

C.A.T.™

Ingenuity in Chilling



Achieve the fastest, safest chilled products on the market

High Efficiency, High Yield Chillers and Accessories

Time, temperature and agitation are the golden rules of chilling. JBT C.A.T. delivers best in these attributes throughout all our chilling solutions.

JBT® C.A.T.™ Chilling Innovations: Pre-chilling & Final Chilling

FATCAT Chilling Systems

Whether you're looking for a rocker arm, trident or auger styling system, FATCAT has the chiller to meet your needs.

Increase Yield

- Maintains colder temperatures to optimize yield
- Wraparound shell allows for higher water levels, more product and less washback

Improve Uptime

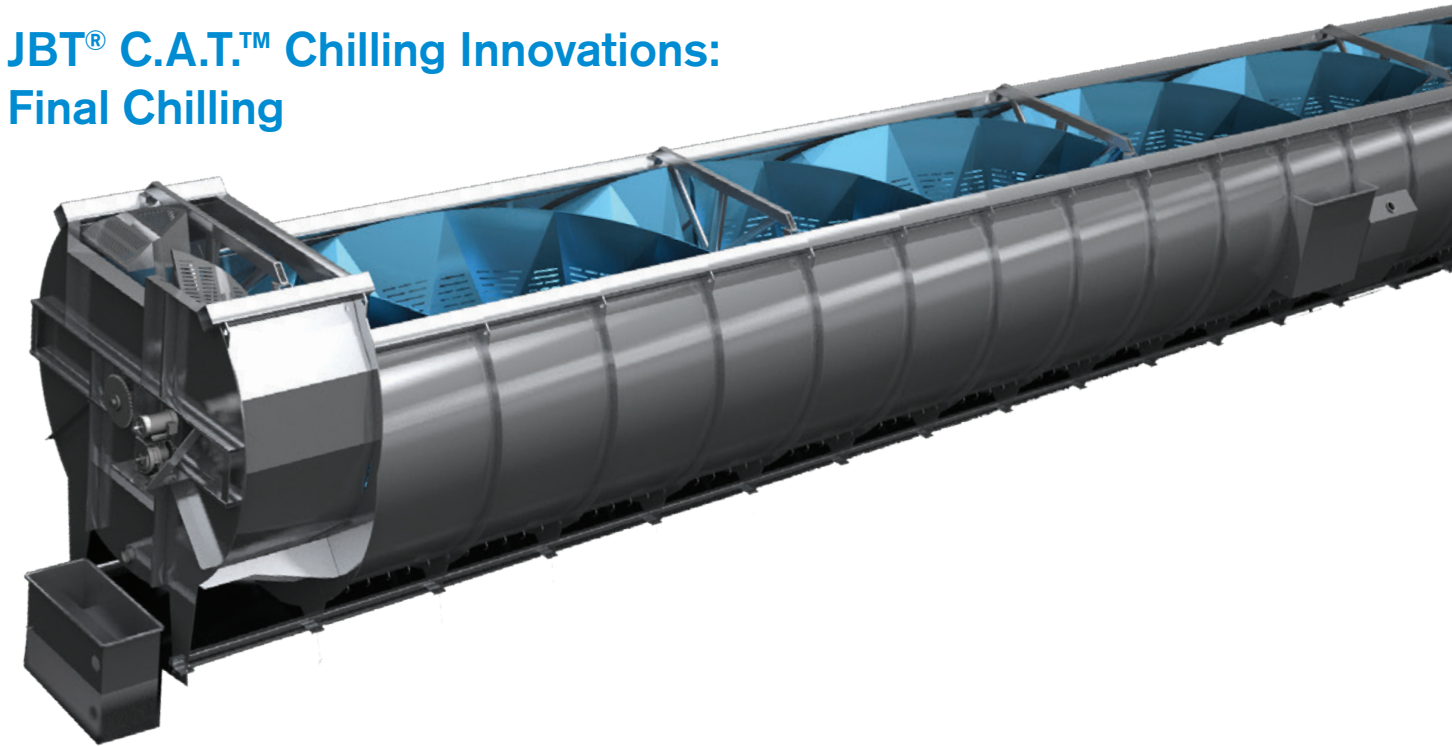
- Most reliable drive assembly available
- Offers surge protection against line stoppage
- Unloader sizing and timing provides smoother product flow

Optimize Productivity

- First in, first out products
- Fully chilled products in as little as ten minutes



JBT® C.A.T.™ Chilling Innovations: Final Chilling



NEOCAT Auger Chilling System

The NEOCAT chiller is an immersion chilling system designed for whole-bird applications in poultry and turkey, but can also accommodate fish processing.

Patented Design Increases Capacity 30%

- Space-efficient design reduces footprint by 30% OR increases capacity by 30% with current footprint
- Approved for up to 175 birds/minute
- Estimated load rating of 2,200 lbs/ft is a significant increase over conventional auger ratings (1,600 lbs/ft)

Eliminate Combos

- Unloader can be turned off during employee break periods without overloading
- Eliminating combos results in increased yield and better uptime
- Advanced design improves product flow all the way down the line from the chiller

Better Bird Loading

- Auger is built to handle more pounds per foot of bird load
- Allows increased water levels without the threat of washback
- Newly designed hanger bearing keeps birds submerged and creates a more natural and constant bird flow through the auger
- Eliminates bird damage from overhead structures in conventional augers
- Helps keep bird temperatures at a more constant level



JBT® C.A.T.™ Chilling Innovations: Finishing

KILLCAT

The industry's best in pathogen control

The KILLCAT delivers effective bacteria control for a full range of poultry products with a high PAA concentrated bath before further processing.

- Eliminates e-coli and other contaminants
- Adaptable to any line configuration
- Small footprint
- Easy to clean and maintain



JBT® C.A.T.™ Chilling Innovations: Re-chilling

CoolCAT Re-Chiller

Cool and re-use water in your chilling process

C.A.T. Re-Chillers recirculate water in multiple passes through a series of ammonia-sprayed tubes that cool the water with each pass.

Reduce Energy Costs

- Re-circulated ammonia uses less compressor power
- Uses efficiently-rated 23° ammonia
- Holds temperature at 32.5°F with one pass through the Re-Chiller

Meet Sustainability Goals

- Saving and rechilling water reduces energy consumption
- Minimal energy consuming pumps, one for consumption, one for 100% backup

Lower Total Cost of Ownership

- U-bend tube design means no leaks to deal with
- Floating tubes are not welded at the middle supports to adapt for thermal expansion
- Thick tubes and tube sheets handle more thermal shock

JBT® C.A.T.™ Chilling Innovations: Sanitation

Automated Chiller Clean-in-Place (CIP) Technology

Dramatically reduce your chiller sanitation costs

Now you can automate time-consuming chiller cleaning with patented technology that practically eliminates manual cleaning labor.

Cut Your Cost to Clean

- Eliminate manual cleaning of chillers
- Drastically reduce your expenditures in time and personnel for cleaning

Improve Operational Hygiene

- Automated, reproducible cleaning process eliminates the inconsistencies of manual cleaning
- Enhanced plant hygiene helps ensure the quality, cleanliness and consistency of your products

Prevenio™ Makes CIP Faster and Cleaner

- Fully Automated Chiller Recycle (ARC) System offers immediate water, chemical and energy savings
- Automated CIP of recycle system with pH and temperature validation improves sanitation consistency and reduces labor
- PLC-driven system provides access to 24/7 remote monitoring via Prevenio Historian Database

Create a Safer Working Environment

- Eliminate slip-and-falls and other accidents from manually cleaning equipment

Reduce Pollution

- Water, cleaning chemicals and boiler condensate are all recycled with JBT CIP technology, helping you deliver a greener, more sustainable operation
- Production costs are reduced by reusing and recycling your cleaning liquids

Choose from a Range of Options

- JBT engineers can customize a system to meet your exact specifications, carefully selecting every component of your stainless steel system with special attention to meeting specific application needs
- We can design virtually any kind of system you need, from single-pass or single-use systems to multi-tank reuse systems
- Systems are tested in our state-of-the-art Factory Acceptance Testing (FAT) Center
- You can use your existing PLCs, self-supporting control systems or manual operations for process control
- Design criteria is based on current 3-A, USDA, cGMP, ASME (U&R), BPE, FDA and API standards





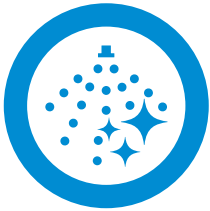
JBT ProCARE®

A PRoCARE® service agreement from JBT gives you peace of mind that your equipment will stay up and running so you can meet your production goals. Plus, it helps keep your staff trained and up-to-date on best practices.



JBT OmniBlu™

A subscription-based platform including best-in-class service, parts availability, and machine optimization capabilities – all supported by a powerful digital backbone leveraging AI, machine learning, and predictive analytics. *Limited machine availability, new product capabilities coming soon.*



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 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 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.



North America

JBT
1622 First Street
Sandusky, OH 44870
USA
Phone +1 419 626 0304
Fax +1 419 626 9560
process-solutions@jbt.com

Australia

John Bean Technologies Australia Limited
Unit 1, 40 Rivergate Place
Murarie QLD 4172
Australia
Phone: 07 3896 6100
Fax: 07 3393 9299
info.au@jbt.com
info.nz@jbt.com

Europe

JBT
Rusthallskatan 21, Box 913
SE-251 09 Helsingborg
SWEDEN
Phone +46 42 490 4000
Fax +46 42 490 4040
info-europe@jbt.com

Latin America

JBT
Máq. Equip. Ind. Ltda.
Av. Eng. Camilo Dinucci 4605
14808-900 Araraquara
São Paulo
Brazil
Phone +55 16 3301 2000
latinamerica.info@jbt.com

Asia

John Bean Technologies (Thailand) Ltd.
159/26 Serm-Mit Tower, Room No. 1602-3
Sukhumvit 21 Road
Klongtoey Nua Sub-district, Wattana
District
Bangkok 10110 Thailand
Phone: + 66 2 257 4000
Fax: + 66 2 261 4099
infoasia-jbtfoodtech@jbt.com



We're with you, right down the line.™

Process-Solutions@jbt.com