



READYGo™ CHOPPER/BLENDER (New and Improved!)



The compact solution to transform frozen material into a flowable product efficiently and safely

READYGo™ CHOPPER/BLENDER With New Features

Our READYGo™ CHOPPER/BLENDER system combines nearly everything needed to transform frozen material into a flowable product on a single skid mounted platform.

By connecting the critical components needed to process frozen material, the time and effort needed to design, install, configure and commission a complete solution is greatly reduced. Purchasing a system instead of individual pieces also eliminates the risk of incorrectly sizing components which can result in lower production and efficiency.

Designed with safety in mind, this system includes integrated safety features such as a light curtain interlock for the drum dumper and safety gates on the access platform. By including protective screens that create a safety zone around the system, the level of safety is greatly enhanced when compared to most other systems.

New features

- ✓ Updated with latest generation safety PLC from Allen-Bradley for maximum risk mitigation
- ✓ Drum dumper safety and power circuits now fully integrated into the on-board control system for troublefree operation
- ✓ Newly upgraded light curtains for easier adjustment and troubleshooting
- ✓ New graphic interface design for simpler operation
- ✓ Upgraded to stainless motors on the pumps
- ✓ New stainless steel decking and stairs for better hygiene
- ✓ Optional customized integration into existing plant control systems for CIP and remote monitoring
- ✓ Optional JBT iOPS® gateway connectivity
- ✓ Now with optional 316L product contact surfaces in the chopper/blender

The READYGo CHOPPER/BLENDER includes all the critical elements needed on a single convenient skid. These elements include:

Chopper/Blender

The heart of the system, our Chopper/Blender is an industry workhorse that has become a standard throughout the world. With a 300 gallon capacity and powered by a 5 HP 3-phase motor, this chopper/blender is robust and versatile enough to handle a wide variety of product needs including single ingredient preparation or multiple ingredient blending.

Drum dumping system

Combining heavy duty T304 SS construction, smooth welds and state-of-the-art manufacturing practices, this drum dumper is able to handle loads of up to 500-lbs.



Hot water system

The JBT- designed hot water system is rated for up to 1,200-lbs/hour steam flow (500 lbs/hr estimated consumption). Complete with a 150 psi-rated bronze body gate valve for manual shutoff of steam supply.

Safe Access Platform

Allows easy access to drum containers while keeping the operators outside of the safety zone. An interlocked access area allows operators to reach into the drum dumping area in order to adjust the drum or drum liner during operation. The interlock will safely pause both the dumper and Chopper/Blender to help minimize potential safety issues.

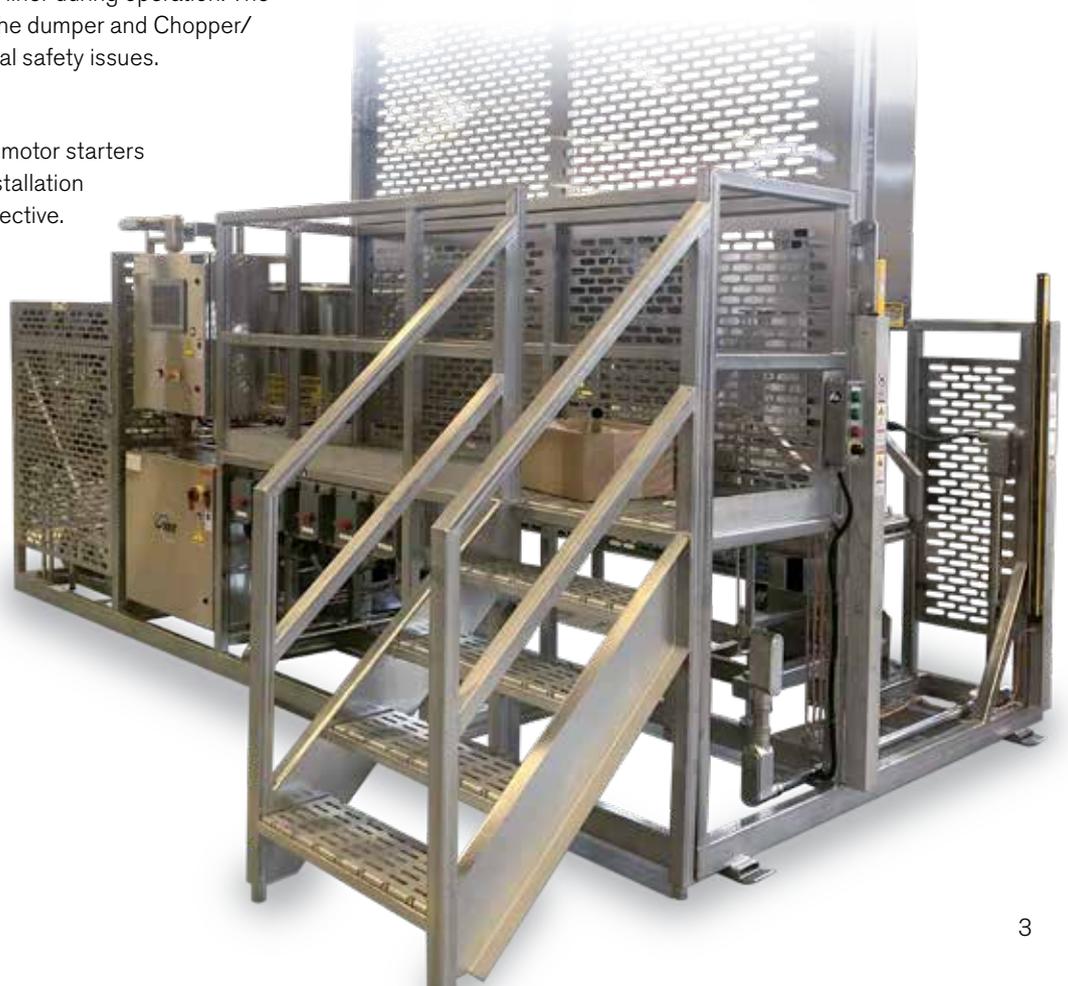
Electrical Control Panel

Equipped with all the necessary motor starters and controls needed to make installation at your plant simple and cost-effective.

CIP System

CIP sprays and lid interlocks are a standard part of the skid. This system uses customer supplied 2% caustic to perform the clean-up.

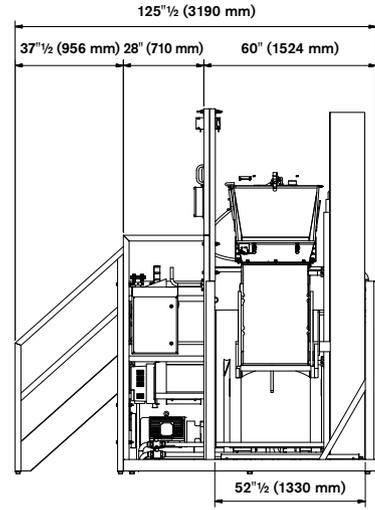
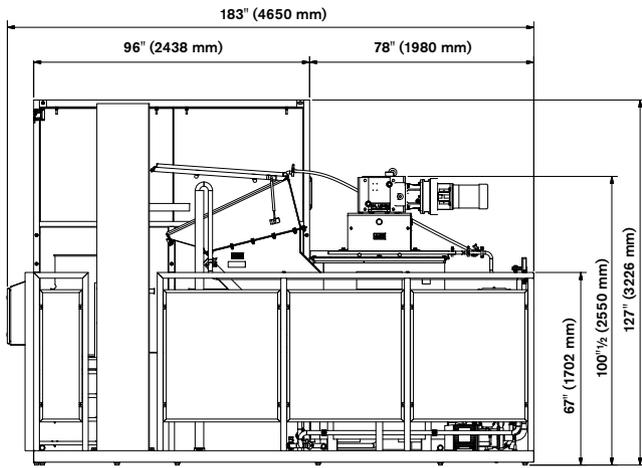
Operators need only supply the necessary utilities and piping to and from the system in order to have a complete, drop-in solution. If desired, JBT can assist with piping and valve installation as well.



READYGo™ CHOPPER/BLENDER - Approximate Specifications

SKID UTILITIES NEEDED

STEAM	1'-1/2" NPT Connection - 60 PSIG at 500 lbs/hr minimum (4.14 bar at 228 kg/hr)
WATER	1'-1/2" NPT Connection - 30 PSIG and 20 gals/min (2.1 bar and 4540 l/h)
CIP SOLUTION	2% Caustic - 100 Gallons (380 liters)
INSTRUMENTATION AIR	80 PSIG (5.5 bar)



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.



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OUR BRANDS



Europe

John Bean Technologies SpA
Via Mantova 63/A
43122 Parma
Italy
Phone: +39 0521 908 411
Fax: +39 0521 460 897

John Bean Technologies NV
Breedstraat 3
9100 Sint-Niklaas
Belgium
Phone: +32 3 780 1211
Fax: +32 3 777 7955

John Bean Technologies Spain, S.L.U.
Autovia A-2, km 34,400
28805 Alcalá de Henares
Madrid, Spain
Phone: +34 91 304 0045
Fax: +34 91 327 5003

Latin America

JBT de México S de RL de CV
Camino Real a San Andrés Cholula No. 2612
Col. San Bernardino Tlaxcalancingo
72820 San Andrés Cholula, Puebla
México
Phone: +52 222 329 4902
Fax: +52 222 329 4903

North America

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

John Bean Technologies Foodtech Spain S.L.
Autovia A-2, Km 34,400 - Edificio 1 y 3
28805 Alcalá de Henares
Madrid, Spain
Phone: +34 91 304 0045
Fax: +34 91 327 5003

South America

John Bean Technologies Máq. e Equip. Ind. Ltda.
Av. Eng Camilo Dinucci 4605
14808-900 Araraquara, São Paulo
Brazil
Phone: +55 16 3301 2000
Fax: +55 16 3301 2144

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

John Bean Technologies (Thailand) Ltd.
No. 2525 FYI Center Building 2, 9th Floor
Unit No. 2/901-2/903, Rama IV Road
Klongtoei, Bangkok 10110
Thailand
Phone: +66 (0) 2257 4000
infoasia-jbtfoodtech@jbt.com

South Africa

John Bean Technologies (Pty) Ltd.
Koper Street
Brackenfell
Cape Town, South Africa 7560
Phone: +27 21 982 1130
Fax: +27 21 982 1136



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