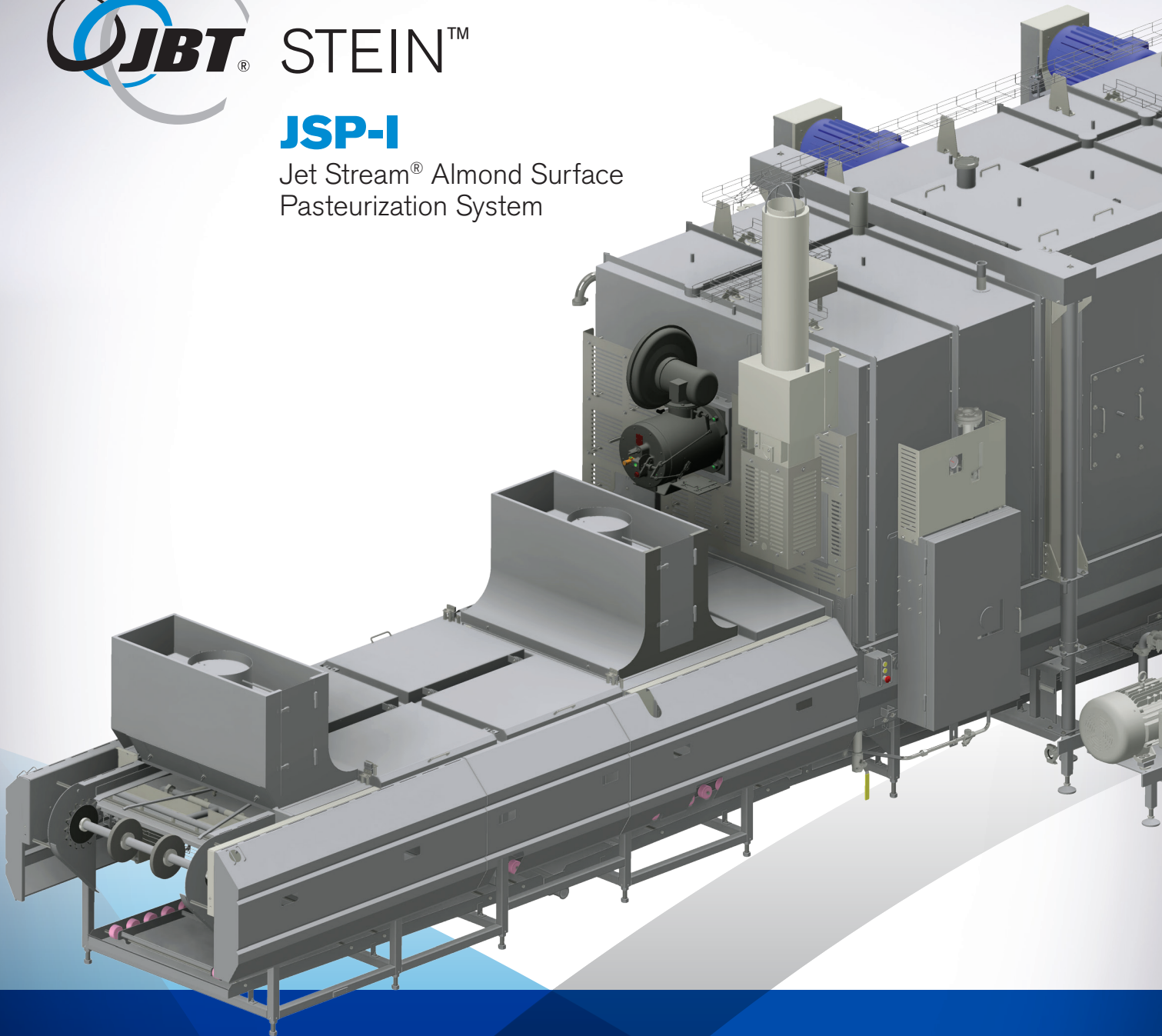


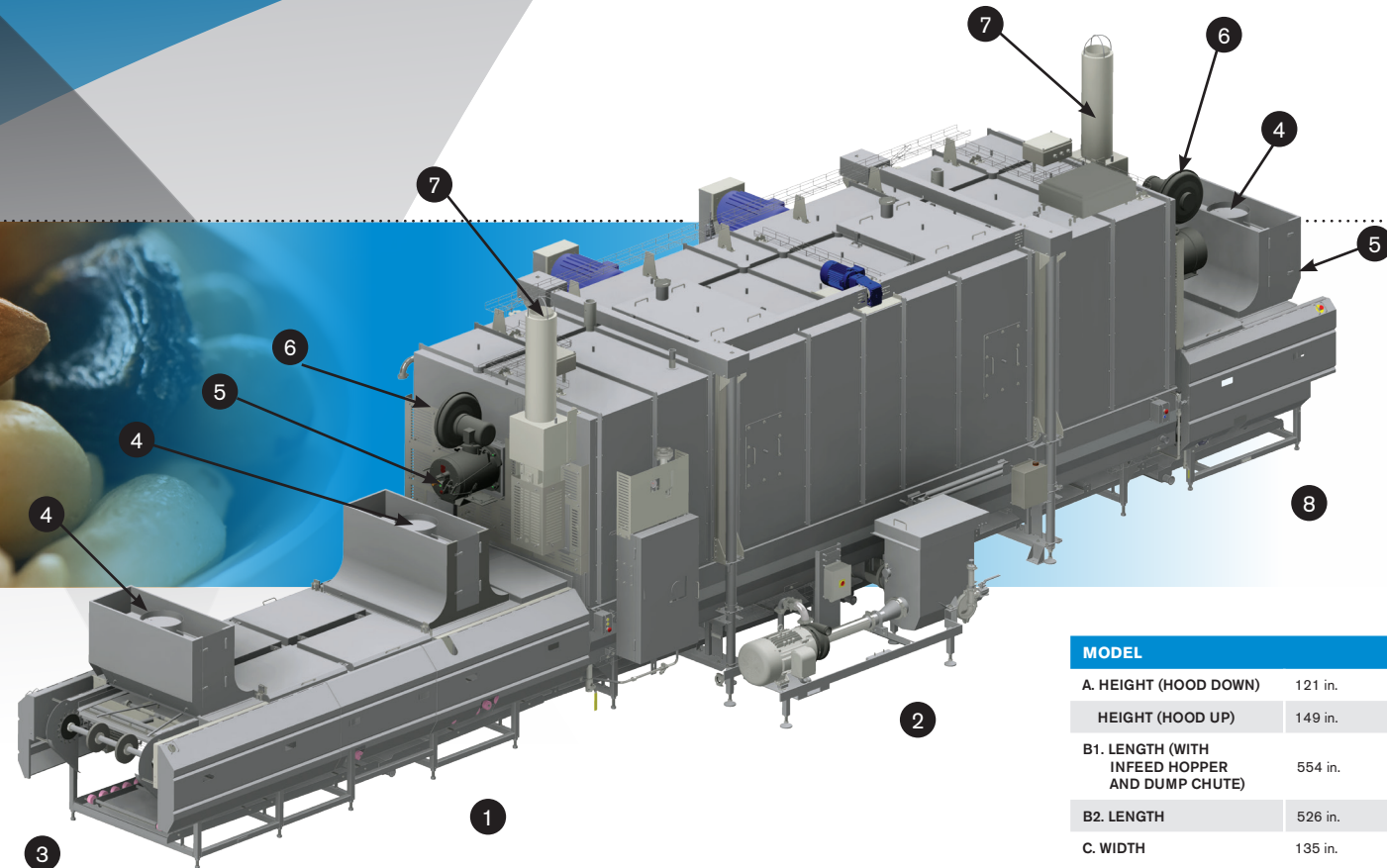
STEIN™

JSP-I

Jet Stream® Almond Surface
Pasteurization System



The most consistent and reliable
high-capacity pasteurizer on the market



The Challenge

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

Our Solution

- The JSP-I 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

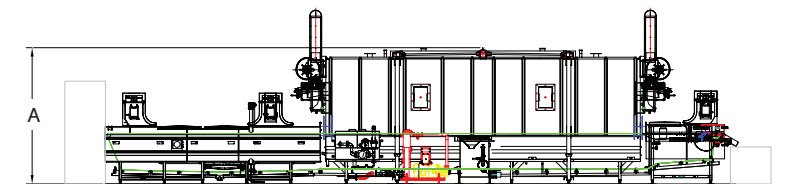
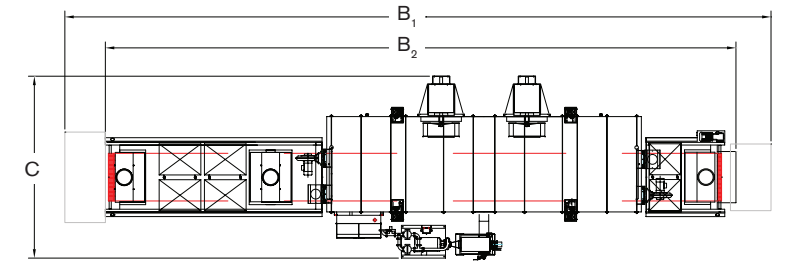
- ⑤ Burner
- ⑥ Combustion Blower
- ⑦ Flue Vents
- ⑧ Discharge

- ① Steam Zone
- ② Impingement Zone
- ③ Infeed
- ④ Exhaust

System Features

- User friendly controls – easy to operate
- Vibratory conveyor feed system with built-in hopper
- Two-zone pasteurization chamber - Steam zone and impingement zone
- Indirect heating system isolates by-products of combustion from product zone
- Patented Humitrol® provides automatic control of moisture volume in product zone
- Discharge extension with powered stack
- Regulatory compliant
- Optional steam generator
- Optional cooling section

MODEL	
A. HEIGHT (HOOD DOWN)	121 in.
HEIGHT (HOOD UP)	149 in.
B1. LENGTH (WITH INFEE HOPPER AND DUMP CHUTE)	554 in.
B2. LENGTH	526 in.
C. WIDTH	135 in.



UTILITY REQUIREMENTS PER ZONE

GAS REQUIREMENT	4000 max BTU/hr. (000)	BELT DRIVE	2 HP 3 AMPS
STEAM REQUIREMENT	1500 est. max lbs./hr.	INFEE/DISCHARGE EXHAUST DIAMETER	14 in.
WATER REQUIREMENT	5-6 GPM	INFEE AUXILIARY EXHAUST 1890 CFM	14 in.
GAS LINE PRESSURE	3.5 PSI	CRATING DIMENSIONS - PASTEURIZER	
STEAM LINE PRESSURE	15 PSI	LENGTH	283 in.
WATER LINE PRESSURE	40 PSI	WIDTH	100 in.
ELECTRICAL REQUIREMENTS: 460/3/60	285 FLA AMPS	HEIGHT	108 in.
CIRCULATING FAN	2 @ 30 HP 40 AMPS	GROSS SHIPPING WEIGHT - PASTEURIZER	15031 lbs.
COMBUSTION BLOWER	1 per burner (2) HP 3.5 AMPS	CRATING DIMENSIONS - PARTS	
EXHAUST FANS 2 (1 EACH END)	1 HP ea.	LENGTH	157 in.
3000 CFM 1" sp.	1.7 AMPS ea.	WIDTH	83 in.
FLUE EXHAUST (IG ONLY) 1 EACH END	2 HP	HEIGHT	83 in.
DUCT SIZE 10"	1.7 AMPS	GROSS SHIPPING WEIGHT - PARTS	5011 lbs.
HOOD LIFT	5 HP 10.7 AMPS	UTILITY DRAWING	U294-07-0001-836



System Controls

- PProLINK™ management system for controlling and documenting pasteurization process



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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We're with you, right down the line.™

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