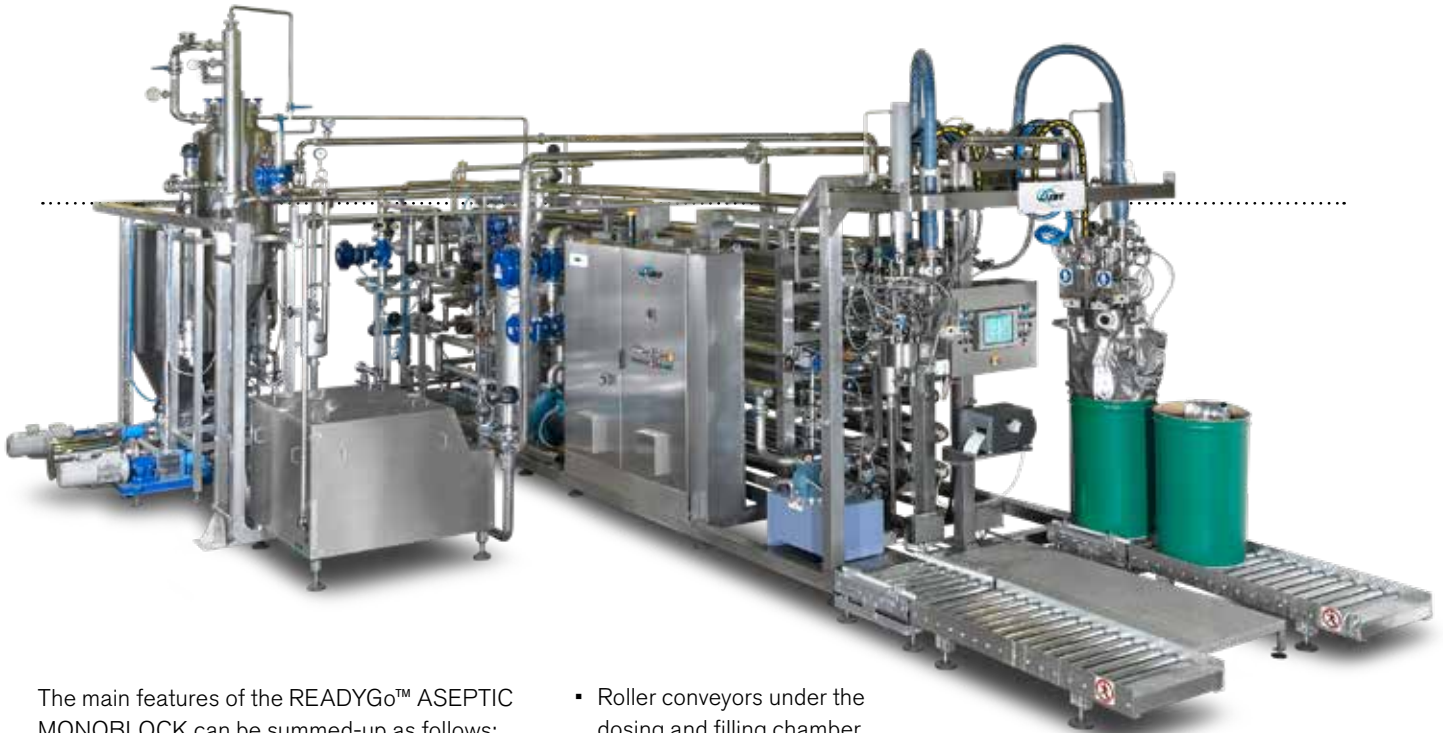


# READYGo™ ASEPTIC MONOBLOCK



A compact solution for your aseptic  
processing and filling needs



The main features of the READYGo™ ASEPTIC MONOBLOCK can be summed-up as follows:

- Compact footprint
- All components pre-assembled
- Easy to install
- Sterilizing and filling in one compact unit
- One single, operator panel board
- User-friendly, flexible and reliable
- Fast cleaning and sterilization
- High production speed
- Full PLC controls including self diagnostic operational mode
- Versatility in meeting various packing standards for different products
- Automated CIP system provides complete sanitation
- Aseptic filling chamber can be opened without losing asepticity
- Roller conveyors under the dosing and filling chamber
- "Steam only" sterilization of the filler head(s)
- No chemicals or sterile gases (sterile air, nitrogen, etc.) used
- Increased profitability thanks to consistent fill weight accuracy and labor costs reduction

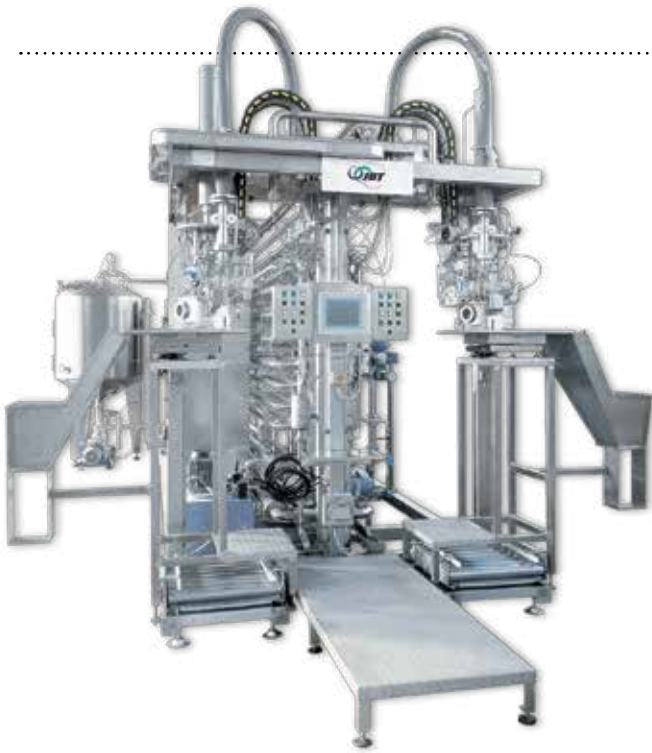




The unit is equipped with:

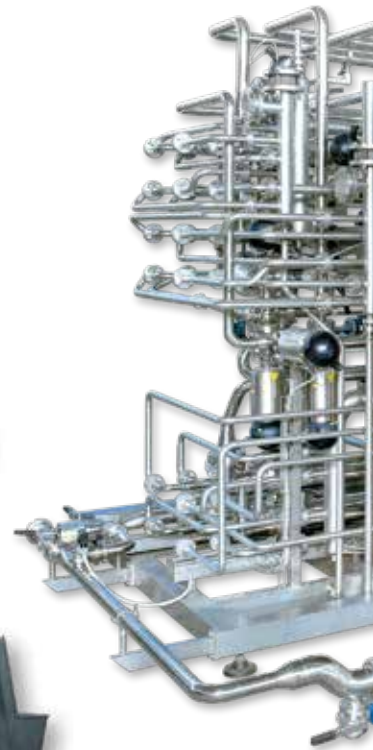
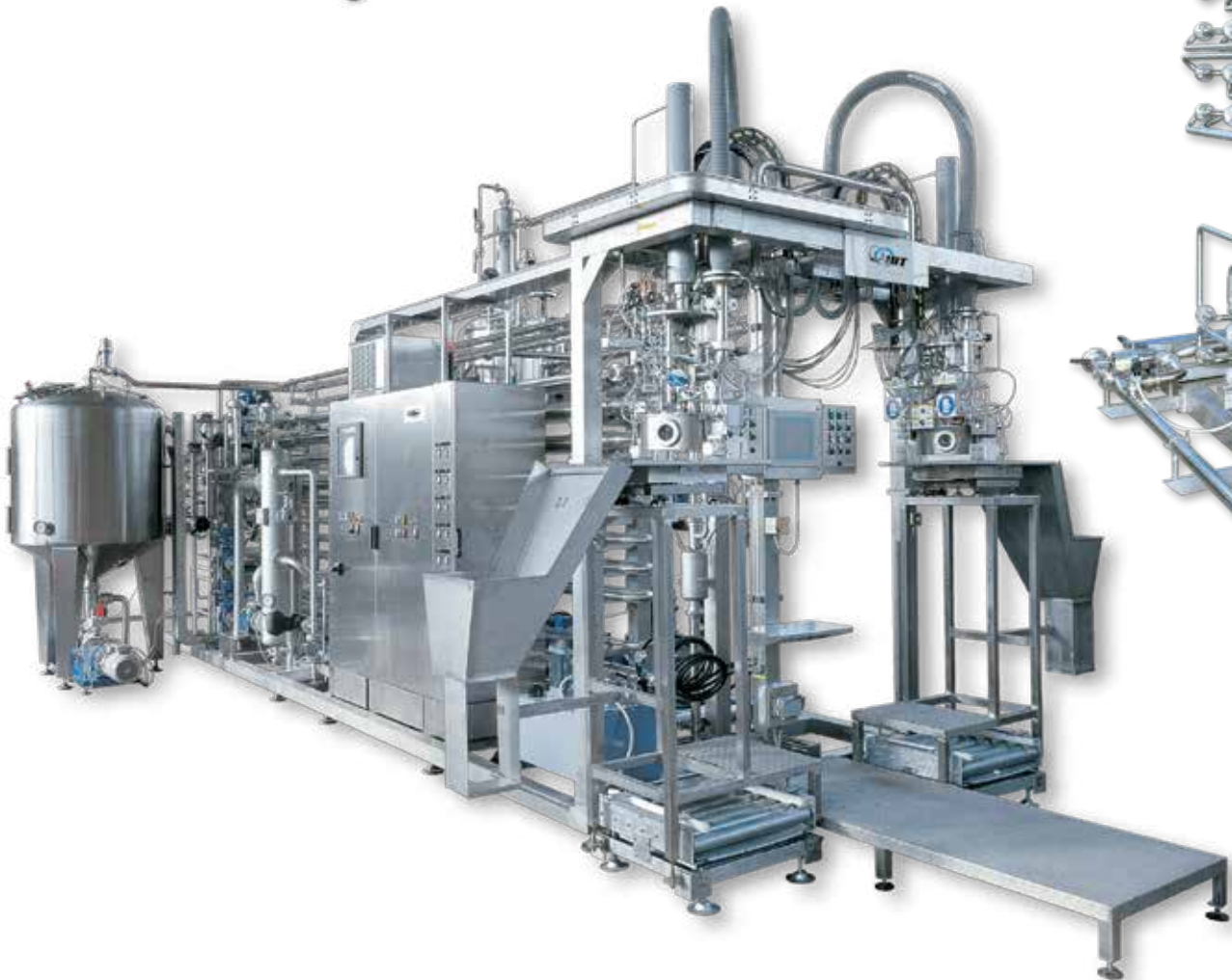
- AISI 304 stainless steel frame and tank
- Positive-displacement pump (mono or lobes type) for product feed
- Piston pump, for sterilizer feed, controlled by a frequency converter
- Tube-in-tube heat exchanger equipped with sterilizing, holding, cooling and product recycling sections
- Product contact parts are in AISI 316L stainless steel
- Overheated water preparation system equipped with modulating valve for steam supply and relevant fittings and cooling water control valves
- Flanges and valves equipped with special aseptic steam barriers
- Aseptic filler with 1 or 2 heads suitable for filling of bags with either a 1" or 2" spout
- Filling weight controlled by high precision loading cells
- Process parameters and recipes are supervised and controlled by a PLC
- Design parameters are chosen to preserve the characteristics of the product and to enhance its quality





The READYGo ASEPTIC MONOBLOCK is designed to supply the food processing industry with a compact unit for aseptic processing and filling with the same high quality and aseptic reliability as large-scale units. The unit features extremely compact overall dimensions, it's easy and quick to install, as well as flexible and easy to use. All the components are installed onto a single stainless steel mainframe and are supplied with all the relevant piping and electrical connections.

The unit undergoes complete factory testing prior to shipment and is ready for installation at customer's site in minimal time. Only electricity, water, air and steam utilities need be connected.

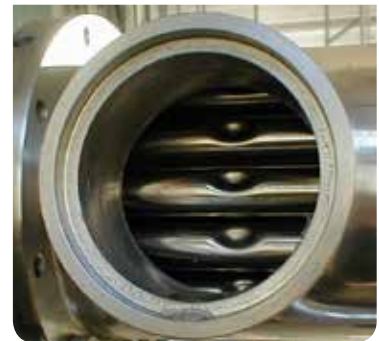




Heat Exchangers

READYGo ASEPTIC MONOBLOCK units are available with capacities ranging from 500 to 6000 kg/h. They are designed for the aseptic filling of 5 to 200 liter bags and can process the following products: fruit purees with or without pieces, concentrated fruit purees, tomato-based non concentrated products, tomato products concentrated or semi-concentrated, tomato and fruit dices, vegetable purees, clear or cloudy juices, single-strength or concentrated, and many other formulated products.

The suitable configurations and type of heat exchangers are selected as a function of the product to be processed in order to ensure the best possible result.



Sterideal® TS (Tube-in-Shell)



Sterideal® QT (Quad Tube Design)



Sterideal® DT (Dimple Tube)



M.c.p sterilizer area



M.c.p filler area



Page of aseptic chambers



M.c.p tank area

The unit is controlled by a PC/PLC integrated system which coordinates every operating function of the process. A touchscreen graph panel enables the operator to easily interact with the system in the following languages: Italian, English, Spanish, French, and Russian.

The touch-screen displays pages showing the control buttons, the temperature thresholds, the process parameter input fields, alternating with user-friendly graph diagrams showing the various operating areas in the facility.

Memorization of the process parameters in specific recipes provides optimization of production changeover times while assuring process repeatability.

Operating data is gathered and displayed in dedicated graph pages and simultaneously made available in the PC memory.

The system enables connection with the customer's corporate network thus permitting:

- Processing data consultation in remote mode
- Back-up of the data stored
- Plant monitoring in remote mode

Available upon request:

- Connection to SQL server database
- Remote assistance by JBT through internet connection
- $F_{0\sigma}$  monitoring (check with Parisini)

### Components Selection

- CIP Group
- Product Surge Tank Group
- Deaerator Group
- Product Displacement Group
- High Pressure Pump / Homogenizer
- Preheater Section
- Pasteurization/Sterilization Section
- Holding Loop Section
- Cooling Section
- Electric Control Panel
- Kit for 20-25 Kg (5 gal) Small Bags
- Bag label printer



Product displacement group



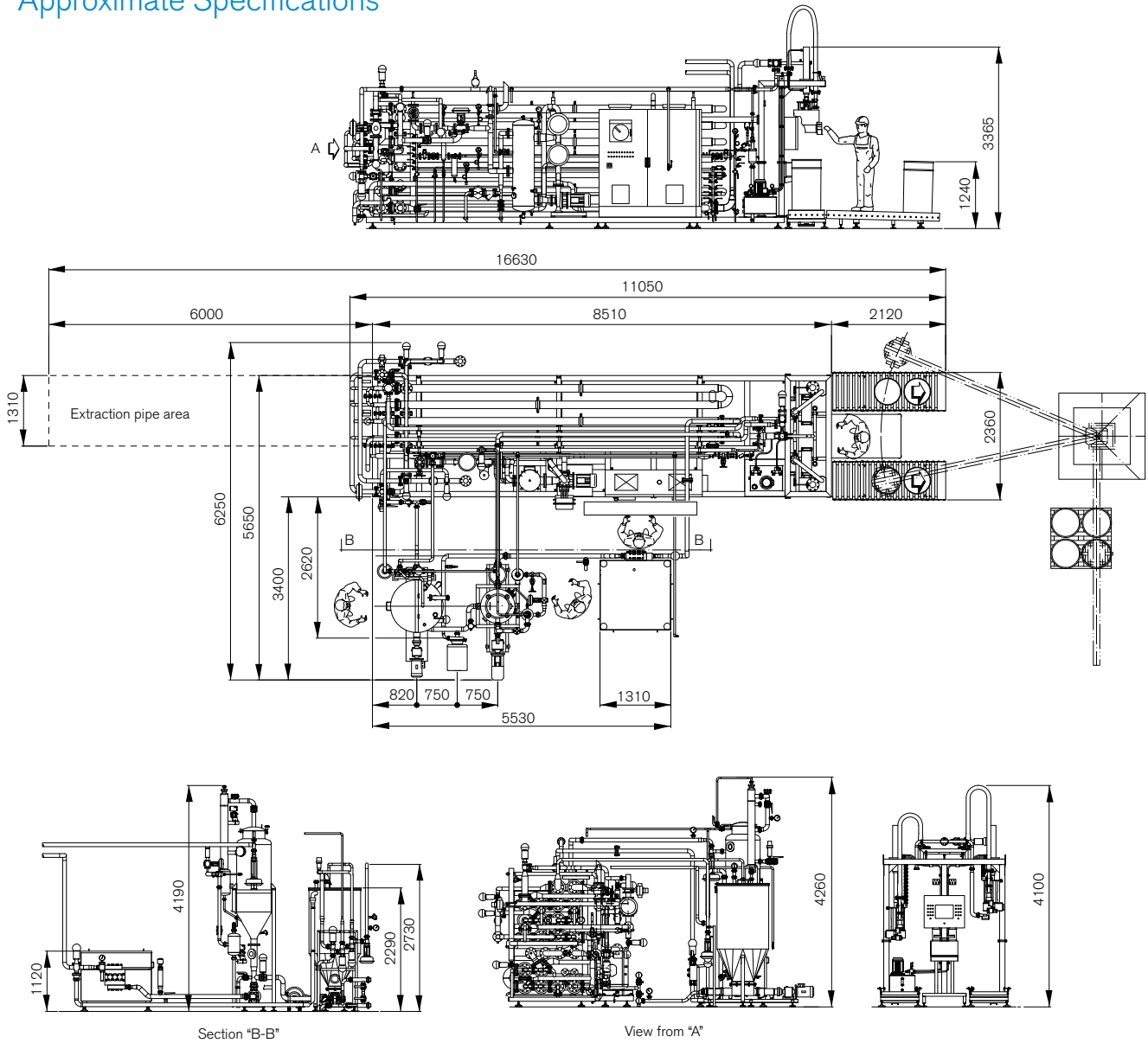
Recycling valve group



Deaerator

CIP group

## Approximate Specifications



\* The dimensions quoted refer to the machine as shown and may vary according to the processing capacity.

### Utilities to be defined

- |                                                                         |                                                                             |
|-------------------------------------------------------------------------|-----------------------------------------------------------------------------|
| <ul style="list-style-type: none"> <li>• Steam</li> </ul>               | <ul style="list-style-type: none"> <li>• Chilled water (Glycole)</li> </ul> |
| <ul style="list-style-type: none"> <li>• Well Water</li> </ul>          | <ul style="list-style-type: none"> <li>• Pressure Air</li> </ul>            |
| <ul style="list-style-type: none"> <li>• Cooling Tower Water</li> </ul> | <ul style="list-style-type: none"> <li>• Electricity (Volts...)</li> </ul>  |

The technical data, performances and any further information contained in this brochure shall be considered as simply informative as they are generally affected by events that are beyond JBTs' control. The purpose of the brochure is simply to introduce the product of reference in a generic way and shall not be deemed binding to the effects of the Contract.

## COUNT ON JBT TO HELP PROTECT YOUR INVESTMENT

JBT's greatest value in PProCARE® services comes from preventing unexpected costs through smart, purposeful, and timely maintenance based on unmatched knowledge and expertise. PProCARE 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 | TRAY SEALING | HIGH-PRESSURE PROCESSING | POWDER PROCESSING | TUNA PROCESSING

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