



FTNON

**Pet Food Technology**



For the production of wet pet food  
for cats and dogs

FRESH-CUT, ROBOTICS, STEAMING

[jbt.com/foodtech](http://jbt.com/foodtech)

Over 35 years JBT FTNON has built up vast experience in the field of wet pet food technology, with a wide range of installations, which have been used very satisfactorily by all leading pet food manufacturers worldwide. Thanks to our advanced pet food technology our customers were able to improve efficiency and optimize the quality of their products.

## JBT FTNON Delivery programme

To our systems for the pet food industry belong:

- Product hoppers with pump systems
- Colour dosing systems
- Extruders
- Steam tunnels with stainless steel belt
- Steam tunnels with Teflon coated Kevlar belt
- Steam tunnels, type DCC
- Cooling conveyors
- Infeed belts to cutting units
- Cutting units
- Dynamic 3 belt systems and buffer conveyors



## Product hoppers with pump systems

JBT FTNON Emulsion hoppers. The system can be provided with one or two mono pumps, depending on whether you want to work with 2 colours and/or different recipes

Possible capacities:

- 1,000 litres / ± 264 Gallon (US)
- 2,000 litres / ± 528 Gallon (US)
- 3,000 litres / ± 792 Gallon (US)

## Colour dosing systems

In case of need for different coloured chunks, it is possible to apply the JBT FTNON colour dosing systems.

- Capacity 500 kg/h / ± 1,100 lbs/h to 5,000 kg/h / ± 11,000 lbs/h



## Extruders

The extruder takes care of the production of strands or ropes of meat paste. Each die for extruding strands/ropes of pet food is custom-made. It is possible to supply various forms and dimensions, including one complete layer.

- Open hopper

Possible widths 400 or 800 mm /  $\pm 16"$  or  $31.5"$

## Steam tunnels with stainless steel belt

Steam tunnels with stainless steel belt:

- Possible widths  
400, 800 or 1,600 mm /  $\pm 16"$ ,  $31.5"$  or  $63"$
- Length will be determined on the basis of the desired capacity
- Possible capacities  
500 kg/h /  $\pm 1,100$  lbs/h to 6,500 kg/h /  $\pm 14,300$  lbs/h



## Steam tunnels

Through an extruder strands or ropes of meat paste enter the steam tunnel on a conveyor belt. Then, with the aid of steam, the meat is cooked. Compared with cooking with water the steam tunnel is a more efficient method of obtaining the same, and even better product quality. When the cooked meat arrives at the end of the tunnel, it is cut in pieces by a cutting unit. After that the product will be cooled, packed in, for example, tins or pouches, and then sterilized.

In respect of steam tunnels JBT FTNON supplies following systems:

- Steam tunnels with stainless steel belt
- Steam tunnels with Teflon coated Kevlar belt
- Steam tunnels, type DCC



## Steam tunnels with Teflon coated Kevlar belt



Steam tunnels with Teflon coated Kevlar belt:

- Possible widths  
800, 1,200 or 1,600 mm / 31.5", 47" or 63"
- Length will be determined on the basis of the desired capacity
- Possible capacities  
500 kg/h / ± 1,100 lbs/h to 6,500 kg/h / ± 14,300 lbs/h

## Cooling conveyors

After being steamed the products can be cooled by means of the JBT FTNON Cooling systems.

- Possible widths  
400, 800, 1,200 or 1,600 mm / ± 16", 31.5", 47" or 63"
- Number of ventilators and length will be determined on the basis of the desired capacity
- Length depending on capacity and lay-out of factory.



## Steam tunnels type DCC

The JBT FTNON DCC – Dynamic Cloud Control is a revolutionary steaming technology, that considerably improves the energy efficiency of steamers. The new concept is based on the intelligent use of difference in density between atmospheric steam and air. Thanks to this technology you will be able to realize an end product of excellent quality, at lower unit costs. The steam tunnel, type DCC, is only available with a Teflon coated Kevlar belt.



**Steam tunnel, type DCC.  
The DCC system considerably  
improves the energy efficiency  
of steamers.**

## Dynamic 3 belt systems and Buffer conveyors

The dynamic buffer system is designed to prevent the steam tunnel from stopping when there is a short "error" or "stop" at the end of the line (multihead weigher). This buffer system operates in a FIFO order (First In First Out).

- Length and width of the belts will be determined on the basis of capacity and lay-out of the factory.



## Infeed belt to cutting unit

Conveyor to transport strands/ropes of pet food to the cutting unit.

- Possible widths  
400, 800, 1,200 or 1,600 mm /  $\pm 16"$ , 31.5", 47" or 63"
- Width depending on width of the steam tunnel

## Cutting unit

- The cutting unit is used for cutting strands or ropes into chunks. All cutting units will be provided with a variable system in order to be able to cut with an angle from 0 to 45°.
- Possible widths  
400, 800, 1,200 or 1,600 mm /  $\pm 16"$ , 31.5", 47" or 63"

The 1,600 mm / 63" width system can be provided with a double shaft and knife stand. In this way it is possible to cut various chunk lengths at the same time, independently of each other.



## Controls

The control system is equipped with a PLC with touch screen. The touch screen is integrated into the control panel door and allows to access the steamer settings. The actual process parameters are displayed on screen. All cables runs through stainless steel rings to avoid unnoticed debris accumulation.

### The Controls include:

- Main power switch
- Emergency stop (1 on the panel, 2 on machine)
- VFD for the conveyor(s)
- VFD for ventilators cooling belt
- 2x VFD for cutting unit
- Automatic steam control by PLC
- Automatic hood lifting by DOL
- Automatic belt steering system
- Display of actual retention time in minutes/seconds
- Display of actual temperature
- Manual, Auto and Cleaning mode
- Alarms
- Recipes (100)
- Multiple clearance levels possible (operation, PID settings).

## Safety

Key-lock safety switch on cutting unit.

Emergency stops.

## Important in case of steam tunnels, type DCC

The infeed side and the outfeed side of the machine have to be placed in one room, where the pressure is the same.

Air movement will disturb the steam cloud and therefore the steaming process. This means that air movement around the machine should be eliminated. Otherwise it is not possible to guarantee the steaming process.

JBT FTNON can change the execution if this does not impact the functionality of the equipment. All mentioned sizes, capacities and figures are indicative. No rights may be derived from the information provided.

JBT FTNON delivers tailor-made machines. Therefore capacity and dimensions will depend on your product and specific requirements. All our machines are constructed of stainless steel wherever possible and comply with the stringent, international standards in the field of safety and hygiene.



### COUNT ON JBT TO HELP PROTECT YOUR INVESTMENT

JBT's greatest value in PRoCARE® services comes from preventing unexpected costs through smart, purposeful, and timely maintenance based on unmatched knowledge and expertise. PRoCARE service packages are offered as a maintenance agreement in various service levels, depending on your production and cost management requirements.



### JBT LIQUID FOODS

FRESH PRODUCE TECHNOLOGIES | FRESH-CUT, ROBOTICS, STEAMING | FRUIT AND VEGETABLE PROCESSING | SECONDARY PROCESSING | ASEPTIC SYSTEMS | FILLING AND CLOSING | IN-CONTAINER STERILIZING | HIGH-PRESSURE PROCESSING | POWDER PROCESSING | TUNA PROCESSING

### OUR BRANDS



### ALSO REPRESENTING



### Europe

FTNON Almelo B.V.  
Bedrijvenpark Twente 20  
7602 KA Almelo - NL  
Phone: +31 546 574 222

FTNON Delft B.V.  
Rotterdamseweg 402E  
2629 HH Delft - NL  
Phone: +31 15 744 0150

### North America

FTNON USA, Inc.  
30 East San Joaquin St #203  
Salinas, CA 93901 - USA0  
Phone: +1 831 274 6007

John Bean Technologies Corporation  
400 Fairway Avenue  
Lakeland, FL 33801  
USA  
Phone: +1 863 683 5411  
Fax: +1 863 680 3672

JBT Corporation  
1660 Iowa Avenue, Suite 100  
Riverside, CA 92507 - USA  
Phone: +1 951 222 2300  
Fax: +1 951 788 1761



### Asia Pacific

John Bean Technologies (Shanghai) Co., Ltd.  
Room 1908, Hongwell International Plaza,  
1600 West Zhongshan Road,  
Xuhui District, Shanghai 200235,  
PRC  
Phone: +86 21 3339 1588  
Fax: +86 21 3339 1599

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hello@jbt.com | ftnon.com | [jbt.com/foodtech](http://jbt.com/foodtech)

