



# PRIME EQUIPMENT GROUP™

CSKB-1 Skinner



Innovation through simplicity.

# SIMPLER, FASTER, MORE SANITARY



Traditional paddlewheel is a thing of the past

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-in-class 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 non-modular 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

### PRIMARY

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 (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.™

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