



Tuna Vacuum Pre-Cooker Cooler



Designed to cook tuna fish safely and efficiently



Side Sprays for Fish Cooling & Spray Manifolds for Vessel Cooling

Tuna Vacuum Pre-Cooker Cooler

Our Pre-Cooker is designed to cook tuna fish under steam-vacuum pressure and cool under vacuum. The machine consists of a large stainless steel vessel equipped with one door at each end.

Technical Features

The Cooker is loaded with carts with each cart holding trays. Capacity: typically from 6 up to 8 tons, depending on fish conditions, species, varieties, size and cutting. The carts are automatically loaded into the Cooker using a "drag chain" mechanical system. At the end of the cycle the carts are automatically unloaded from the Cooker.

Main Features:

- high product quality
- high product yield
- easy and efficient process control
- hygienic process conditions
- time, energy and space saving
- waste water reduction
- by-product recovery



Trolley Handling by an Inner Trolley Chain



Tuna Loins After Cooking



Whole Fish (Skipjack) After Cooking

Process Flexibility:

- flexibility of size of raw material
- product thawed from -2/-3° C. up
- whole fish (Skipjack)
- tuna loins (for big fish like Yellowfin - Bluefin - Albacore)

High Product Quality:

- no bacteria proliferation on raw fish
- no oxidation, no scorching, no dry skin
- greater nutritional value
- muscle tissue much more compact
- constant moisture
- uniformity of final product
- better organoleptic characteristics
- elimination of incondensable substances (amines)
- reduced amount of water seepage after sterilization

High Product Yield:

- less meat wasted during cleaning
- less cleaning time
- process control fully automatized
- PLC thermal process management
- automatic deviation control and correction
- remote control (optional)
- energy savings
- reliable processing
- TunaCAL™ software for process optimization

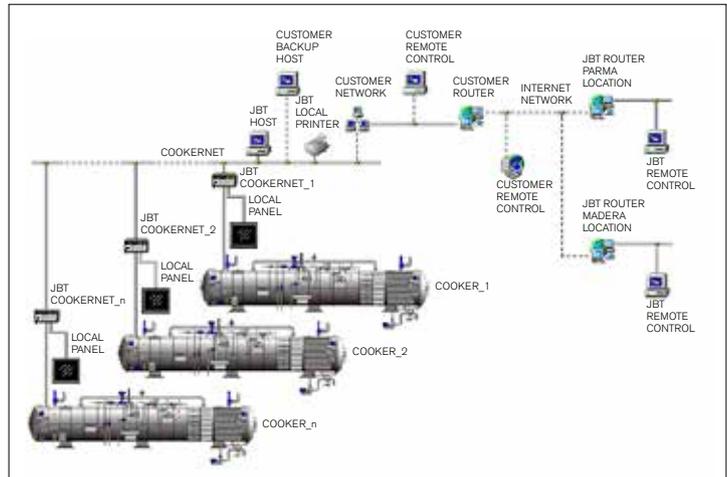
Hygienic Process Conditions:

- sanitary execution
- shell in aisi 316
- designed for tuna processing
- easy cleaning operations
- final thawing, cooking, vacuum cooling and conditioning performed in the same machine

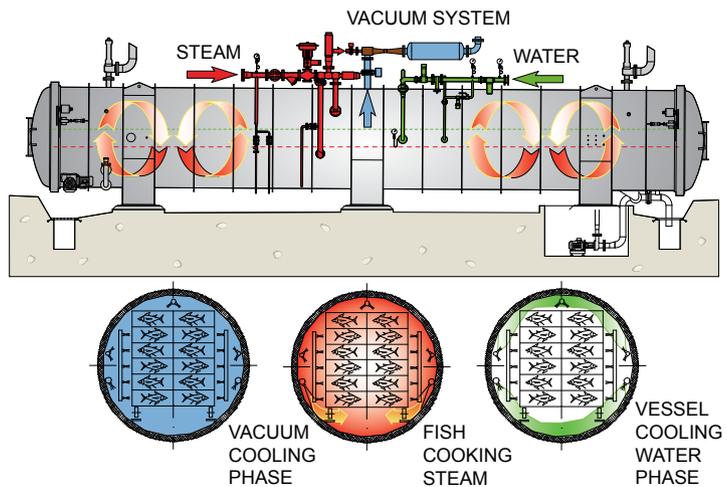
TunaCAL™ Software

TunaCAL™ is a mathematical modeling software created to optimize the tuna pre-cooking process and provide significant benefits in yield, consistency and quality.

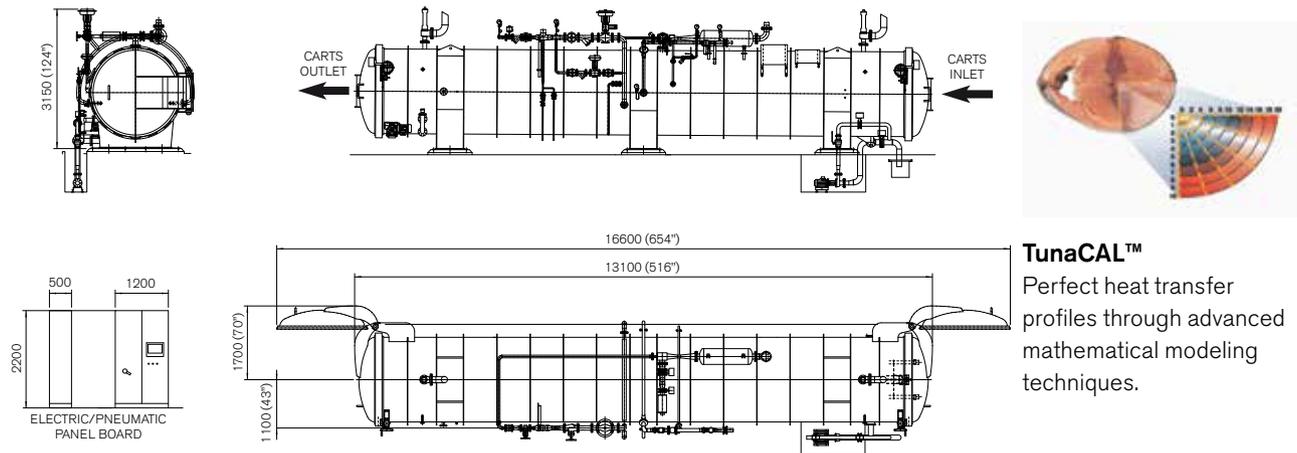
This mathematical model translates the physical structure of the fish into algorithmic variables that deliver the perfect backbone exit temperature, each and every time. This eliminates the trial and error process found with other pre-cooking operations.



Remote Control



Tuna Vacuum Pre-Cooker Cooler Specification



TunaCAL™
Perfect heat transfer profiles through advanced mathematical modeling techniques.

WE ARE YOUR SINGLE SOURCE FOR PROFITABLE PROCESSING SOLUTIONS

JBT is a leading provider of integrated food processing solutions. From single machines to complete processing lines, we enhance value and capture quality, nutrition and taste in food products. With a local presence on six continents, JBT can quickly provide our customers and partners in the food processing industry with the know-how, service, and support needed to succeed in today's competitive marketplace.

JBT LIQUID FOODS

FRESH PRODUCE TECHNOLOGIES | FRESH-CUT, ROBOTICS, STEAMING | FRUIT AND VEGETABLE PROCESSING | SECONDARY PROCESSING | ASEPTIC SYSTEMS | FILLING AND CLOSING | IN-CONTAINER STERILIZING | TRAY SEALING | HIGH-PRESSURE PROCESSING | POWDER PROCESSING | TUNA PROCESSING

OUR BRANDS



Europe

John Bean Technologies SpA
Via Mantova 63/A
43122 Parma
Italy
Phone: +39 0521 908 411
Fax: +39 0521 460 897

John Bean Technologies NV
Breedstraat 3
9100 Sint-Niklaas
Belgium
Phone: +32 3 780 1211
Fax: +32 3 777 7955

John Bean Technologies Foodtech Spain S.L.
Autovía A-2, Km 34,400 - Edificio 1 y 3
28805 Alcala de Henares
Madrid, Spain
Phone: +34 91 304 0045
Fax: +34 91 327 5003

Latin America

JBT de México S de RL de CV
Camino Real a San Andrés Cholula No. 2612
Col. San Bernardino Tlaxcalancingo
72820 San Andrés Cholula, Puebla
México
Phone: +52 222 329 4902
Fax: +52 222 329 4903

North America

John Bean Technologies Corporation
400 Fairway Avenue
Lakeland, FL 33801
USA
Phone: +1 863 683 5411
Fax: +1 863 680 3672

John Bean Technologies Corporation
2300 Industrial Avenue
Madera CA 93639
USA
Phone: +1 559 661 3200
Fax: +1 559 661 3156

South America

John Bean Technologies Máq.
e Equip. Ind. Ltda.
Av. Eng Camilo Dinucci 4605
14808-900 Araraquara, São Paulo
Brazil
Phone: +55 16 3301 2000
Fax: +55 16 3301 2144

Asia Pacific

John Bean Technologies (Shanghai) Co., Ltd.
Room 1908, Hongwell International Plaza,
1600 West Zhongshan Road,
Xuhui District, Shanghai 200235,
PRC
Phone: +86 21 3339 1588
Fax: +86 21 3339 1599

John Bean Technologies (Thailand) Ltd.
No. 159/26 Serm-Mit Tower
Room no. 1602-3 Sukhumvit 21 Road
Klongtoey Nua Sub-district, Wattana District
Bangkok 10110 Thailand
Phone: +66 2 257 4000
Fax: +66 2 261 4099

South Africa

John Bean Technologies (Pty) Ltd.
Koper Street
Brackenfell
Cape Town, South Africa 7560
Phone: +27 21 982 1130
Fax: +27 21 982 1136



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hello@jbt.com | jbt.com

