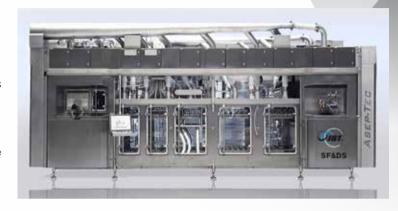


Upgrade Kits

Auto switch to compressed air

JBT Food & Dairy Systems has been creating Linear Fillers for many years. The experience with these machines is resulting in optimization of our new machines. The results of these developments we also offer to our customers are running the same equipment.

When the linear filler is equipped with a nitrogen module (NVD or GN2), the sterility of the machine is (amongst others) depening on nitrogen supply pressure. If this nitrogen pressure drops, the machine can become unsterile.



This improvement will automatically go into quarter

step and switch to compressed air instead of nitrogen when the machine detects a drop in nitrogen pressure. Since compressed air usually is prepared in a different supply system which may not suffer with the same pressure problem, this improvement introduces a redundancy of machine sterility for problems with nitrogen pressure.

What do I need?

To detect the pressure drop, only the NVD manometer is required. If this manometer is not installed, this needs to be added before this change can be done. See retrofit "96 - Add utility sensors to filler" for more details. Preparation of the software will be done before the installation. Therefore implementation only requires 4 hours of downtime.

What do I gain?

Sterility of the machine can be maintained, in case of a problem with the N2 pressure. This gives time to resolve the issue in the nitrogen system, so production can continue, instead of going unsterile and performing an external cleaning / CIP / SIP cycle of multiple hours.

What do I lose?

The bottles below the nitrogen will make a quarter step forward as well. Therefore they will be filled by the HPV unit with air and will not be available for production anymore. These bottles will be rejected. To avoid this, JBT offers a different design of the N2 nozzles. The details of this retrofit can be found in "98 - Add nitrogen nozzles to quarter step".

The bottles below the nitrogen flush stations (empty bottle flush, headspace flush, cap flush, GN2 blanketing / NVD) will move, due to the quarter step. They will be slowly flushed with AVD air containing 20.8% oxygen. Multiple rows of bottles will be rejected due to too high levels of oxygen based on the timer and position.

To minimize the amount of rejected bottles during a short outage of N2, JBT offers a different design of the N2 headspace flush manifold. The details of this retrofit can be found in "98 - Add nitrogen nozzles to quarter step".

Please contact your JBT Customer Care manager for more information.

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Ordering Information

As part of JBT's commitment to your success, our wide range of upgrade kits are designed to give you maximum return on your original investment through increased performance and service life.

Please contact info.ams@jbtc.com for more information or to request a quote.

All JBT kits are subject to software/system compatibility and may change without previous notice.