FRIGOSCANDIA

GYRoCOMPACT® 60

Spiral Freezer, Chiller & Proofer

Selfstacking spiral freezing, chilling and proofing at its best

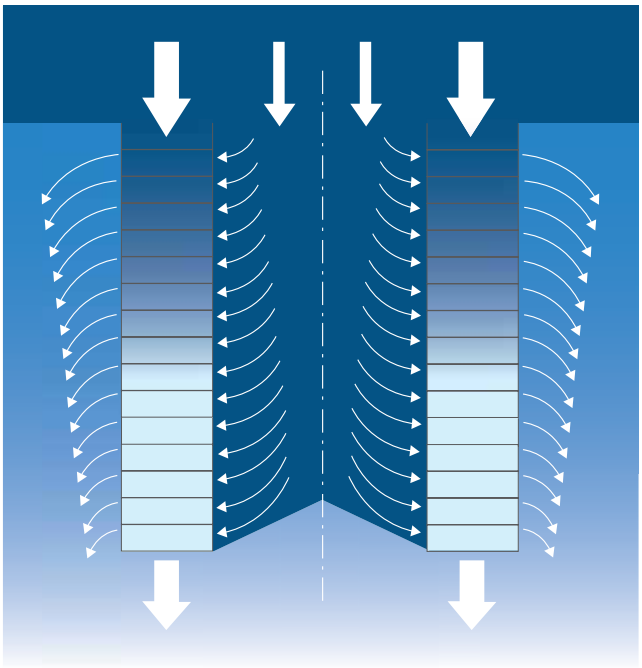
FREEZING

jbtc/foodtech.com

Frigoscandia GYRoCOMPACT® 60 Spiral Freezer

Performance that meets and beats industry standards

The Frigoscandia GYRoCOMPACT® 60 Spiral Freezer has evolved from one of JBT's best selling products, the GYRoCOMPACT M6 and Classic 600 Spiral Freezer, but retains all the best Frigsocandia technology, including the FRIGoBELT® Nova self-stacking belt which can come with a 10-year warranty.



Self-supporting product zone

- The belt forms its own support structure
- 100 % cleanable
- No glide strips or support structure in the product zone

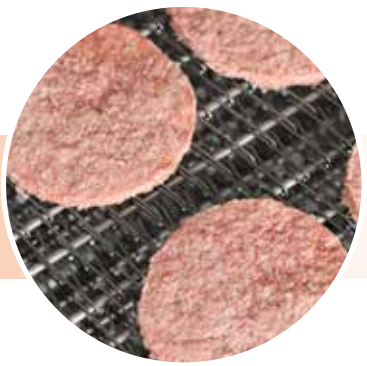
No tension drive system

- No drum to wrap the belt around
- No risk of overstretching the belt
- All forces in the drive system instead of in the belt

Vertical controlled air flow

- Highest possible heat transfer
- No risk for moving products by horizontal airflow across belt
- Even product temperature

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



Fully seal-welded, stainless steel floor design

- Improved hygiene, instant inspection, easy access, faster cleaning
- Elevated floor-to-wall joint
- No bacterial traps

Unique FRIGoBELT® Nova self-stacking belt

- Self-stacking belt forms closed freezing zone
- Improved belt design with stronger side-links
- Highest reliability through improved interlocking
- Less wear and increased belt life

Optimised fan and evaporator system

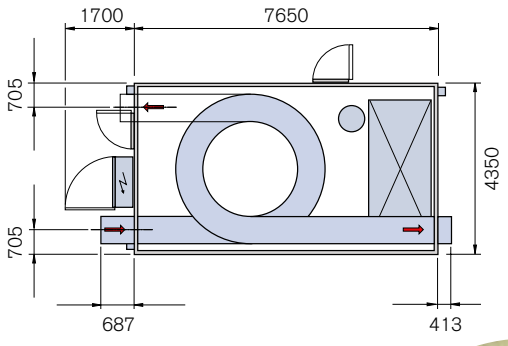
- Fans on dry side of evaporator
- Increased production uptime, greater freezing capacity, increased reliability
- Maximum heat transfer and frost pick-up
- Easy cleaning
- Optimised fan/motor combinations give a maximum production capacity with the lowest possible energy consumption

Unrivalled energy efficiency

- Freezer power consumption from 14 kW
- Short freezing times, low dehydration, maximized product quality

Control panel

- Pre-assembled wall-mounted control panel pretested from assembly factory
- Featuring PRoLINK™ control system with state of the art PLC and HMI system



Visit JBT's fully equipped Food Technology Centres in either Helsingborg, Sweden or Livingston, UK and test your own products and recipes.

Technical data (SI-system)			
Conveyor belt			
Type	Frigoscandia FRIGoBELT® Nova Conveyor		
Link height (mm)	80	100	120
Vertical clearance for product (mm)	65	85	105
Mesh	M6-1.5, M9-1.7, M13-1.5, M20-1.5		
Width, total (mm)	670		
Width, net (mm)	615		
Width, between infeed covers (mm)	600		
Number of tiers (min–max)	16-42		
Length per tier (m)	11.2		
Effective belt conveyor area per tier (m^2)	5.7		
Conveyor belt speed (m/min)	2–30 (standard speed range)		

Electrical data		
	GC 60 / 2	**GC 60 / 2B** [1]
Normal power consumption (kW) [2] [5]	28	14
Main voltage	3 x 380–480 V / 3 x 575 V, 50 / 60 Hz	

Refrigeration data		
	GC 60 / 2	**GC 60 / 2B** [1]
Base load (kW) [5]	31	16
Standard design	R717 (Ammonia): Pump circulation ratio = 4–6 times evaporator	

Defrosting system	
Defrosting media	Hot gas or potable water
Water consumption (L/min) at 300 kPa = 3 bar, min 1 bar [3]	150
Minimum / maximum water temperature (°C) [3] [4]	+15 / +25

Noise emissions	
According to EC Machine Directive	Maximum 80 dB(A)

Application data	
Normal loading distance on straight belt conveyor	Rectangular products: 1.7 x product length Round products: 1.5 x product diameter

[1] Low energy alternative.
[2] Does not include dimensioning of power supply fuses/cables. Refer to customer drawings for maximum power requirement..
[3] Must be potable water.
[4] Make sure refrigeration system is safe for water temperature in use.
[5] All consumption values are calculated for a nominal case. Customer specific values available on request - contact sales support.

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