVANTEC CC 21-2 | Impingement | Stainless Mesh | 2 | | 23.4 | 0.5 | 7.3 | 6.9 | | | | | | | | | | | 1.4 | 7.9 |
| Frigoscandia PROFREEZE -48 | Contact/Crust Freezer | Teflon® | 1 | 31.5 | | 6.5 | 98.4 | 15.75 | | | | | | | | | | | 3.1 | TBD |
| Frigoscandia PROFREEZE -72 | Contact/Crust Freezer | Teflon® | 1 | 31.5 | | 6.5 | 98.4 | 23.6 | | | | | | | | | | | 3.1 | TBD |
| Frigoscandia PROFREEZE -72 | Contact/Crust Freezer | Teflon® | 1 | 41.7 | | 6.5 | 98.4 | 23.6 | | | | | | | | | | | 3.1 | TBD |
| Frigoscandia PROFREEZE -108 | Contact/Crust Freezer | Teflon® | 1 | 41.7 | | 6.5 | 98.4 | 35.4 | | | | | | | | | | | 3.1 | TBD |
| Northfield SuperCONTACT - SC 36 | Contact/Crust Freezer | Disposable Film | 1 | 36 | | * | * | 10.0 | 15.0 | 20.0 | 25.0 | 30.0 | 35.0 | 40.0 | | | | | N/A | N/A |
| Northfield SuperCONTACT - SC 42 | Contact/Crust Freezer | Disposable Film | 1 | 42 | | * | * | 10.0 | 15.0 | 20.0 | 25.0 | 30.0 | 35.0 | 40.0 | | | | | N/A | N/A |
| Northfield SuperCONTACT - SC 72 | Contact/Crust Freezer | Disposable Film | 1 | 72 | | * | * | 14.0 | | 28.0 | | 42.0 | | 56.0 | | | | | N/A | N/A |
| Northfield Trolley Freeze | Tray Pack Crust Freezer | Variable | 3 | N/A | | * | * | 15 | | 30 | | 45 | | 60 | 75 | 90 | 105 | | 4.5 | 9.0 |
| Frigoscandia PELLOFREEZE | Liquid - Semi Liquid Pellet Freezer | Stainless Steel | 1 | N/A | | * | * | 49.0 | | | | | | | | | | | 0.32 | N/A |
| Frigoscandia FloFREEZE - FF M | Fluidized Bed | Plastic | 2 | 47.3 | | * | * | 20.4 | | 32.4 | | 44.4 | | 56.3 | | 68.3 | | | N/A | N/A |
| Frigoscandia FloFREEZE - FF A 10 | Fluidized Bed | Plastic | 2 | 23.6 | | * | * | 9.5 | | | | | | | | | | | N/A | N/A |
| Frigoscandia FloFREEZE - FF A 20 | Fluidized Bed | Plastic | 2 | 29.5 | | * | * | 15.1 | | | | | | | | | | | N/A | N/A |
| Frigoscandia FloFREEZE - FF A 30 | Fluidized Bed | Plastic | 2 | 35.4 | | * | * | 18.9 | | | | | | | | | | | N/A | N/A |
| Frigoscandia FloFREEZE - FF A 40 | Fluidized Bed | Plastic | 2 | 35.4 | | * | * | 23.8 | | | | | | | | | | | N/A | N/A |



Refrigeration Systems & Accessories

Refrigeration Systems & Accessories

Ammonia Refrigeration System



FRIGoPAK®

A compact refrigeration system complete with a screw compressor unit with oil cooler, refrigerant sub-cooler, an evaporative condenser, a high-pressure receiver, a non-condensable purger and compressor protection vessel.

Designed For:

Supporting freezing and chilling systems by supplying and managing refrigerant to and from freezing and chilling equipment, including but not limited to all lines of JBT spiral and linear freezing systems with a wide range of capacities.

Key Features:

- Skid built
- Sub-cooled liquid feed
- Variable frequency drive control on condenser
- Capacity control on compressor
- Horizontal vessels and thermosyphon oil cooling
- Single stage compression

Options:

- Field-built systems
- Vertical vessels
- Liquid injection oil cooling
- Pumped liquid feed
- Two-stage compression
- A patented low volume refrigerant feed (LVS) system
- Hot gas supply
- Ammonia or Freon refrigerant with capabilities of supporting brine systems

Capacity/Size Range:

The Frigoscandia FRIGoPAK comes in skid dimensions from (L x W x H) 26' x 9' x 14' up to 38' x 12' x 17' with capacities from 39 to 150 TR @ -40° F. Colder temperatures with higher capacities can be achieved with field-built systems.

Refrigerant Feed System



LVS Refrigeration Kit

LVS Refrigeration utilizes optimized low-pressure-drop evaporator design, in conjunction with specially designed LVS vessels, which maintain correct liquid flow through the evaporator to ensure optimal evaporator performance. No valve adjustment is needed to achieve this flow. It is a function of the design.

Designed For:

Supporting freezing and chilling systems by supplying and managing refrigerant to and from freezing and chilling equipment, including but not limited to all lines of JBT spiral and linear freezing systems with a wide range of capacities.

Key Features:

- Reduces pressure drop from freezer to compressor
- Improves the evaporator performance
- Eliminates fluctuating evaporation temperatures caused by liquid build-up in risers

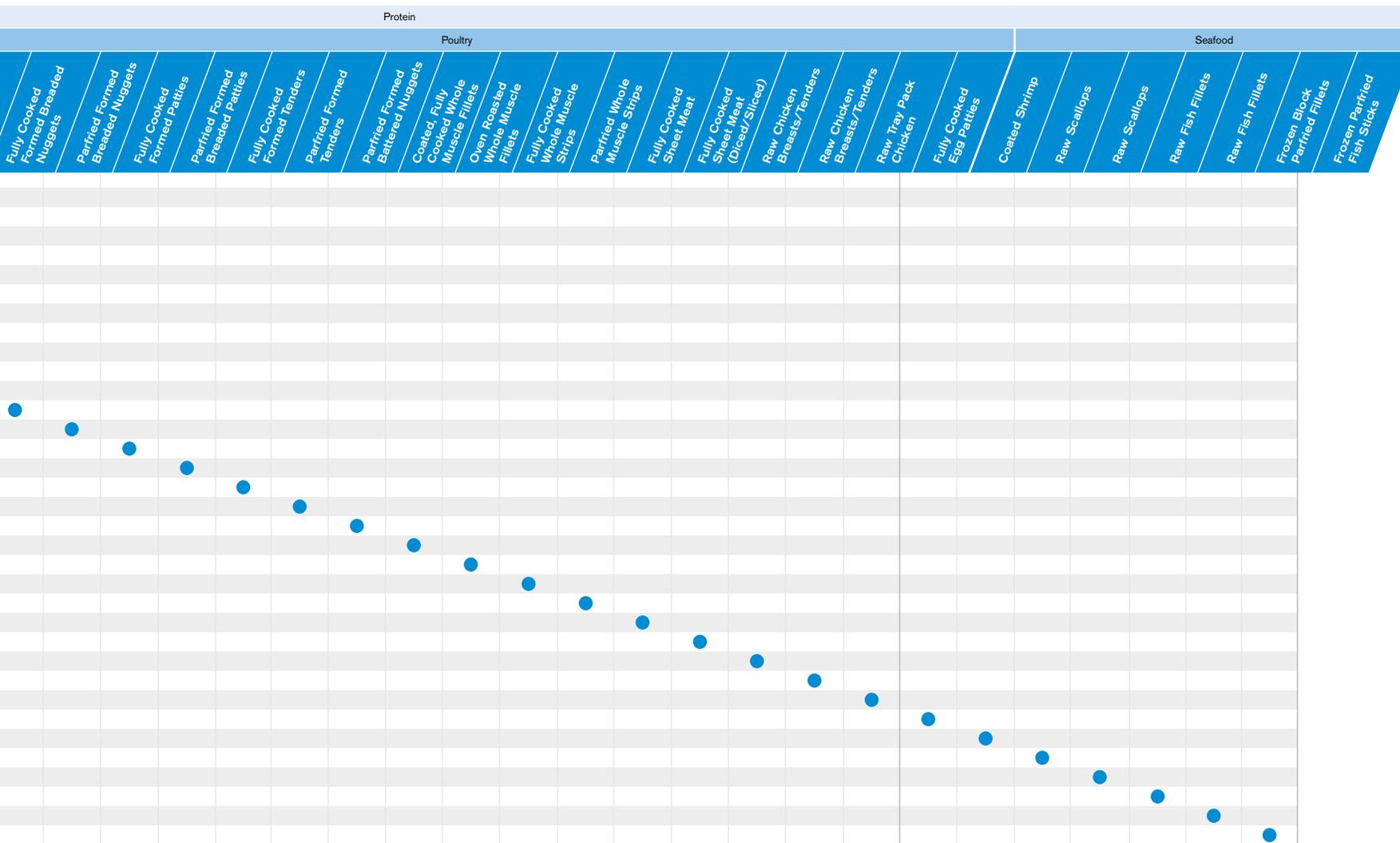
- Eliminates the liquid distribution problems associated with various freezers working at different capacities
- Increases the refrigeration capacity of existing vessels and reduces the required refrigerant charge
- Enables operation at evaporation temperatures down to -50°C (-58°F) provided installed equipment is suitable for the required temperature
- Refrigerant pumps may either be eliminated or will work at lower flow rates, where they are generally less susceptible to cavitation problems
- Stainless Steel ASME Vessel for internal or external installation
- Wide range of evaporator temperatures available

Capacity/Size Range:

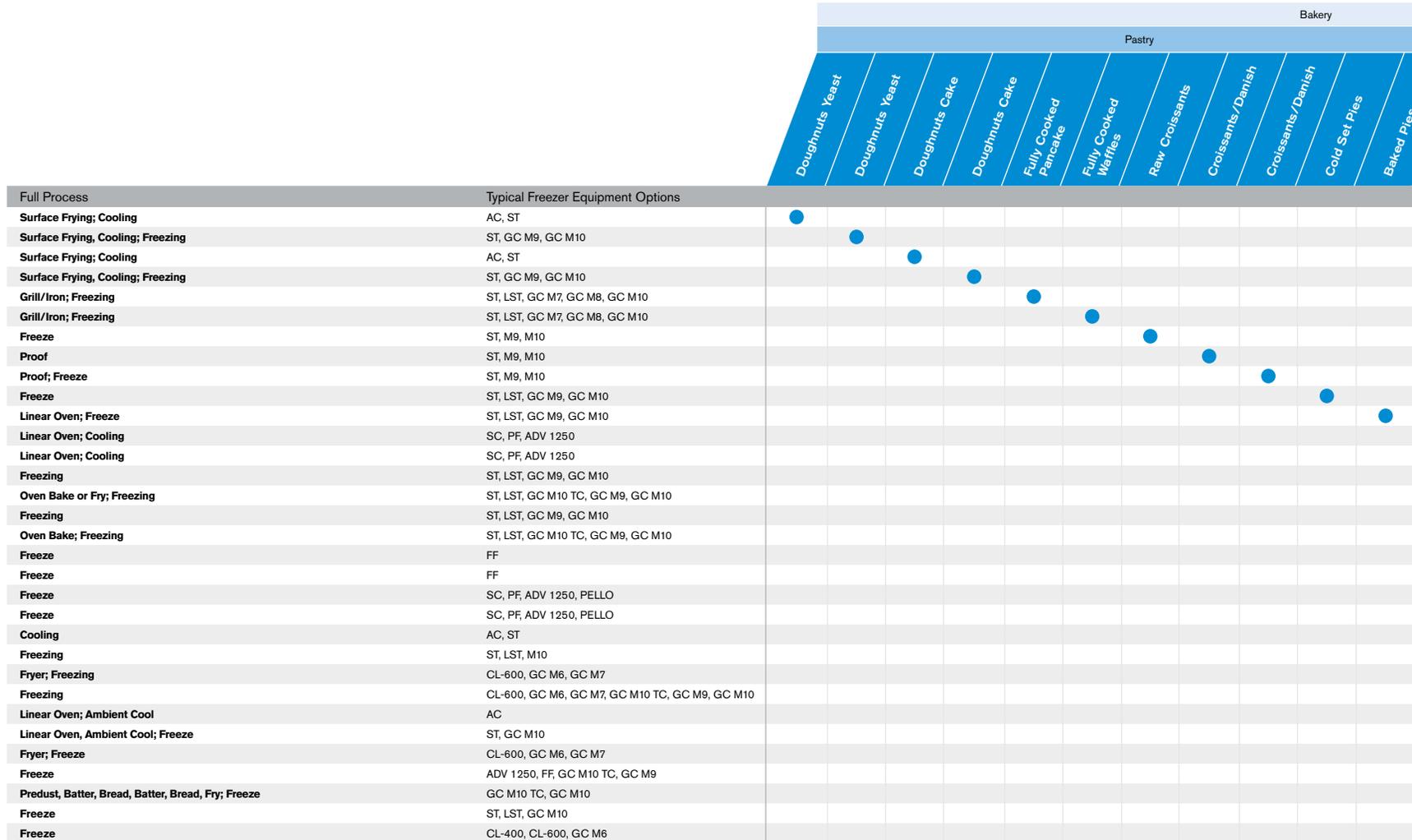
5TR - 400TR @ -40°F Evaporator Temperature

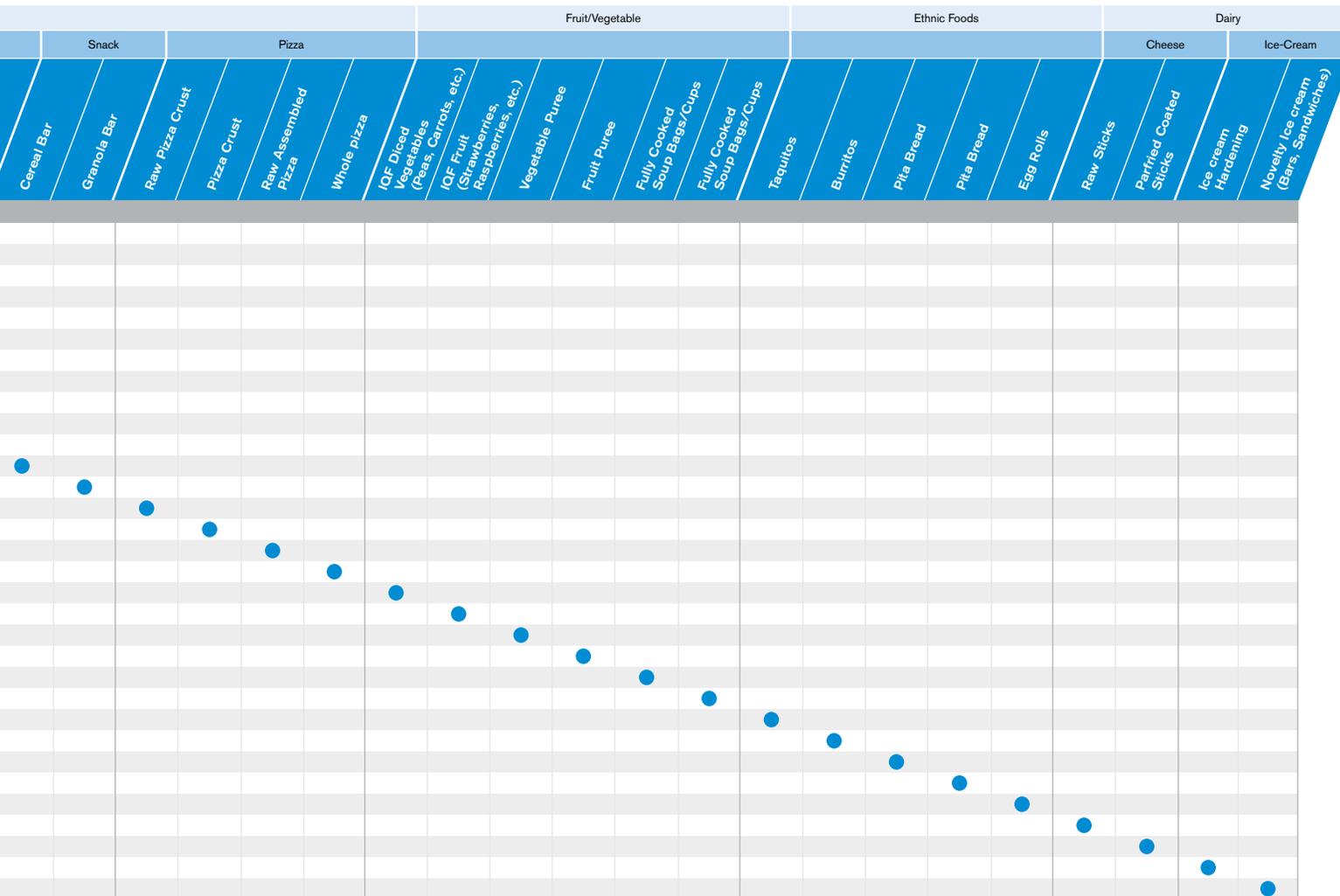
Equipment Selection by Application

| Full Process | Typical Freezer Equipment Options | Beef | | | | | Pork | | | | Other | |
|-----------------------------------------------------------------------------------------|-------------------------------------|------------------------|----------------------|-----------------------------|---------------------|-----------------------|--------------------|------------------------------|----------------------------|----------------------------|----------------------------|---------------------------|
| | | Fully Cooked Meatballs | Fully Cooked Burgers | Fully Cooked Veggie Burgers | Chicken Fried Steak | Raw Hamburger Patties | Fully Cooked Bacon | Fully Cooked Sausage Patties | Fully Cooked Sausage Links | Fully Cooked Pizza Topping | Fully Cooked Breaded Wings | Fully Cooked Glazed Wings |
| Full Cook Oven or Full Cook Fryer; Freeze | GC M10 TC, GC M10 | ● | | | | | | | | | | |
| Full Cook Oven and Grill Marks; Freeze | GC M7, GC M10 TC, GC M10 | ● | | | | | | | | | | |
| Full Cook Oven and Grill Marks; Freeze | GC M7, GC M10 TC, GC M10 | | ● | | | | | | | | | |
| Predust, Batter, Bread, Fry; Freeze | GC M7, GC M10 TC, GC M10 | | | ● | | | | | | | | |
| Formed; Freeze | FPF, GC M8, GC M10 | | | | ● | | | | | | | |
| Oven Cook or Belt Grill; Chill | ADV CC, ADV 1250, GC M10, ST | | | | | ● | | | | | | |
| Impingement/Convection Oven Cook and Grill Mark or Infrared or Fry; Freeze | GC M7, GC M10 TC, GC M10 | | | | | | ● | | | | | |
| Impingement Oven Cook or Convection Oven Cook; Freeze | GC M7, GC M10 TC, GC M10 | | | | | | | ● | | | | |
| Impingement Oven Cook or Convection Oven Cook or Belt Grill; Freeze | GC M7, GC M10 TC, GC M10 | | | | | | | | ● | | | |
| Predust, Batter & Bread, Fry, Spiral or Linear Oven Cook; Freeze | GC M9, GC M10 | | | | | | | | | ● | | |
| Fry, Spiral or Linear Oven Cook; Glaze; Freeze | GC M9, GC M10 | | | | | | | | | | ● | |
| Predust, Batter & Bread, Fry, Oven Cook; Freeze | GC M7, GC M10 TC, GC M9, GC M10 | | | | | | | | | | | ● |
| Predust, Batter & Bread, Fry; Freeze | GC M7, GC M10 TC, GC M9, GC M10 | | | | | | | | | | | |
| Predust, Batter, Bread, Fry, Oven Cook; Freeze | GC M7, GC M10 TC, GC M9, GC M10 | | | | | | | | | | | |
| Predust, Batter & Bread, Fry; Freeze | GC M7, GC M10 TC, GC M9, GC M10 | | | | | | | | | | | |
| Predust, Batter, Bread, Fry, Oven Cook; Freeze | GC M7, GC M10 TC, GC M9, GC M10 | | | | | | | | | | | |
| Predust, Batter, Bread, Fry; Freeze | GC M7, GC M10 TC, GC M9, GC M10 | | | | | | | | | | | |
| Batter, Bread, Tempura, Fry; Freeze | GC M10 TC, GC M9, GC M10 | | | | | | | | | | | |
| Predust, Batter, Bread, Fry, Spiral Oven or Linear Oven; Freeze | GC M7, GC M10 TC, GC M9, GC M10 | | | | | | | | | | | |
| Predust (marinade), Impingement or Convection Spiral /Linear Oven Cook; Freeze | GC M7, GC M10 TC, GC M9, GC M10 | | | | | | | | | | | |
| Predust, Batter, Bread, Fry, Convection Spiral Oven or Linear Oven; Freeze | GC M7, GC M10 TC, GC M9, GC M10 | | | | | | | | | | | |
| Predust, Batter, Bread, Fry; Freeze | GC M7, GC M10 TC, GC M9, GC M10 | | | | | | | | | | | |
| Belt Grill, Charmark, Impingement Linear or Spiral Convection Oven; Chill | GC M10 TC, GC M9, GC M10 | | | | | | | | | | | |
| Belt Grill, Charmark, Impingement Linear or Spiral Convection Oven, Chill, Dice; Freeze | GC M10 TC, GC M9, GC M10 | | | | | | | | | | | |
| Crust Freeze | SC, PF, ADV 1250 | | | | | | | | | | | |
| Crust Freeze; Freeze | GC M7, GC M10 TC, GC M9, GC M10 | | | | | | | | | | | |
| Crust Freeze | TF, ST, LST, GC M10 | | | | | | | | | | | |
| Freeze | ADV 1800, GC M7 | | | | | | | | | | | |
| Predust, Batter, Bread, Fry; Freeze | ST, CL-400, CL-600, GC M6, GC M10TC | | | | | | | | | | | |
| Crust Freeze | SC, PF, ADV 1250 | | | | | | | | | | | |
| Crust Freeze; Freeze | ST, CL-400, CL-600, GC M6, GC M10TC | | | | | | | | | | | |
| Crust Freeze | SC, PF, ADV 1250 | | | | | | | | | | | |
| Crust Freeze; Freeze | ST, CL-400, CL-600, GC M6, GC M10TC | | | | | | | | | | | |
| Predust, Batter, Bread, Fry; Freeze | GC M7, GC M10 TC, GC M9, GC M10 | | | | | | | | | | | |
| Predust, Tempura Batter, Fry; Freeze | GC M7, GC M10 TC, GC M9, GC M10 | | | | | | | | | | | |



Equipment Selection by Application





Equipment Selection by Application

Portfolio Index

| | | | |
|-----------------|---------------------|---------------------------|---------------------------------------------|
| Spiral Freezing | Self-Stacking | CL-400 | Frigoscandia GYRoCOMPACT Classic 400 |
| | | CL-600 | Frigoscandia GYRoCOMPACT Classic 600 |
| | | GC M6 | Frigoscandia GYRoCOMPACT M6 |
| | | GC M7 | Frigoscandia GYRoCOMPACT M7 |
| | | GC M8 TB | Frigoscandia GYRoCOMPACT M8 Twin Belt |
| | | GC M9 | Frigoscandia GYRoCOMPACT M9 |
| | | GC M10 | Frigoscandia GYRoCOMPACT M10 |
| | | GC M10 TC | Frigoscandia GYRoCOMPACT M10 Tight Curve |
| | Structure-Supported | ST | Northfield SuperTRAK |
| | | LST | Northfield Large Spiral Technology (L.S.T.) |
| AT | | Northfield AquaTRAK | |
| AC | | Northfield Ambient Cooler | |
| Linear Freezing | Impingement | FPF M | Frigoscandia Flat Products Freezer M |
| | | ADV 1250 | Frigoscandia ADVANTEC 1250 |
| | | ADV 1850 | Frigoscandia ADVANTEC 1850 |
| | | ADV CC | Frigoscandia ADVANTEC CC |
| | Contact | PF | Frigoscandia PRoFREEZE |
| | | SC | Northfield SuperCONTACT |
| | Tray Pack | TF | Northfield Trolley Freeze |
| | Fluidized Bed | FF | Frigoscandia FLoFREEZE |
| | Liquid Pellet | PELLO | Frigoscandia PELLoFREEZE |





Support Services

Food Processing Technology & Training Center



Come to the Tech Center to enhance current products and create successful new products for tomorrow.

For over 30 years, the JBT Technology & Training Center (Tech Center) in Sandusky, OH has been a popular destination for hundreds of food processors. You can come for training, product development, testing and to simulate runs in the privacy of our 30000 sq. ft. facility.

The Tech Center, with one of the most advanced processing lines in the world, provides you with a complete processing plant away from home. You can portion, form, slice, coat, fry, cook and freeze with our new and enhanced products in a totally secure and private environment. You will learn how to improve throughput, speed, product quality and consistency, the latest hygiene methods, food safety and more.

With the best knowledge comes the best product

There is no substitute for a knowledgeable staff. Keeping up with the latest technologies and trends is crucial to efficient production. Let JBT train your team, so you can always get the most value out of your product.

With a team of thought leaders, JBT can create a training program tailored to your exact needs. Whether it is process and equipment applications, preventative equipment maintenance, equipment sanitation procedures or another program, JBT 's 30000 ft. Tech Center in Sandusky, Ohio has all the equipment and resources to suit your needs. We also offer classroom and hands on lab sessions.

With knowledge in over 10000 different food-processing applications, we will train your team at our facility or yours to create the most value for you.

Reserve the Tech Center today and taste success tomorrow.

To make reservations for the Tech Center or training, call Lee Clarkson at 419 627 4319.

Aftermarket Parts & Service



Aftermarket parts and service... 24/7. Guaranteed.

Our goal is to assist you in maximizing your return on investment. The JBT Aftermarket Team is comprised of Customer Service Representatives and Field Service Technicians. Every professional in our Aftermarket Team is trained to minimize downtime and finish the job as cost efficiently as possible.

Our Aftermarket Team:

- Has over 200 combined years of industry experience
- Is committed to providing OEM quality parts and service
- Achieves a 96% on-time delivery rate
- Provides 24/7/365 parts and service support
- Offers easy access 24/7, with online spare parts management at myjbtfoodech.com
- Offers Service Inspection Agreements as a preventative maintenance program designed to maximize equipment uptime by checking critical components that may lead to an unscheduled breakdown
- Provides an Aftermarket Kit Program allowing you to upgrade your existing equipment to improve capacities, lengthen run times or extend the life of your equipment. Our kits focus on the cleanability and hygiene of existing equipment

JBT is one stop shopping for Aftermarket parts and service. We guarantee that a service professional will be at your site within 24 hours or the first day of service is free.

For immediate service, call 800 408 7788.

PRoCARE™ Program The smart way to produce more tonnage per day

PRoCARE is a program that allows you to have scheduled preventive inspections and maintenance of your equipment and minimizes unexpected and budget shattering costs due to reactive maintenance.

A PRoCARE service agreement is designed to give you a predictable monthly cost based on actual equipment use and offers peace of mind allowing you to produce as planned.

Minimize downtime and control your budget

Your earnings and profits are directly related to how much you produce in a given time period, which depends on the performance, reliability and availability of your equipment.

Proactive and preventive maintenance are key to running smooth production operations. Proper maintenance allows you to predict potential downtime and avoid major breakdowns and stopped production.

To be able to minimize downtime, the equipment needs to be regularly serviced to optimize condition. Each minute of downtime means lost production that in some cases cannot be recovered. Having equipment needs met and proper planning lead to uptime and productivity.

Benefits

- Control your costs
- Improve performance
- Keep your equipment running
- Peace of mind

Contact Elizabeth Monasterio at elizabeth.monasterio@jbt.com or 678 797 4262 for more information and options.





We are your single source for profitable processing solutions

JBT 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 the development of many of the world's most popular food brands. Learn how to increase your processing potential by contacting your JBT Account Representative or by visiting our website.

We're with you right down the line.™



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