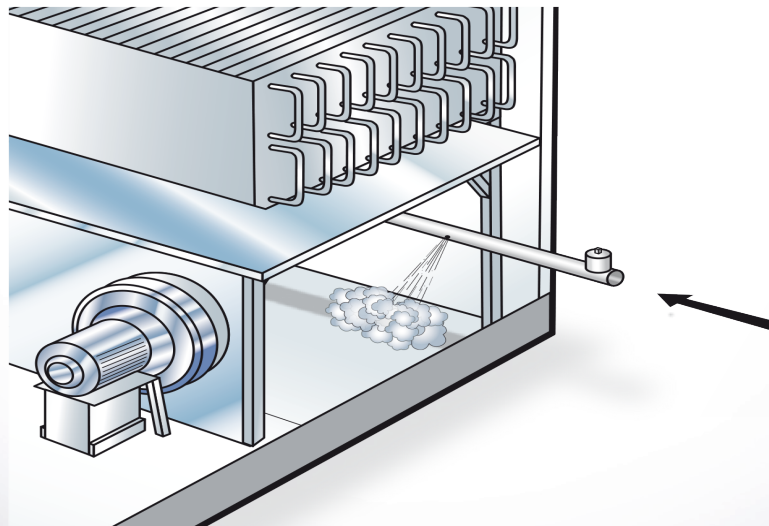




EQUIPMENT UPGRADE KIT



Steam Injection Kit

Minimize your defrost downtime

An upgrade kit can give you more throughput, greater operating safety and better hygiene on your existing equipment - with quality results.

Excessive snow in your freezer can cost a lot. It means shorter production runs between defrosts, and higher energy, water and labour costs for cleaning.

Snow build-up also affects airflow, resulting in less efficient freezing and higher operating cost. And uneven snow build-up on fans and fan guards can cause mechanical damage through imbalance and vibrations, which ultimately leads to higher maintenance costs.

But trying to shortcut the defrosting process on your GYRoCOMPACT® spiral or FLoFREEZE® IQF freezer can cause problems in the long-term.

Cool down by getting steamed up!

The Steam Injection Kit gives you faster defrosting. More time is left to run product, and production throughput is thereby maximised.

The smooth and uniform defrosting that you can achieve with the Steam Injection Kit also eliminated the need for physical removal of ice accumulations, thus minimising the risk of potential mechanical damage

How does it work?

Mounted between the fans and the evaporator, the Steam Injection Kit uses hot steam from your own steam capacity to defrost the whole freezer during the scheduled defrosting stop.

Suction from the fans circulates the steam throughout the freezer. Steam can have a maximum temperature of 180 °C and a maximum pressure of 10 bars.

The Steam Injection Kit reduces water consumption as well as waste water. It contains no wearing parts – once installed, maintenance is minimal.

What are the benefits?

- Increased uptime
- Better throughput
- Fast payback

What's included?

- Steam pipe
- Steam valve
- Temperature sensor
- PLC program
- Installation

Installation time is two (2) days including testing, commissioning and training.

What does it cost?

The cost of the Steam Injection Kit depends on a variety of factors, including freezer size (FLoFREEZE®) and freezer type (GYRoCOMPACT®). Please contact your JBT representative for an exact quotation as well as a calculation of your potential payback time.

As always, we stand behind what we sell. One call gets it all.

The Steam Injection Kit
by JBT – Your Solutions Provider

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We're with you, right down the line.™

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