



Upgrade Kits

In Container Sterilizer, bi-annual inspection

JBT Food & Dairy Systems has been producing the highest quality machines since 1955. Some of these machines are still running today. Every production run influences the quality of the metal of which the machine is made off. Therefore JBT Food & Dairy Systems offers the recommended bi-annual inspection of the ICS towers.

The mechanical or internal inspection will take approximately 2 days for the continuous sterilizer. Combining the mechanical and inside inspection will take approximately 3 days.

The inspection will include:

- Infeed/Discharge Frame
- Structure including:
 - Towers
 - Bases
 - Guiding
- Main Chain, Carrier, Shafts and sprockets
- Process / Control Equipment (pumps, valves, etc.)

- Drive System (gear boxes, bearings, etc.)
- Main Chain, Carrier, Shafts and sprockets.

After Inspection a detailed written report of condition of cooker plus recommended actions, parts required, and "watch list" items will be forwarded.

The inspection will include:

- Detailed evaluation of the machine
- A proper guideline how to ensure your production runs
- Increased reliability
- Minimizing unscheduled outages
- a step by step plan for short, middle and long-term maintenance
- Increase the machine lifetime, for the maximum ROI.

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Ordering Information

As part of JBT's commitment to your success, our wide range of upgrade kits are designed to give you maximum return on your original investment through increased performance and service life.

Please contact info.ams@jbt.com for more information or to request a quote.

All JBT kits are subject to software/system compatibility and may change without previous notice.