

CSKB-1 Skinner

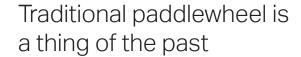


Innovation through simplicity.

PORTIONING SYSTEMS jbtc.com

SIMPLER, FASTER, MORE SANITARY





Market demand for skinless chicken breasts has grown rapidly in the U.S. and is expected to climb for years to come. To achieve best-inclass yields and keep costs down, you need a simpler, faster, easier-to-maintain breast-skinning solution.

Introducing the JBT-Prime CSKB-1 Belt Skinner. With its hygienic design, easy maintenance & repair, and safer operation, the all-new CSKB-1 Skinner is nothing less than a revolution in automated skinning of chicken breasts. It's the productivity upgrade you need to maintain your competitive edge in a growing market.

Innovative Design

- A flighted, non-modular belt replaces the traditional paddlewheel design, both simplifying the machine and making it more sanitary
- A stainless pinchblock eliminates another wear item, decreasing your total cost of ownership over the life of the machine
- An upper assembly for product transfer has been eliminated, simplifying the machine and reducing the potential for damage or yield loss on the underside of product
- Belt width increased to handle even your biggest birds—yet total machine width is now the narrowest on the market
- This revolutionary advancement in skinning design greatly reduces maintenance and set up time, as well as the potential for product damage, yield loss and contamination

Easier Maintenance & Operation

- Simpler design dramatically reduces wear parts for less maintenance, fewer repairs and almost no replacement costs
- Single, permanent magnet drum motor requires fewer components to maintain or replace
- Elimination of the upper assembly results in the simplest possible drive system and one less mechanism to clean and maintain
- Machine redesign facilitates easy removal of the nonmodular belt to make sanitation and maintenance easier
- Simplified control system to allow for easier operation and less failures

Simpler Sanitation

- Access to all food-contact components is quick and easy, helping you meet the highest microbiological standards with ease
- Non-modular belt reduces bacteria traps: to clean, just slip the one-piece belt off the skinner





Machine redesign facilitates easy removal of the non-modular belt to make sanitation and maintenance more efficient

Safer Operation

- Designed with the most up-to-date safety features
- Wide array of pinch-point elimination guards help maximize operator safety

Exceptional Customer Service

Every JBT® Skinner also comes with our PRoCARE® Promise:

JBT equipment is backed by industry-leading customer care solutions and experienced technicians to help you maximize uptime, keep your lines running smoothly, and improve efficiency throughout your operation

24/7 Maintenance Support

The JBT 24/7 Hotline gives you a direct connection to service technicians and customer service representatives, who can troubleshoot remotely and help keep your facility productive.

JBT® Prime Equipment Group CSKB-1 Skinner Specifications

JBT PROTEIN PROCESSING

CHILLING | WEIGHING | PUMPING | CUTTING-UP | SKINNING | WATER RE-USING | ENHANCING FOOD SAFETY

STATE-OF-THE-ART EQUIPMENT DESIGNED TO YOUR SPECIFICATIONS FOR CHILLING AND INITIAL PROCESSING OF RAW MATERIALS LIKE POULTRY, MEATS & SEAFOOD INTO FOOD COMMODITIES FOR BOTH HUMAN AND ANIMAL CONSUMPTION.

SECONDARY

PORTIONING AND SLICING | BRINE PREPARATION | HOMOGENIZATION INJECTION & RETURN MILLING | MACERATION | MASSAGING | TENDERIZATION X-RAY TECHNOLOGY | AUTOMATED TRAY LOADING

VALUE ADDED PROCESSING WITH GROUNDBREAKING JBT AUTOMATION, MARINATION AND INSPECTION SOLUTIONS THAT IMPROVE YIELD, REDUCE LABOR, AND IMPROVE & VERIFY PRODUCT QUALITY.

FURTHER

COATING | FRYING & FILTRATION | PROOFING | COOKING | COOLING | CHILLING FREEZING | REFRIGERATION | CLIPPING & PACKAGING SOLUTIONS | X-RAY TECHNOLOGY | HIGH-PRESSURE PROCESSING

YOU'VE PAINSTAKINGLY DEVELOPED RECIPES AND MANUFACTURED FOODS DISTINCT TO YOUR BRAND. JBT OFFERS COST-SAVING EQUIPMENT UNIQUELY DESIGNED AND HAND-CRAFTED TO YOUR SPECIFICATIONS.



































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We're with you, right down the line.™