

Food Processing Technology & Training Center



Hands-On with everything you need to

Significantly Reduce Labor, Increase Yields, Maximize Uptime and Much More

Learning | Testing | Training | Demonstrating

Every year, food processors from all over the world come to Sandusky, Ohio, to train their staff and test new products and concepts in JBT's renowned Food Processing Technology and Training Center.

The 30,000 ft² food processing facility has everything you need to explore new food ideas, improve current products, conduct simulated runs, fine-tune your processing lines and personally experience the world's most advanced food processing technologies.



The JBT Tech Center not only features the most advanced equipment in the food processing, but also the most knowledgeable and experienced experts in the industry. Our team has helped hundreds of companies find new and better ways to marinate, inject, portion, coat, fry, cook and freeze their products: The JBT Tech Center and Staff demonstrates ingenuity in:

- · Highest yields available
- Lower labor costs

Accuracy

- More throughput
- Seamless Integration
- Advanced technology
- Coordination with your processes
- Mechanical advances that reduce maintenance while improvong uptime





Comprehensive Training - At Our Plant Or Yours

- Regularly scheduled, hands-on classes in portioning, coating, frying, cooking and freezing + special programs can be developed just for you
- Two kitchens for reconstitution of sample products
- Confidential mobile freezing equipment can also travel to your plant.

Experiment On JBT's Industry-Leading Technologies

At the JBT Tech Center you have complete access to our full range of food processing ingenuity. Bring your own specialized equipment, products and ingredients to pair with ours

From our LINK® touchscreen controls and DSI™ Adaptive 3D Portioning™ System to our GCO II Spiral Oven, you'll have the newest equipment at your disposal:

- The latest coating designs, including the Stein Ultra V[™] Coating Line
- Innovative MultiPhase[™] cooking technology: the advantages of steam cooking combined with elevated temperature and high velocity air impingement
- Three different oven systems and grilling and frying equipment:
 - JSO Linear Oven
 - TDO spiral oven
 - GCO II spiral oven
 - Progrill
 - TFF THERMoFin Fryer
- Access to three conference rooms, two kitchens and a training facility



- All the equipment you need to be the best:
 - Injecting
- Frying & Filtering
- Mixing
- Proofing & Cooking
- Portioning & Slicing
- Grilling
- Coating
- Charmarking
- Meat Prepping & Marinating
- Chilling & Freezing
- Vacuum Tumbling &

Packaging

Reconstituting

Reserve the tech center today and taste success tomorrow

Safe, Secure, Confidential

Our skilled Process Technologists will share their decades of experience in all types of food processes, while protecting your need for a confidential testing experience. In addition, all details of your testing will be documented and an electronic copy of the results supplied to you, safely and securely.

Reach Your Food Processing Potential

JBT Food Technology Centers have been instrumental in the development of many of the world's most popular food brands, and our food technologists know our equipment like no one else. Send your team to the JBT Tech Center and take advantage of our knowledge, facilities and proven success.

Contact your JBT representative at 419-627-4319 to book a time, or visit https://www.jbtc.com/en/north-america/foodtech/innovation/research-and-technology-centers/usa-sandusky-oh.



JBT Food Processing Technology & Training Center



1BT iOPS

A JBT iOPS service agreement is designed to give you access to industry-leading machine monitoring solutions to optimize your uptime, maximize your machine output and yield performance, and ensure the production of best possible quality products for your customers. JBT experts are also available to provide insights to support your continuous improvement processes and to provide data-driven solutions for enhanced, predictive service support.



JBT Committment to Safety

JBT Corporation accepts our responsibility to protect the safety of our employees, their families, our customers and the public. Our continued committment to stringent safety standards in everything we manufacture is an integral part of our business to benefit you. Our equipment is engineered to achieve continuous and measurable improvement in safety.



JBT Hygiene by Design

Food processing boasts some of the harshest environments for electronics and mechanized parts. JBT equipment is specifically designed to flourish in just those conditions as well as to provide the most sanitation-friendly solutions that directly affect your bottom line.



JBT PRoCARE®

A ProCARE service agreement is designed to give you a predictable monthly cost based on your equipment use for each machine. Customize scheduled preventive inspections, maintenance, parts, and other benefits that offer peace of mind minimizing unexpected/budget-shattering costs.

JBT PROTEIN PROCESSING

PRIMARY

CHILLING | WEIGHING | PUMPING | CUTTING-UP | SKINNING | WATER RE-USING

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 (HPP)

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.™