



Frigoscandia GYRoCOMPACT[®] 40 Spiral Freezer & Chiller

High capacity freezing in a small footprint





Hygiene by design

- Self-contained freezing zone
- No stationary parts like drum or tier carriers to complicate cleaning
- Open profile design minimizes dirt traps
- Optional blue plastic on glide strips
- All CIP options available

Outfeed unit

- No drive arrangement
- Less maintenance
- Less energy consumption

Wall-mounted HMI

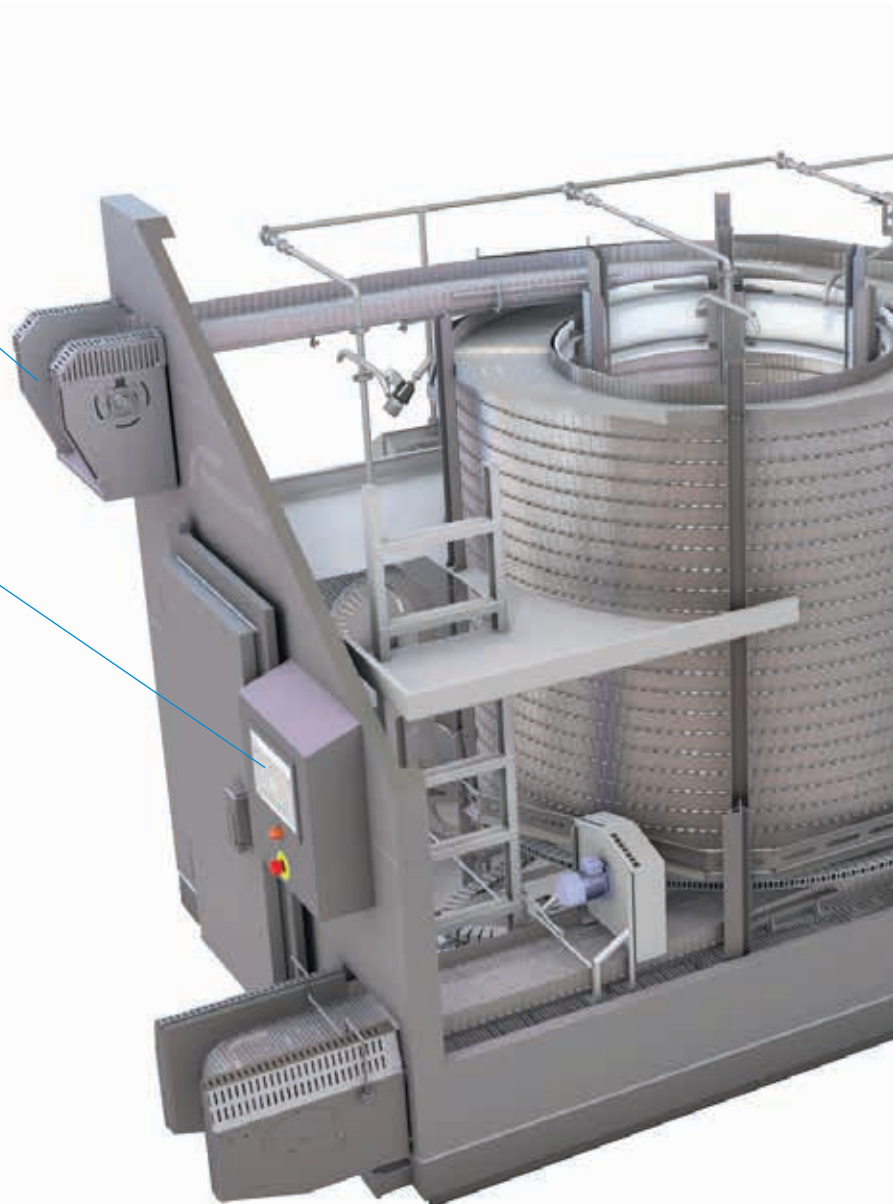
- Preassembled
- PRoLINK™ control system
- Touch-screen HMI system
- Sloped roof

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

Low running costs

- Reduced power consumption
- Simplified outfeed means less maintenance and belt wear
- 50% lower oil consumption
- Belt take-up provides longer belt life

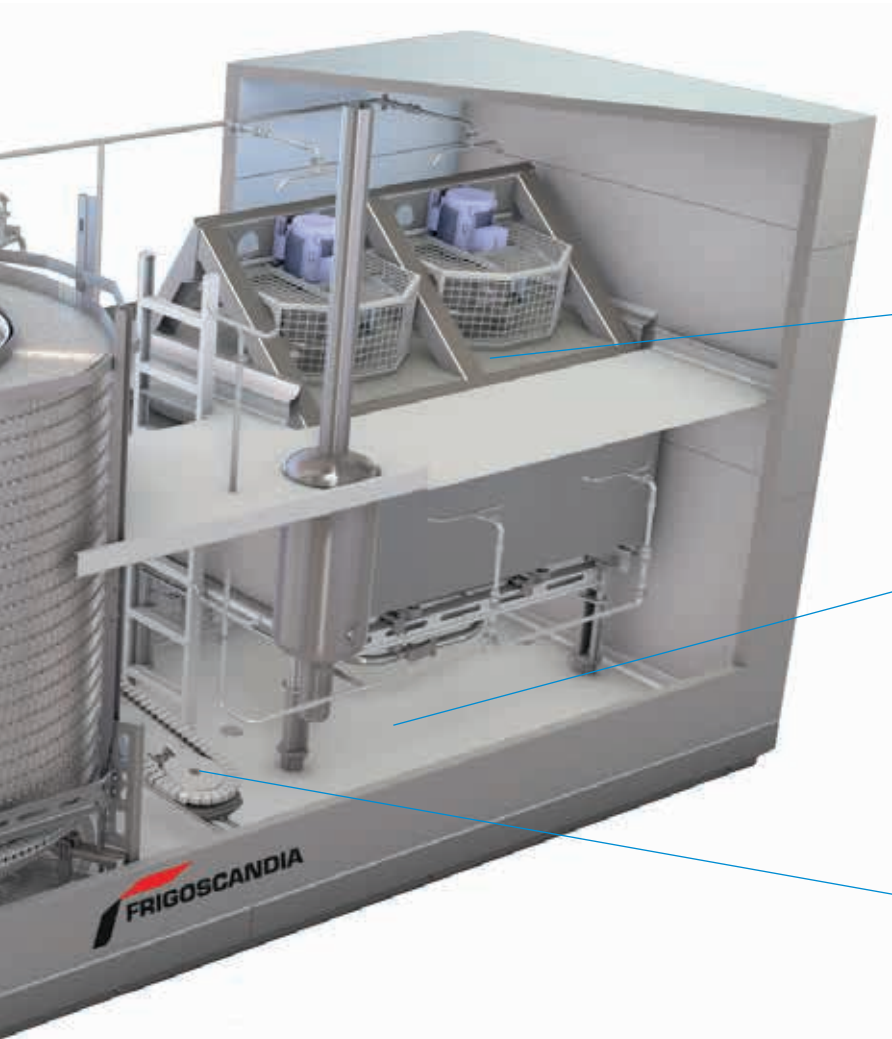


Frigoscandia® freezing system introduces the next generation of v



The Frigoscandia GYRoCOMPACT® 40 Spiral Freezer

The most compact, hygienic and efficient spiral freezer ever made



Increased capacity on a small footprint

- Capable of freezing up to 1,000 kg of products per hour
- 35% to 40% higher capacity than any similar capacity model
- Can be shipped as one single piece of equipment
- Ideal for transition from cryogenic to mechanical freezing

Fans located on dry side of evaporator.

- Maximum heat transfer and frost pick-up
- Increased production uptime
- Greater freezing capacity

Fully seal-welded, stainless steel floor design, with elevated floor to wall joint creating a bath-tub style design.

- No bacteria traps
- Protecting the floor insulation from being flooded

FRIGoDRIVE® system

- Replaces outdated wagon drive system
- Removes the need for centre drum
- No support or rails to cause jamming
- 30% faster belt speeds

Unrivalled energy efficiency

- Freezer power consumption from 5 kW
- Highest possible rate of heat transfer
- No risk of products being moved by horizontal airflow
- Short freezing times, low dehydration, maximized product quality

ns – the pioneer since 1962 –
world-leading freezing technology...

Technical data (SI-system)			
Conveyor belt			
Type	Frigoscandia FRIGoBELT® Nova Conveyor		
Link height (mm)	65	80	100
Vertical clearance for product (mm)	50	65	85
Mesh	M6-1.5, M9-1.7, M13-1.5, M20-1.5		
Width, total (mm)	420		
Width, net (mm)	375		
Width, between infeed covers (mm)	360		
Number of tiers (min-max)	14-40		
Length per tier (m)	6.7		
Effective belt conveyor area per tier (m ²)	2.1		
Conveyor belt speed (m/min)	1 - 25 (standard speed range)		

Electrical data		
	GC 40 / 2	GC 40 / 2B ³⁾
Normal power consumption (kW) ^{4) 7)}	12	5
Main voltage	3 x 380-480 V / 3 x 575 V, 50 / 60 Hz	

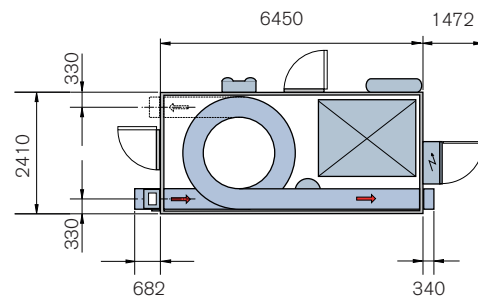
Refrigeration data		
	GC 40 / 2	GC 40 / 2B ³⁾
Base load (kW) ⁷⁾	14	7
Standard design	R717 (Ammonia): Pump circulation ratio = 4-6 times evaporator	

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) ^{5) 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(A)

Application data	
Normal loading distance on straight belt conveyor	Rectangular products: 1.75 x product length Round products: 1.6 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.



www.jbtfoodtech.com



North America

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

Europe

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

Asia

John Bean Technologies Ltd.
 159/26 Serm-Mit Tower, Room no. 1602-3
 Sukhumvit 21 Road, Klongtoey Nua Sub-district
 Wattana District, Bangkok 101 10, THAILAND
 Phone: +66 2257 4000
 E-mail: 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
 E-mail: latinamerica.info@jbt.com