



**DSI™**

# Ingenuity in Protein Processing

## Quick-Change Coil Assembly

### Upgrade Kit for 800 Series Portioning Systems

#### The Lowest Total Cost of Ownership

- Reduce your maintenance costs
- Save time & money

Reducing Maintenance Time While Improving Uptime  
*Now, replace the entire coil assembly in 20 minutes!*

#### Frequently Asked Questions

##### What is in the kit?

A pair of quick-change coil assemblies (enough to retrofit a single cut bay) AND left and a right cutter sub-assembly consisting of coils and the articulated brace with fasteners.

*No specialty tools are required, but a long ratchet extension is helpful.*

*No need to specify left and right, arms are identical*

*8 cutters require 4 units; you can evaluate the system one at a time*

##### What pressure range is available?

Up to 60,000 psi

##### How long does it take to install the kit?

Less than 2 hours per cut bay

##### What spares are available?

Individual fittings, coils, bushings, rod-end bearings and full spare assemblies

##### Are there any other wear parts I should expect to change within the year?

Yes, bushings, rod-end bearings and coils

##### Why should I buy this conversion kit?

It has been field-proven that this upgrade reduces your cost of ownership compared to the standard high pressure hose delivery systems. The stainless steel coils are known for their rugged strength and dependability in the harshest of processing environments

##### How do I order a DSI Quick Change Coil kit or get more information about it?

Contact our 24hr Customer Care support

+1 (866) JBT 4YOU

+1 (866) 528-4968

Reference Part Number **37-0434**



DSI portioning systems that run as high as 87,000 psi require a delivery system with stainless steel coils that were specified for their high strength and reliability. Your 60,000 psi unit with a high pressure hose delivery system may now be upgraded to these stainless steel coils to improve wear and minimize maintenance.

**The new Quick-Change Coil Assembly is changed in a matter of minutes – keeping your production line running and helping you hit your daily goals.**

# 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

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.



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We're with you, right down the line.™

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