



FRIGOSCANDIA

GYRoCOMPACT

Spiral Freezer, Chiller & Proofer



The GYRoCOMPACT self-stacking spiral freezers.
Industry benchmark for performance

FREEZING



jbtc.com/foodtech

Productive, hassle-free profitability Today, and always

We provide you with freezing, chilling and proofing solutions that run like clockwork, deliver maximum uptime, match your toughest food safety demands, and make processing easy – both for you and your operators.

But then our business has always been about developing better ways to help you create successful food products, at the same time giving you the lowest Cost of Ownership.



Frigoscandia® freezing systems – Pioneering industrial freezing since 1962 – introduces the next generation of world-leading freezing technology...



Your food-focused partner

When you turn to JBT, you benefit in both the short- and long term, because:

- We give you detailed, reliable pay-back calculations, developed from decades of experience and a database of over 15,000 actual applications.
 - *You achieve cost-efficiency.*
- We support you throughout the life of your freezer, whatever your need.
 - *You achieve continuous profitability.*
- You are the key reason for R&D at JBT Each development or improvement we make aims to lower your costs while raising your food quality, creativity and throughput.
 - *You achieve continuous growth.*
- At our Food Technology Centers, you and we will test your actual products to verify optimal configuration for your current and future processing needs.
 - *You optimize your processing.*

From our sales and development teams and Food Technology Centers to our global support organization, JBT works to make sure that your business continues to grow and prosper.

Visit JBT's fully equipped Food Technology Centres in Helsingborg, Sweden and test the Frigoscandia GYRoCOMPACT® using your own products and recipes.



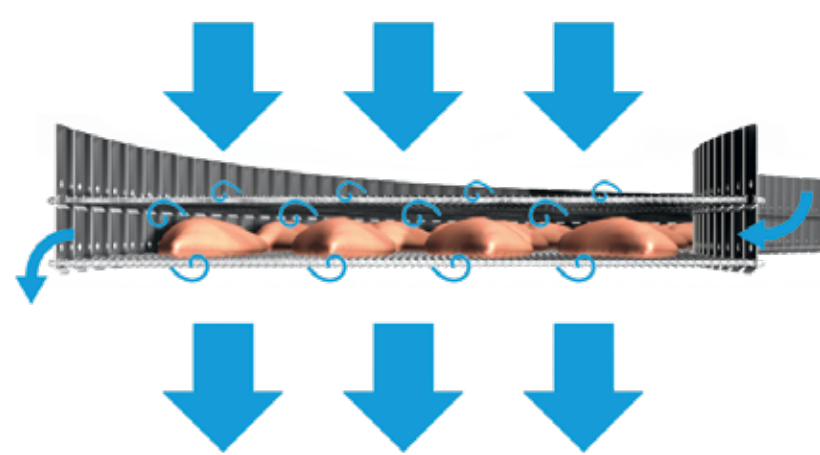
Because we're the original

The Frigoscandia GYRoCOMPACT® Spiral Freezer, Chiller or Proofer is the industry benchmark for performance, food safety and overall operating economy. With its patented FRIGoBELT® self-stacking belt and no-tension drive system this freezer outperforms all other

spiral freezers on the market with over 4,000 installations worldwide. The unique self-stacking belt provides a self-contained, 100% cleanable product zone with a vertical controlled airflow that delivers uniform air distribution across and through the belt stack.

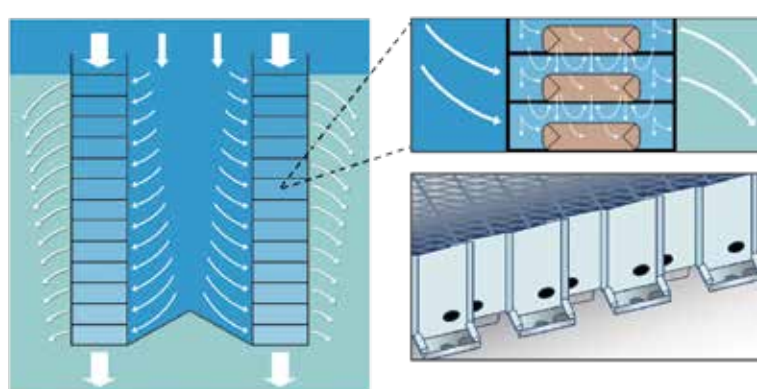
Self-contained freezing zone

Unique FRIGoBELT® self-stacking conveyor puts your product in a self-contained freezing zone, for gentle, uniform handling and superior food safety.



Controlled vertical airflow

Vertical counter-current airflow quickly and uniformly reaches all food product surfaces throughout the stack, for accurate cost-effective freezing every time.



'Dry-side' fans boost uptime

Fan location on the evaporator 'dry side' minimizes snow and maximizes heat transfer, uptime, capacity and reliability. Easy to clean and to keep clean.



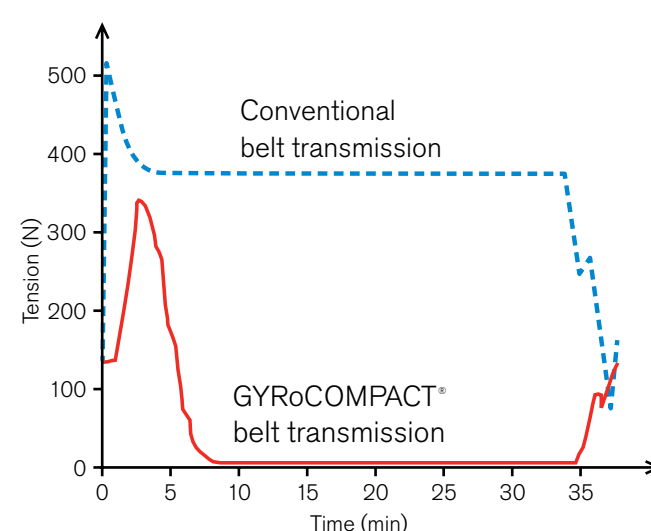
New safer and simpler belt take-up

The new belt take-up keeps track of the belt length to safeguard the overall function of the freezer. Weight adjustment is now simplified since the weights are now in direct contact with the tension wheel.



No-tension drive system

The self-stacking spiral gives smooth, reliable, jam-free operation. No "christmas-treeing", over-stretching, 'flipping' of the belt or manual lubrication. .



Fully customizable enclosure

Optimize your enclosure to match product and food safety needs, and boost processing profit. Food safety-by-Design construction throughout.



Reliability & Safety

- Tested and proven, the GYRoCOMPACT spiral is both reliable and easy to operate.
- It offers great commonality, in terms of operating procedures and food processing solutions, and with upstream and downstream equipment.
- Safe-service handle, two-stage operator commands and self-closing mezzanine hatches ensure operator safety.
- PRoLINK control system for safe and reliable operation.

Performance

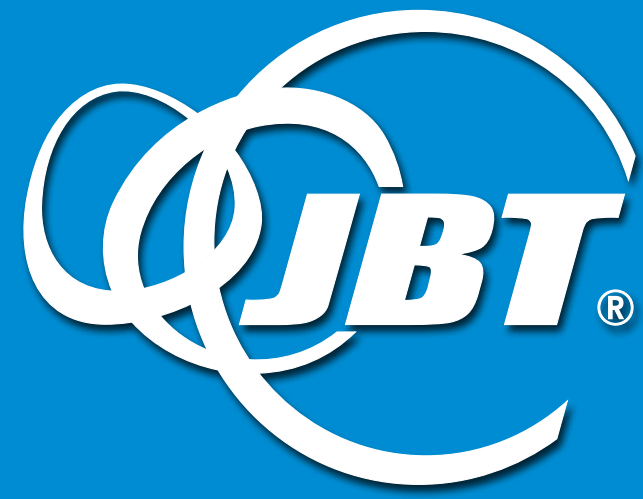
- Fan placement on evaporator 'dry side' minimizes snow build-up, extends profitable production uptime, and delivers greater freezing capacity.
- Optimized air velocity through the evaporator and stack maximizes heat transfer and performance.
- FRIGoDRIVE® drive system minimizes belt tension for greater capacity and longer belt life.
- PRoLINK control system ensures fast product changeover and start-up.

Food safety

- The industry's only self-contained freezing zone, 100% cleanable.
- Great accessibility throughout the enclosure, without compromising compactness.
- Easy evaporator access from all sides, for fast, thorough cleaning.
- In- and out-feed units are easy to access and easy to keep clean.
- Fully welded 'open plan' stainless steel floor, with elevated floor-to-wall joints, sloping to fully welded drains, for easy cleaning and complete drainage.

Flexibility

- Plan your future capacity needs and expand your production output and variety, without expanding your premises.
- Uniform stand design makes it easy to match freezer configurations to present and future production requirements.
- Match your freezing, chilling or proofing needs precisely – while keeping your future options open – with up to 6 fans, 35 evaporator sizes, 6 tier heights, 4 mesh alternatives, and state-of-the-art touch-screen controls.

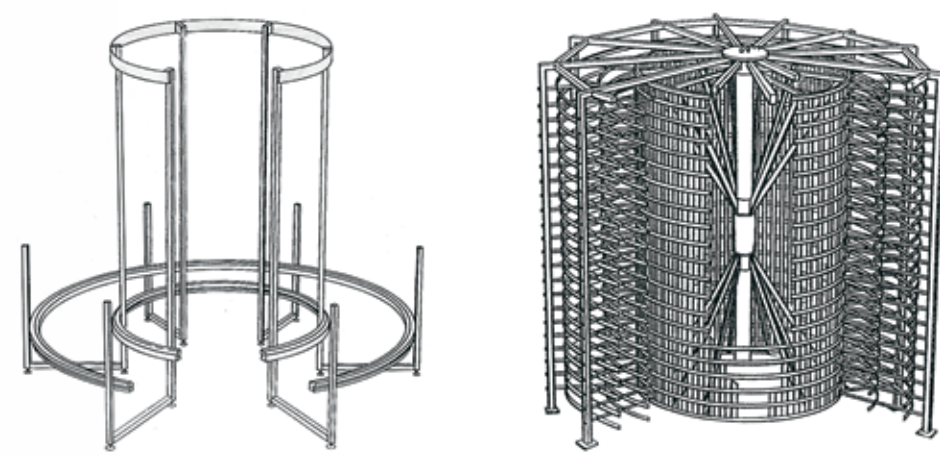


Frigoscandia GYRoCOMPACT[®]

The most effective spiral freezer, chiller or proofer

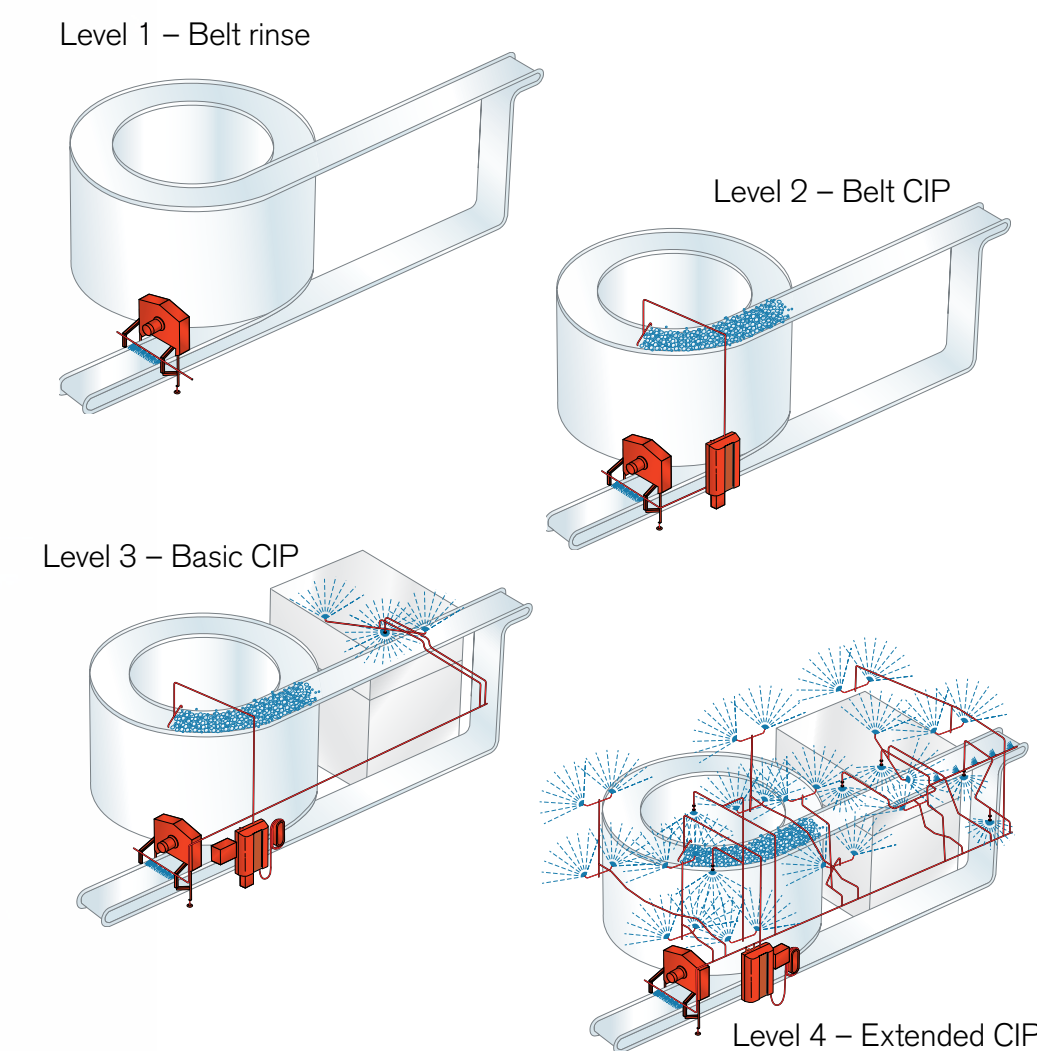
Food safety

No stationary rail support structure



Compare the support framework of a GYRoCOMPACT spiral with that of a conventional spiral, and it's easy to see the food safety-, performance- and energy-saving advantages.

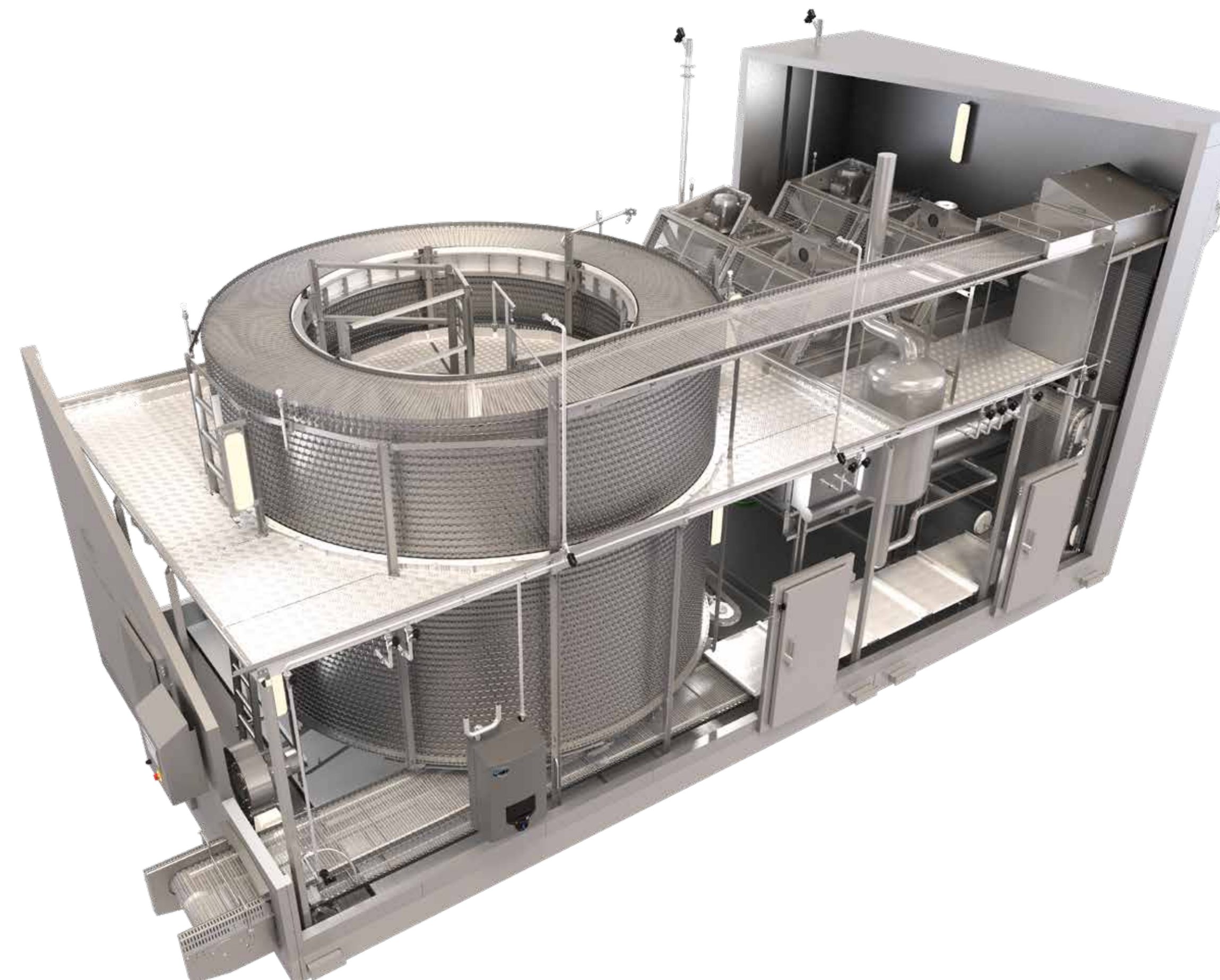
Modular cleaning systems



Four levels of cleaning systems to match your product and production requirements. These systems will give you shorter cleaning times, lower water, chemical and energy consumption, less maintenance, consistent cleaning results – and peace of mind!

Fully welded floor

Floor slopes towards drains in corner. Bathtub-style with fully welded joints.



Lowest Cost of Ownership

A GYRoCOMPACT spiral is never 'off-the-shelf'. It is highly modular, so we can configure it to match your food product and processing requirements precisely. Our expertise, and the wealth of processing data we draw from our GYRoCAP database, ensures that it is dimensioned exactly to your needs, rewarding you with rapid return on investment and maximum future flexibility.

What makes it unique? Start with the self-contained, 100% cleanable product zone, and controlled vertical airflow that

delivers uniform air distribution across and through the stack. Then add each improvement we have made and continue to make to further simplify your operation and increase your flexibility, food safety and throughput.

From our sales and development teams, and our Food Technology Centers to our global support organization, JBT is dedicated to giving you the Lowest Cost of Ownership, and to making sure that your best also just keeps getting better.

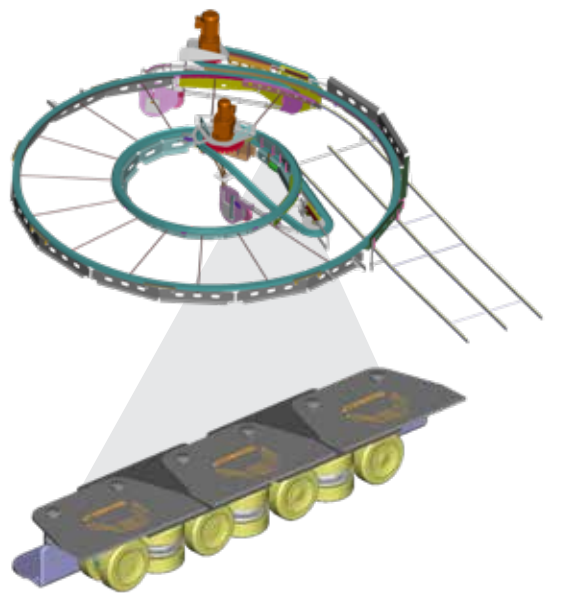


FRIGoDRIVE[®]

A great drive system. Now even better.

The 3rd-generation drive system for our larger spirals sets a new standard for power and capacity, at the same time it reduces the load on you.

- More than 30% greater stack load, plus belt speeds of up to 40 m/min (130 ft/min), to increase your options for dwell time and boost your throughput potential.
- Up to 50% less lubrication requirement reduces consumables cost.
- Reduced drive torque substantially reduces drive component wear and prolongs drive system life length.
- Multi-axis roller chains eliminate ball bearings and create only rolling friction – no sliding friction.

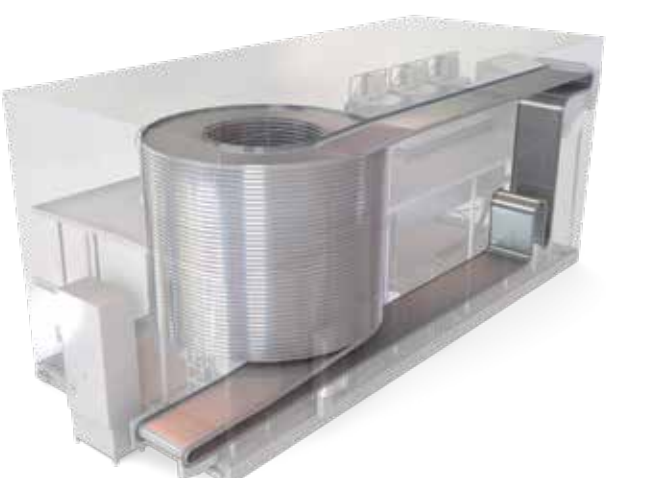


Tight Curve

More throughput. Not a bigger freezer.

Because the frozen food industry is booming like never before, we make it possible for you to increase throughput by up to 40% – compared with your current 760 mm conveyor – without increasing the width of your freezer's footprint. To achieve this, we applied several innovations, including:

- The FRIGoBELT[®] Tight Curve conveyor, with 1,000 mm (40") of usable belt width.
- The 3rd generation FRIGoDRIVE[®] drive system, which makes increased stack weight and higher belt speed possible, at the same time it requires less lubrication.



- High-capacity plug fans, and evaporators with more surface area, which enable you to boost your throughput.

GYRoCAP[™] configuration

Getting it right. Throughout the spiral's life.

To optimally freeze, chill or proof any one particular food product, there are literally millions of potential configuration- and operating parameters that must be accurately specified. Anything else results in unsatisfactory product or higher cost, from equipment that is poorly configured or dimensioned.

That costs you, in terms of both productivity and profit. We won't let you make that mistake – now or in the future.

When you come to JBT, our food scientists work with you to identify and measure each important variable that affects your product and process. We upload test results to our proprietary GYRoCAP software, and correlate them to all the equipment-, processing- and food product variables in our database.

Only then do we engineer and construct from a range of modules and components



the GYRoCOMPACT spiral freezer, chiller or proofer that will provide you the highest output at the lowest cost for the desired food product, both now and in future.

At JBT, there is no guesswork involved. To ensure you the Lowest Cost of Ownership, we believe in getting it right.

Right from the start. And throughout the life of your GYRoCOMPACT spiral.

You know it's not goodbye, it's a good buy

In every aspect in the development of a solution from JBT you can rest assured that great considerations have been taken in regards of sustainability and ethics.

When you buy your machinery from JBT you know that it has been developed and manufactured in a responsible way. And you know that you get a piece of equipment that utilises the latest scientific advances in technology to minimise your environmental footprint.

But it doesn't end there. Our solutions and processes come with a commitment to constantly improve their impacts in the areas of CSR. Whether it is by developing more energy efficient drive lines, decreasing consumption of water and chemicals or offering training and support to create more sustainable workflows.

Our focus on minimising the environmental footprint of our business does not end with a closed deal on a piece of equipment. We are committed to long-term partnerships with our customers.



WE ARE YOUR SINGLE SOURCE FOR PROFITABLE PROCESSING SOLUTIONS

JBT is a leading provider of integrated food processing solutions. From single machines to complete processing lines, we enhance value and capture quality, nutrition and taste in food products. With a local presence on six continents, JBT can quickly provide our customers and partners in food processing industry with the know-how, service, and support needed to succeed in today's competitive marketplace.

FRIGOSCANDIA

STEIN

DSI



SCHRÖDER
THE SAFE SIDE OF FOOD

XVISION

FTNON

Proseal

PRIME
EQUIPMENT GROUP
Simple Solutions for Poultry Processing



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We're with you, right down the line.™

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