



**DSI™**

## Ingenuity in Protein Processing

### Uptime Improvement

#### 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

*Maintenance made faster and easier right on the production line*

### Giving technicians the visibility they need to quickly & safely inspect the working orifices and fittings

Trained technicians must keep both hands safely outside the waterjet enclosure, but by releasing the J-lock key, the Portioner's E-Stop command and Safety Bar automatically engages to ensure a safe visual inspection of the working enclosure.

#### Frequently Asked Questions

##### What is included in the Uptime Improvement Kit?

- J-Lock Key Housing which interfaces with the machine's existing safety system and gives maintenance technicians access.
- Safety Bar which connects to the J-Lock Key Housing via cable. Once connected, the Safety Bar is engaged to the door the technician needs to open.

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

- Introduce faster line maintenance to technicians with better visibility of the working equipment.
- Technicians are able to check for product clearance and movement as well as confirm proper jet blocker function.

##### What type of safety precautions are required to operate this kit?

- Technicians must wear all required PPE including adequate ear, eye, and hand protection.
- 2 people are mandatory to use the system; one to operate the device and conduct the inspection, the second to restart the system to allow the technician to perform the inspection. Once operating, the second person can support the technician.
- This kit is not meant to be used for routine maintenance and should only be used for spot evaluations.

##### What current safety standards does this kit meet?

ISO 13851 ▪ ISO 13849-1 ▪ UL 94 ▪ IEC standard 60529 ▪ EN 60529



### Order the Uptime Improvement Kit for DSI 800 Series Portioning Systems

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

Please Reference the Uptime Improvement Kit Part Number: **37-0420**

# 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.



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We're with you, right down the line.™

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