



FRIGOSCANDIA

GYRoCOMPACT® 60

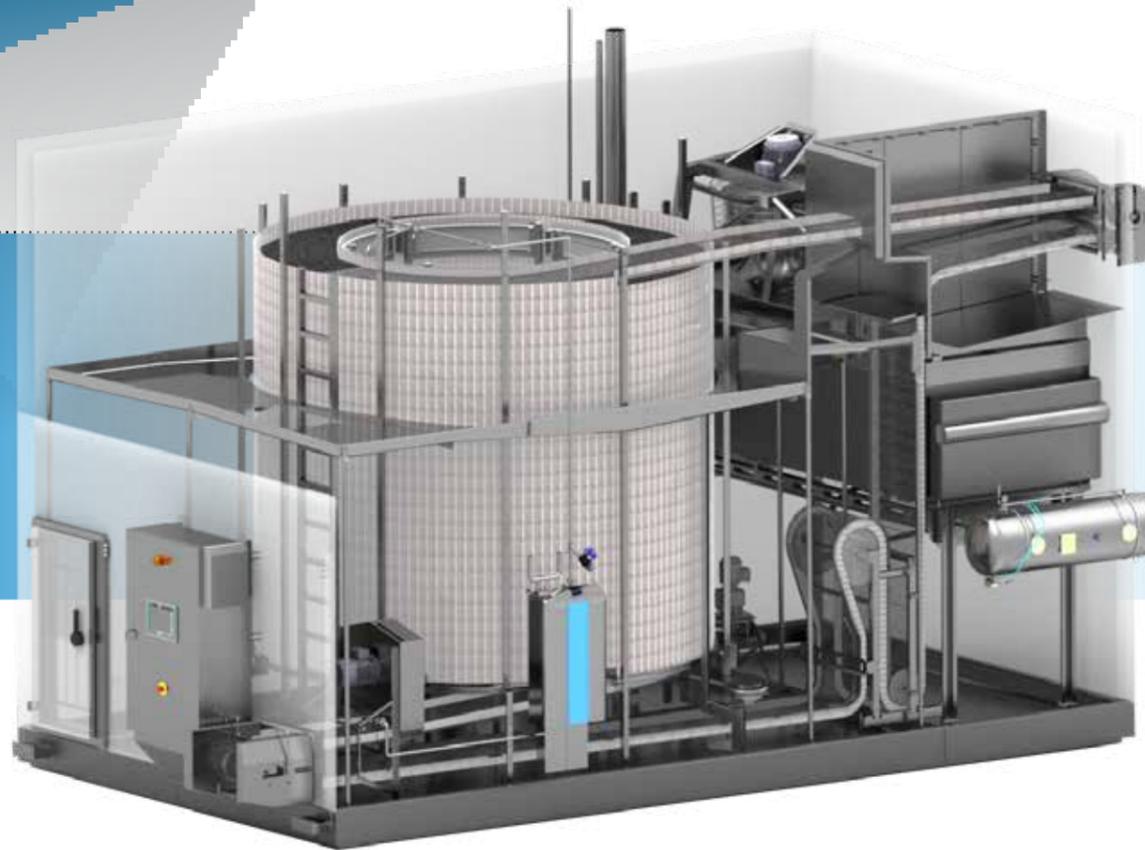
Spiral Freezer, Chiller & Proofer



Selfstacking spiral freezing, chilling and proofing at its best



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 Frigoscandia 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

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

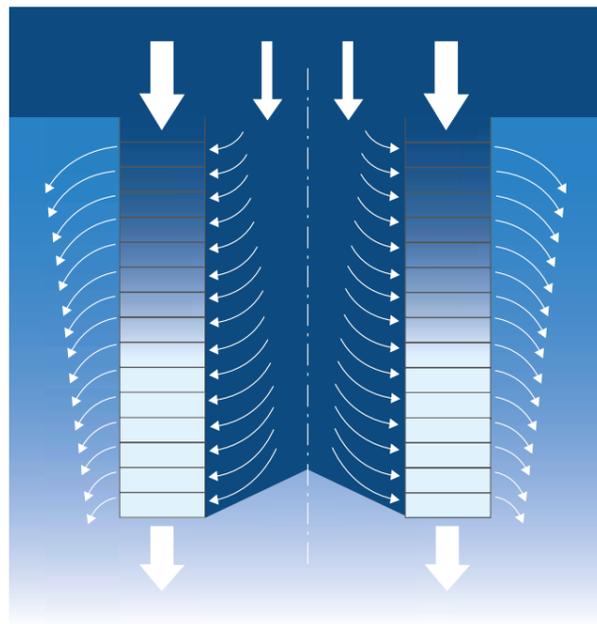
- Freezer power consumption from 14 kW
- Short freezing times, low dehydration, maximized product quality

Control panel

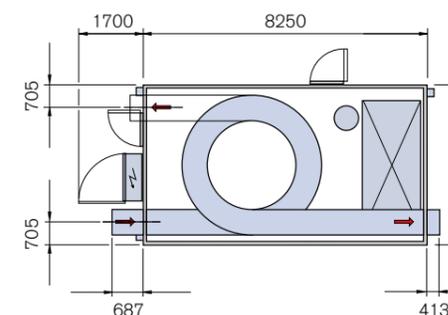
- Pre-assembled wall-mounted control panel pretested from assembly factory
- Featuring PROLINK™ control system with state of the art PLC and HMI system

Options

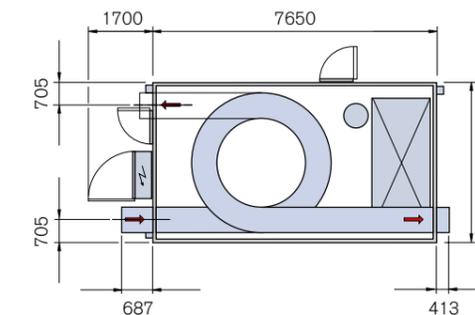
- Air Defrost (ADF) system for simple, enduring and energy-efficient operation
- Frigoscandia's renowned LVS system for energy-efficient refrigeration
- Sequential Defrost for prolonged production hours



Frigoscandia GYRoCOMPACT® 60/3



Frigoscandia GYRoCOMPACT® 60/2



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

Technical data (SI-system)					
Conveyor belt					
Type	Frigoscandia FRIGoBELT® Nova Conveyor				
Link height (mm)	65	80	100	120	150
Vertical clearance for product (mm)	50	65	85	105	135
Mesh	M6-1.5, M9-1.5, 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)	GC 60 / 2		GC 60 / 3		
	16-48		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 ³⁾	GC 60 / 3
Normal power consumption (kW) ^{4) 7)}	28	14	39
Main voltage	3 x 380-480 V / 3 x 575 V, 50 / 60 Hz		

Refrigeration data			
	GC 60 / 2	GC 60 / 2B ³⁾	GC 60 / 3
Base load (kW) ⁷⁾	31	16	50
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 ⁵⁾	150
Minimum / maximum water temperature (°C) ⁶⁾	+15 / +25

Noise emissions ⁸⁾	
Along equipment walls	76.5 dB(A)
In front of infeed and outfeed openings	78 dB(A)
Peak level ⁹⁾	100 dB(C)

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

3) Low energy alternative.

4) Does not include dimensioning of power supply fuses/cables. Refer to customer drawings for maximum power requirement.

5) Must be potable water.

6) Make sure refrigeration system is safe for water temperature in use.

7) All consumption values are calculated for a nominal case. Customer specific values available on request - contact sales support.

8) According to EC Machine Directive.

9) Measured when the ADF (optional equipment) goes off.



North America

JBT Corporation
1622 First St.
Sandusky, OH 44870
USA
Phone: +1 419 626 0304
process-solutions@jbt.com

Europe

John Bean Technologies AB
Rusthållsgatan 21, Box 913
SE-251 09 Helsingborg
SWEDEN
Phone +46 42 490 4000
info-europe@jbt.com

Asia

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

Latin America

John Bean Technologies
Máquinas e Equipamentos Industriais Ltda.
Av. Eng. Camilo Dinucci 4605
14808-900 Araraquara, São Paulo, BRAZIL
Phone: +55 16 3301 2000
latinamerica.info@jbt.com



We're with you, right down the line.™

jbt.com/foodtech