



# Northfield CleanFREEZE™

Spiral Freezer



The next generation of high volume freezing,  
chilling and cooling technology

# Sanitary, efficient, easy to maintain

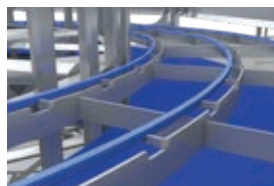
Innovation driven by customer needs is what's behind the JBT Northfield CleanFREEZE Spiral Freezer. Advanced features, hygienic design and rugged construction work together to lower your maintenance costs, make sanitation easier and keep your production lines moving.

Built for high volume freezing, chilling and cooling of a wide range of food products, the JBT CleanFREEZE freezer offers flexible configurations and a variety of belt types to optimize food handling and sanitation.

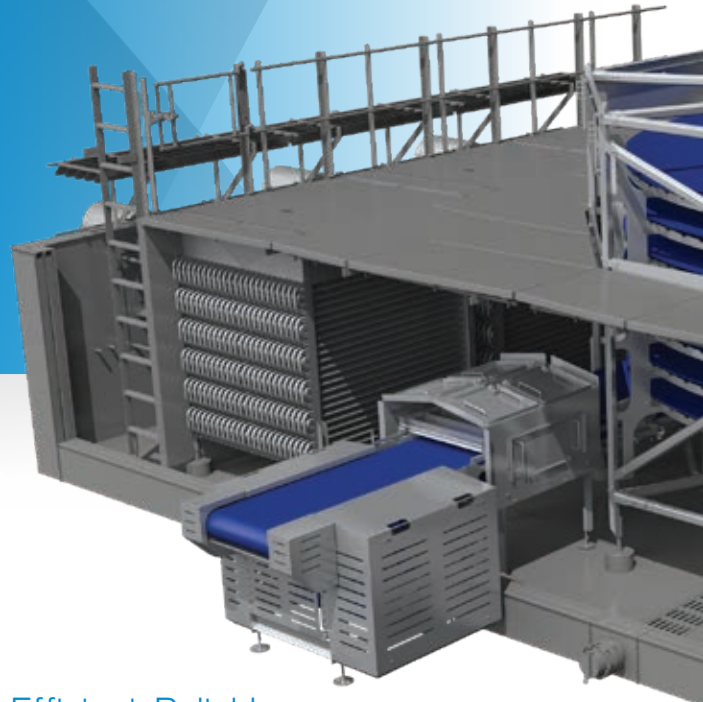
Advanced engineering improves safety and ensures reliable, trouble-free operation. Whether you're freezing, chilling or cooling, the CleanFREEZE freezer delivers the precise temperature and environmental controls you need to produce superior food at the lowest cost.

## Sanitary Design for Peace of Mind

- Fully welded enclosure, minimal overlapping joints, an open profile frame and sloped surfaces minimize bacteria traps
- Capless, solid plastic rails reduce bacterial harborage areas in the product zone
- Externally-mounted fan motors eliminate contact with products



Track Detail



## Fast, Efficient, Reliable

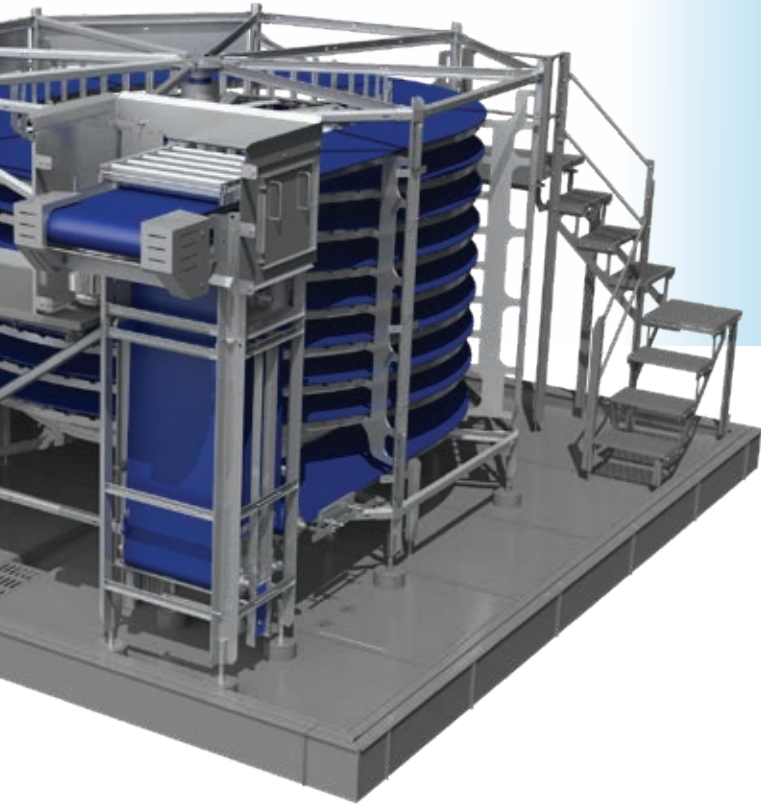
- Complete sanitation takes less than 4 hours
- New 90 GPM pump cabinet allows running of multiple cleaning circuits at once, reducing overall clean-in-place time by 60 min or more
- Uptime is optimized with a cold-to-cold turnaround time of 4 hours
- Installation time is reduced by up to 30% from previous models

## Easy Maintenance

- Externally-mounted fan motors make access fast and easy
- Stairs instead of ladders provide safer, more efficient access for maintenance

## Exceptional Customer Service and Maintenance Support

- The PRoCARE® Promise ensures that JBT equipment is backed by leading customer care solutions and experienced technicians to help maximize uptime and keep your line running smoothly.
- The JBT 24/7 hotline gives you a direct connection to service technicians and customer service representatives who can troubleshoot remotely and help keep your facility productive



**Tension Tower**

## Clean-in Place Technology

- CIP is a complete and open sanitation system that defrosts, rinses, washes, disinfects and dries the freezer
- Combines automatic and manual wash cycles, giving you a better and safer clean
- Unique, low-pressure foaming allows detergent and disinfectant to penetrate and thoroughly clean the entire freezer system
- Reduces labor requirements – every step except rinsing is fully automatic
- Increases uptime, thanks to a shorter cleaning cycle
- More consistent product quality and cleaning results in lower maintenance costs and less mechanical damage to the freezer
- Add Steam-in-Freezer to accelerate defrosts before cleaning and sanitize after cleaning



## APPLICATIONS

### Poultry

- Raw, par-fried, fully cooked whole muscle and formed chicken products

### Beef and Pork

- Raw and fully cooked hamburger and sausage patties, links, crumbles

### Pizza

- Both crusts and fully topped

### Bakery

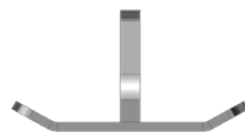
- Breads, cakes, pies, donuts, bagels

### Ready Meals in Trays

- Single serve to family-size entrées

### Handheld snacks

- Meat, cheese or fruit filled

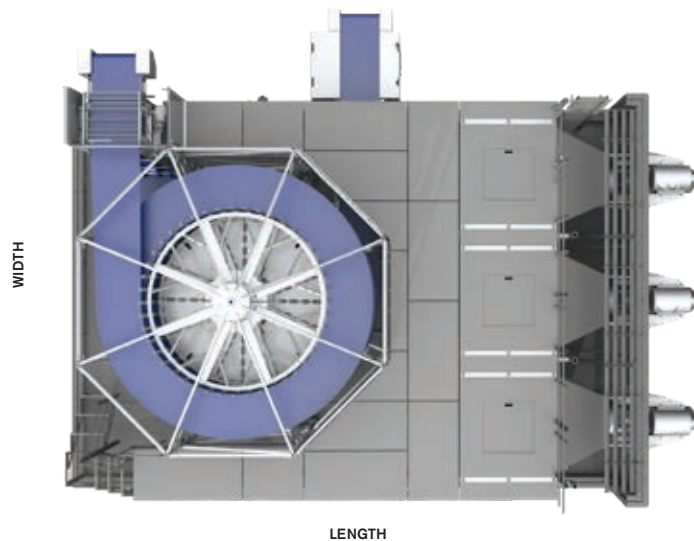


**Friction Drive Plastic Belt**



**Direct Drive Plastic Belt**

# JBT Northfield CleanFREEZE™ Spiral Freezer Specifications



## ENCLOSURE DIMENSIONS

MODEL	CF26	CF30	CF36	CF42
FOOTPRINT WIDTH, (FT)	21.2	23.2	26.2	29.2
FOOTPRINT LENGTH, (FT)	31.2	33.2	36.2	39.2

## CIP DATA

	Water	Cold	Hot
Consumption (GPM)		210	90
Max.Temp (°F)		70	140
Steam Consumption	1200-1600LB/h @ 30PSI		
Compressed Air Consumption	174 SCFM @100psi Min.		

## BELT

MODEL	CF26	CF30	CF36	CF42
BELT WIDTH, ACTUAL (IN)	26	30	36	42
TURN RADIUS, NOMINAL	2.0			
BELT LENGTH PER TIER (FT)	41	47	57	66

## SPIRAL DATA

AVAILABLE TIER PITCH (IN)	5	6.25	7.5	10
MAXIMUM TIER COUNT	60	48	40	30

## REFRIGERATION DATA

REFRIGERANT	R717 (Ammonia); -40°F Suction Temp			
MODEL	CF26	CF30	CF36	CF42
ACTIVE FANS/COILS	2 / 3	2 / 3	3 / 4	3 / 4
BASELOAD	19 / 24	19 / 24	24 / 29	38 / 48

## ELECTRICAL DATA

VOLTAGE	3PH/460V/60Hz	1PH/120V/60Hz
AMPS, FULL LOAD	222 - 422*	20
MAX. UTILITY REQ, AMPS	400 - 800*	30

\* CF26-CF42, max Amps

## JBT PROTEIN PROCESSING

### SECONDARY

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

### FURTHER

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



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We're with you, right down the line.™

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