



Upgrade Kits

Turbo CIP

General information

JBT Food & Dairy Systems has been producing high quality machines for over 100 years. Blow molding machines produced in 1971 are still producing today! Machines that have been installed almost 50 years ago, clearly missed out on some of the developments that have taken place. By implementing upgrades that are available, your old machine can be fitted with current technologies.

Cleaning In Place, or CIP is necessary to ensure the product is sterile after it exits the sterilizer. The CIP removes product and chalk residue from the piping. Depending on the water quality chalk build up can start very quickly when in water circulation. Normally a CIP takes almost an hour to complete.

Can it get any better?

There are some points of improvement possible in this process. By reordering the cycles, starting with an ACID shot it is our experience, the total time for the steps of a CIP can be reduced. By reducing the time also the amount of water and steam the system uses is reduced. This modification will add 3 new types of cleaning possibilities to your sterilizer, saving time and utilities. When implemented, the operator can decide what cleaning to do saving up to 15 minutes in time, and up to a 100.000 EUR a year in utilities.

A new functionality that will be added is the ACID shot.

When a system has been in water circulation calcium build up will take place in the tubes. Depending on the amount of calcium in the water, this can reduce the first operation cycle significantly. By doing a 90 seconds ACID shot the pipes will be completely clean and the running hours will be the maximum amount of hours the machine can run after a CIP.

To ensure minimal impact to the operations of the sterilizer, the software is developed locally and only installation and testing is required.

| Phase | CIP I | CIP | CIP III | CIP IV |
|--------------------------------------|---------------|-----------|---------------|---------------|
| Duration | 53 min | 48 | 38 min | 90 sec |
| 00 Rinsing System | | | | |
| 01 Rinsing product inlet | | | | |
| 05 Descale with ACID shot | | | | |
| 06 Rinsing Dosing unit | | | | |
| 00 dosing lye to the drain | | | | |
| 01 Dosing lye to return BL | | | | |
| 02 Rinsing dosing unit | | | | |
| 00 Waiting for temperature | | | | |
| 01 Circulation lye via balance tank | | | | |
| 02 Circulation lye via spray ball BL | | | | |
| 03 Circulation lye via product inlet | | | | |
| 00 Rinsing system | | | | |
| 00 dosing acid | | | | |
| 01 Rinsing dosing unit | | | | |
| 00 Rinsing system | | | | |
| 01 Rinsing product supply inlet | | | | |
| 02 Drain product supply inlet | | | | |

Please contact your JBT Customer Care manager for more information.

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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.