

STEIN™

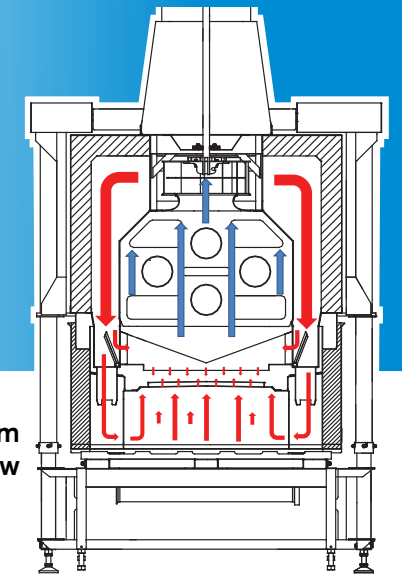
JSP-C

Compact Jet Stream®
Surface Pasteurizer with Dual
Plenum Delivery (DPD™) System



The most consistent and reliable
mid-level capacity pasteurizer on the market

A continuous-line pasteurizer for mid-level capacity production



Precise process control in a compact footprint

The Challenge

Pathogen free product without altering the raw-like flavor and appearance

Our Solution

The JSP-C continuous process delivers:

- Reliable, repeatable, consistent 5 Log reduction of Salmonella Enteritidis PT 30
- Precise process control and full documentation
- Technology to meet FDA requirements in 21 CFR Part 11
- Gentle handling with no product skin damage
- High temperature/short-time pasteurization
- Powerful condensation heat transfer along with high-velocity impingement provides high capacity and desired product attributes

System Controls

- PProLINK™ management system for controlling and documenting pasteurization process

Consistent Temperature Delivery

- Roof-mounted fans deliver even air flow to each side of the product path via dual plenums
- Superior cross belt air flow distribution with the addition of a second plenum

Improved Containment

- Full-perimeter water seal allows for more precise control of process settings and parameters for a more efficient cook
- Improved atmosphere containment eliminates steam accumulation in the plant and improves worker safety

Reduced Water Consumption

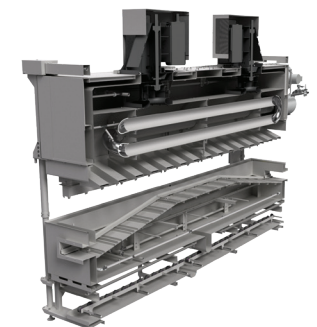
- Steam containment water trough does not require replacement during a production shift
- Recirculated trough water used for initial Clean-in-Place (CIP) charge, saving up to 300 gallons per CIP cycle and start up time

Compact & Operator-Friendly

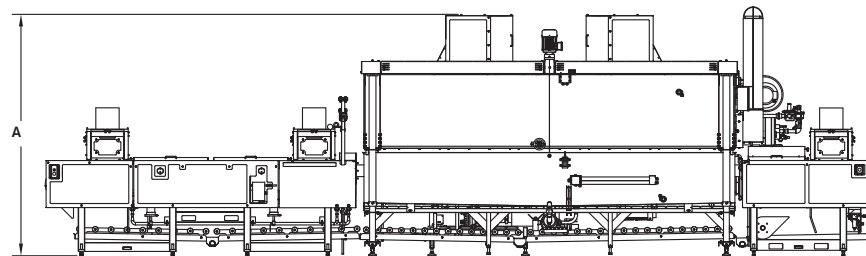
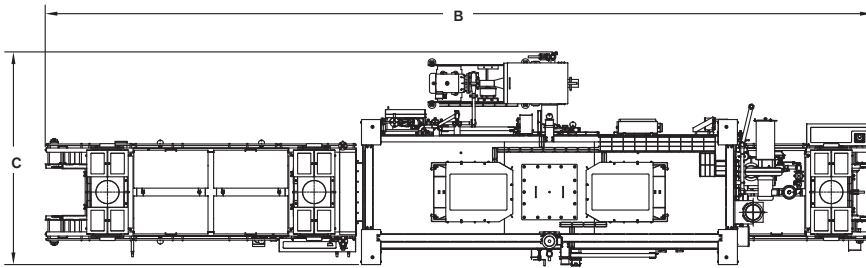
- Reduced overall dimensions make the JSP-C pasteurizer ideal for mid-level processors with limited available processing space
- Installation width of 36'-10" x 9'-1" x 10'-8"
- 24 in. (600 mm) usable belt width
- Dual plenum air distribution (DPD™) for top/bottom cooking is controlled from a single-point damper
- Stackable up to four pasteurization boxes long for varying capacities and processing needs
- Centralized pasteurizer utility drops are located on the non-operator side, providing a clean operator side
- CIP skid can be mounted on either side of the pasteurizer to accommodate plant layout
- Optional belt types are available

Improved Cleaning, Inspection & Maintenance

- Harboring areas have been minimized and nearly every surface can be easily accessed, cleaned and inspected, allowing for safer, more effective maintenance and sanitation
- Hood lift simultaneously raises bottom nozzle plate, belt supports and airflow structure
- Hood jackposts positioned at the corners allow greater access to the center of the oven
- Additional hood inspection door offers increased access to the upper fan plenum
- Removable impingement plates offer better access to the plenum for full surface inspection
- Easy access to circulation fans, jackposts and belt-shaft bearing lubrication points
- Single piece upper finger cassette assembly provides better air containment and reduces product buildup
- Centrally located hood control pendants (each side) reach end-to-end for safe operation



JBT® Stein™ JSP-C Compact Jet Stream® Surface Pasteurizer Specifications



DIMENSIONS	
A - HEIGHT (HOOD DOWN)	3.15 m (124 in.)
A - HEIGHT (HOOD UP)	3.86 m (152 in.)
B - LENGTH	10.80 m (425 in.)
C - WIDTH	2.79 m (110 in.)

UTILITY REQUIREMENTS	
ELECTRICAL REQUIREMENT	460V/3/60Hz, 114 FLA
STEAM REQUIREMENT (MAX)	554 kg/hr. @ 552 kPa 1220 lbs./hr. @ 80 PSI
AIR REQUIREMENT (MAX)	0.15 CMM @ 620 kPa 5.25 CFM @ 90 PSI
WATER REQUIREMENT (MIN)	26 LPM @ 276 kPa 7 GPM @ 40 PSI
INFEED VENT FAN (QTY 2)	23 CMM @ 0.249 kPa 800 CFM @ 1 IN WC
COMBUSTION EXHAUST FAN	54 CMM @ 0.747 kPa 1890 CFM @ 3 IN WC

DISCHARGE VENT FAN	54 CMM @ 0.249 kPa 1890 CFM @ 1.0 IN WC
NATURAL GAS SUPPLY	48 - 69 kPa 7-10 PSI 1171 kW 2000000 BTU/H
APPROXIMATE INFEED CHAMBER WEIGHT	1588 kg 3500 lbs.
APPROXIMATE OVEN WEIGHT	6800 kg 15000 lbs.
APPROXIMATE DISCHARGE CHAMBER WEIGHT	680 kg 1500 lbs.

JBT PROTEIN PROCESSING

SECONDARY

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

FURTHER

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



ALSO REPRESENTING



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