

READYGo[™] JUICE FAMILY



READYGo JUICE MJE

The READYGo[™] JUICE Family Features JBT's Whole Fruit Extractors on a Compact Skid

The READYGo[™] JUICE FAMILY has been developed to efficiently process whole citrus such as oranges, lemons, grapefruit, tangerines, limes and sweet limes on a compact skid.

Our READYGo JUICE citrus extraction family provides smaller citrus processors with a flexible, compact, pre-assembled skid in single, double or multiple extractor configurations. Their ability to adapt to your processing requirements and your factory layout makes them suitable for processing anything from pre-sized fruit to bulk raw material (after properly washing through a brushwasher). The system is capable of delivering finished juice to a pasteurizer, when short shelf-life product is required, or to a storage facility for further processing.

READYGo JUICE systems can interface with many other systems at your plant, such as tank level transmitters, pasteurizers, packaging systems, etc.

Because each READYGo JUICE system is designed and manufactured to the same high standards that you can expect from JBT, the quality of the product compares to that of one of our larger, custom-engineered facilities.

Faster Order-to-Production

- Less field installation time and cost
- Less field complications and coordination
- Less field troubleshooting Fully tested in-factory prior to shipping

Modular

- READYGo JUICE SJE can accommodate one JBT citrus juice extractor* and easily expandable to DJE
- READYGo JUICE DJE can accommodate two JBT citrus juice extractors*
- READYGo JUICE MJE can accommodate up to six JBT citrus juice extractors*

Expandable

- Can be mated with other members of the READYGo FAMILY
 - » READYGo d-LIMONENE 33*
 - » READYGo PULPWASH
 - » READYGo CYCLONE

* Under separate lease agreement

Flexible

- Tailored fruit handling Bins, boxes, trucks, etc.
- Tailored washing JBT brushwashers, High-Pressure Washer (HPW), etc.
- Tailored grading solutions
- Tailored sizing solutions

Features

- Complete, self-contained Juice Extraction System
- Simple utility requirements: air, water, caustic and electric power
- Self-contained electrical starters and VSDs
- Small footprint in the plant
- Minimal assembly and installation required
- All product contact surfaces constructed in AISI 316
- Shipping-container ready, for installation anywhere

Benefits

- Significantly lower cost than a traditional custom-designed juice extraction installation
- Provides the same high quality products as conventional JBT plants
- Capable of processing a wide variety of citrus fruit sizes by changing extractor cup configuration
- Existing juice-room operators can operate and clean the system; no additional labor cost required
- Can be easily completed with optionals
- System is designed to interlock with customer-provided control signals (e.g. elevator, juice pump) for safe operation

Options Available

- Receiving line
- Waste conveying system
- Finishing /Refining system
- Oil Recovery
- Sizing system on MJE



From fresh citrus fruit to refrigerated fresh Juice



READYGo JUICE SJE

READYGo JUICE SJE is the perfect solution to start small production of high **quality fresh juices** for cold chain distribution in supermarkets, hotels and restaurants. Because of it's small production capacity, 3 tons/h maximum, the READYGo JUICE can be installed anywhere in the world (Dubai, Paris, London) for fresh market consumption. The fresh juice is stored in a refrigerated and agitated tank while the peels are collected in a waste bin.

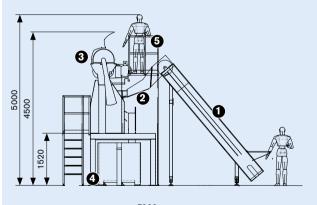
Easily Expandable

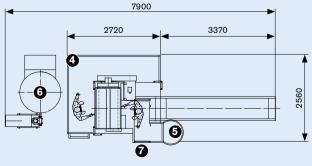
- · Minimum up front investment for a juice production line
- Easily expandable to 2 CJE (READYGo JUICE DJE)
- · Upgradeable to include a juice refining system



READYGo JUICE SJE

Approximate Specifications - READYGo JUICE SJE





- 1. Flight Elevator
- 2. Fruit Feeding/Distributing Hopper
- 3. Citrus Juice Extractor
- 4. CJE Support platform
- 5. Safety operator platform for CJE maintenance
- 6. Refrigerated juice collecting tank
- 7. Control panel

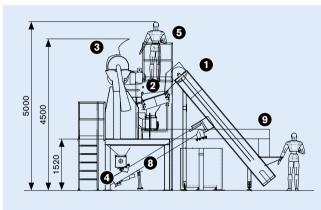
SPECIFICATIONS	
CAPACITY	Fruit infeed: up to 3t/h (*) Juice outlet: Up to 1.500 lt/h (*) collected in a refrigerated and agitated tank able to decrease the juice temperature of 5°C of Δt .
AIR	2 Ncm/Hr at 6 bar
ELECTRICAL	20kW

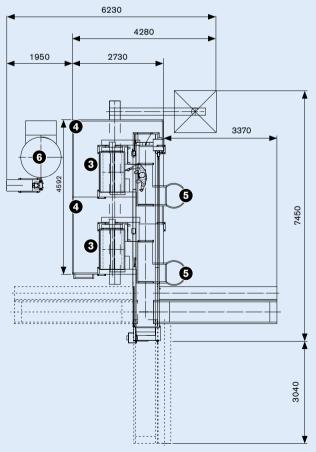
(*) Mechanical capacity of one 500 fruit per minute extractor. Hourly processing capacity is strongly affected by line efficiency, fruit dimension, variety, quality, ripeness and storage conditions of the fruit which are conditions beyond JBT's control.

READYGo JUICE DJE

READYGo JUICE DJE is built to the same high standards (and includes the same features) as the SJE, but with the ability to squeeze up to 6 tons/h of fresh citrus fruit. READYGo JUICE DJE provides an excellent solution for both fresh juices processors and industrial juice processors.

Approximate Specifications - READYGo JUICE DJE





- 1. Flight Elevator
- 2. Tilted feed Belt
- 3. Citrus Juice Extractor (q. 2)
- 4. CJE Support platform (q. 2)
- 5. Safety operator platform for CJE maintenance (q. 2)
- 6. Refrigerated juice collecting tank with pump
- 7. Control panel
- 8. Waste collecting screw conveying system
- 9. Fruit overflow return belts

SPECIFICATIONS	
CAPACITY	Fruit infeed: up to 6t/h (*) Juice outlet: Up to 3.000 lt/h (*) collected in a refrigerated and agitated tank able to decrease the juice temperature of 3° C of Δ t.
AIR	3 Ncm/Hr at 6 bar
ELECTRICAL	38kW

(*) Mechanical capacity of one 500 fruit per minute extractor. Hourly processing capacity is strongly affected by line efficiency, fruit dimension, variety, quality, ripeness and storage conditions of the fruit which are conditions beyond JBT's control.



READYGo JUICE DJE

READYGo JUICE MJE

READYGo JUICE MJE Modules

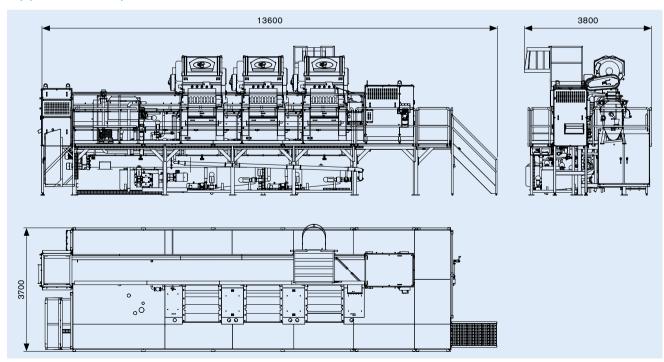
READYGo JUICE MJE is the larger, "pre-industrial" scale system able to squeeze from 9 to 20t/h of fresh citrus fruits. The READYGo JUICE MJE skid processes anywhere from 4000 to 10.000 lt/h of high quality juice in a collecting tank with pump, while peels are collected in a single waste screw conveyor.

- Base Module 3 Extractor Positions
 - » CIP Ready CIP header pre-installed
 - » Also has the option of an oil screw conveyor to collect valuable oil components from citrus frit
 - 30" wide Tilted Feed Belt (dual-belt design, » capable of 2 - size operation)
 - » 2x 120 gallon (450L) juice tanks (1 raw, 1 finished)
 - 2x Centrifugal Pumps (sized for 6 extractors » - 1 raw, 1 finished)
 - Position for Juice Finisher »
 - Control board with Operator Touchscreen for » start/stop control and tank
- Expansion Module - 1 Extractor Position
 - » Adds an additional position up to 6 CJE
 - » Includes needed screw conveyor, Tilted Feed Belt, return, chutes, juice header, etc.



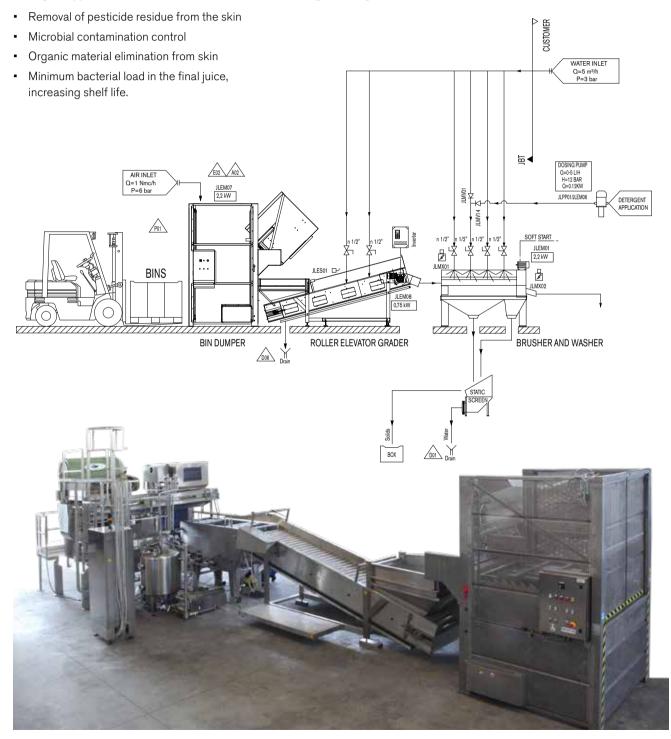
- Oil Recovery
- Juice Finisher
- Oil Finisher
- Sizing System

Approximate Specifications of READYGo JUICE MJE (4 CJE Skid)



Optional: Receiving Line suitable for all READYGo JUICE

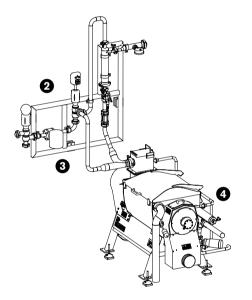
This system allows you to receive fruit in Bins and gives you the ability to grade, brush and wash fruit before juice extraction. JBT Detergent application an Brush Washer ensures the following advantages:

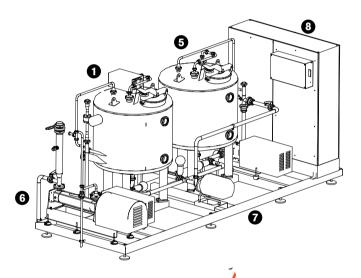


Optional: Refining system

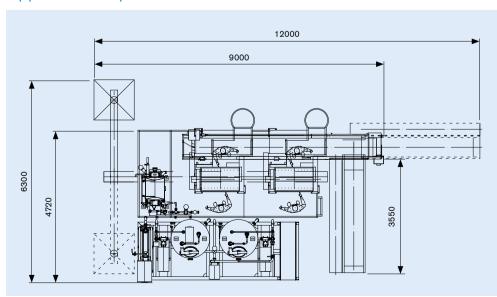
This optional is suitable for READYGo JUICE DJE and gives more flexibility in juice production:

- Separate and eliminate defects (black spots, embryonic seeds, small pieces of peel)
- Adjust the pulp content in the final juice according to final consumer requirement.
- 1. Raw juice collecting tank 1000 It with lobe pump
- 2. Cyclone system for pulp cleaning
- 3. Modulating valve system to adjust pulp content in the juice
- 4. Finisher for defect separation
- 5. Refined juice tank 1000 It with lobe pump
- 6. High pressure pump for finisher screen cleaning
- 7. CIP feeding and collecting system
- 8. Board control panel with PLC control system





Approximate Specifications





Pulpy juice with bottom and floating pulp



Refined juice with Bottom pulp only

COUNT ON JBT TO HELP PROTECT YOUR INVESTMENT

JBT's greatest value in PRoCARE® services comes from preventing unexpected costs through smart, purposeful, and timely maintenance based on unmatched knowledge and expertise. PRoCARE service packages are offered as a maintenance agreement in various service levels, depending on your production and cost management requirements.

JBT DIVERSIFIED FOOD & HEALTH

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