



**DSI™**

Ingenuity in Protein Processing

**Control Enclosure Service Life Extension Kit**

Upgrade Kit for DSI 800 Series Portioning Systems

**The Lowest Total Cost of Ownership**

- Reduce your maintenance costs
- Save time & money

Mechanical advances that reduce maintenance while improving uptime

*Increase the lifetime of your electronic components*

**Protect critical components on your DSI 800 Series Portioning Systems from wear & tear while extending part life; all in a smaller footprint**

**Frequently Asked Questions**

*How does this kit prolong part life?*

A humid atmosphere in the control enclosures can cause moisture within the control cabinets housing the computer, motion control & scanning systems. This kit works to reduce moisture and to provide a stable, low-humidity setting in order to prolong the life of these parts; reducing maintenance and repair costs.

*How does it work?*

- The Control Enclosure Service Life Extension Kit over-pressures the enclosure with clean, dry air at a rate of 2 SCFM (3.2 Nm<sup>3</sup>/hr), forcing any moist air out and inhibiting it from re-entering.
- The system does not cool the enclosure like a standard heat exchanger or A/C unit. The cooling effect results from the circulation of air within the portioner. This circulation, combined with the cold factory room air, pulls heat away from the machine.

*What maintenance is required?*

Periodic filter replacement when used in COLD production environments.



**Order the Control Enclosure Service Life Extension Kit for DSI 800 Series Portioning Systems**

Contact our 24hr Customer Care support  
 +1 (866) JBT 4YOU  
 +1 (866) 528-4968

*Please Reference Your Desired Kit Part Number*

Part Numbers			
Dryer Membrane (replace yearly)	<b>34-0470</b>	25 Micron Filter Element (dependant on air quality, replace as needed)	<b>35-0284</b>
0.01 Micron Coalescing filter Element (dependant on air quality, replace as needed)	<b>34-0283</b>	Entire Kit	<b>37-0357</b>

# JBT DSI™ Ingenuity in Protein Processing



## JBT iOPS

A JBT iOPS service agreement is designed to give you access to industry-leading machine monitoring solutions to optimize your uptime, maximize your machine output and yield performance, and ensure the production of best possible quality products for your customers. JBT experts are also available to provide insights to support your continuous improvement processes and to provide data-driven solutions for enhanced, predictive service support.



## JBT Commitment to Safety

JBT Corporation accepts our responsibility to protect the safety of our employees, their families, our customers and the public. Our continued commitment to stringent safety standards in everything we manufacture is an integral part of our business to benefit you. Our equipment is engineered to achieve continuous and measurable improvement in safety.



## JBT Hygiene by Design

Food processing boasts some of the harshest environments for electronics and mechanized parts. JBT equipment is specifically designed to flourish in just those conditions as well as to provide the most sanitation-friendly solutions that directly affect your bottom line.



## JBT PRoCARE®

A ProCARE service agreement is designed to give you a predictable monthly cost based on your equipment use for each machine. Customize scheduled preventive inspections, maintenance, parts, and other benefits that offer peace of mind minimizing unexpected/budget-shattering costs.

### JBT PROTEIN PROCESSING

#### PRIMARY

CHILLING | WEIGHING | PUMPING | CUTTING-UP | SKINNING | WATER RE-USING | ENHANCING FOOD SAFETY

STATE-OF-THE-ART EQUIPMENT DESIGNED TO YOUR SPECIFICATIONS FOR CHILLING AND INITIAL PROCESSING OF RAW MATERIALS LIKE POULTRY, MEATS & SEAFOOD INTO FOOD COMMODITIES FOR BOTH HUMAN AND ANIMAL CONSUMPTION.

#### SECONDARY

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

VALUE ADDED PROCESSING WITH GROUNDBREAKING JBT AUTOMATION, MARINATION AND INSPECTION SOLUTIONS THAT IMPROVE YIELD, REDUCE LABOR, AND IMPROVE & VERIFY PRODUCT QUALITY.

#### FURTHER

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

YOU'VE PAINSTAKINGLY DEVELOPED RECIPES AND MANUFACTURED FOODS DISTINCT TO YOUR BRAND. JBT OFFERS COST-SAVING EQUIPMENT UNIQUELY DESIGNED AND HAND-CRAFTED TO YOUR SPECIFICATIONS.



#### North America

JBT  
1622 First Street  
Sandusky, OH 44870  
USA  
Phone +1 419 626 0304  
Fax +1 419 626 9560  
process-solutions@jbt.com

#### Australia

John Bean Technologies Australia Limited  
Unit 1, 40 Rivergate Place  
Murarie QLD 4172  
Australia  
Phone: 07 3896 6100  
Fax: 07 3393 9299  
info.au@jbt.com  
info.nz@jbt.com

#### Europe

JBT  
Rusthallsgratan 21, Box 913  
SE-251 09 Helsingborg  
SWEDEN  
Phone +46 42 490 4000  
Fax +46 42 490 4040  
info-europe@jbt.com

#### Latin America

JBT  
Máq. Equip. Ind. Ltda.  
Av. Eng. Camilo Dinucci 4605  
14808-900 Araraquara  
São Paulo  
Brazil  
Phone +55 16 3301 2000  
latinamerica.info@jbt.com

#### Asia

John Bean Technologies (Thailand) Ltd.  
159/26 Serm-Mit Tower, Room No. 1602-3  
Sukhumvit 21 Road  
Klongtoey Nua Sub-district, Wattana  
District  
Bangkok 10110 Thailand  
Phone: + 66 2 257 4000  
Fax: + 66 2 261 4099  
infoasia-jbtfoodtech@jbt.com



We're with you, right down the line.™

NAParts@jbt.com