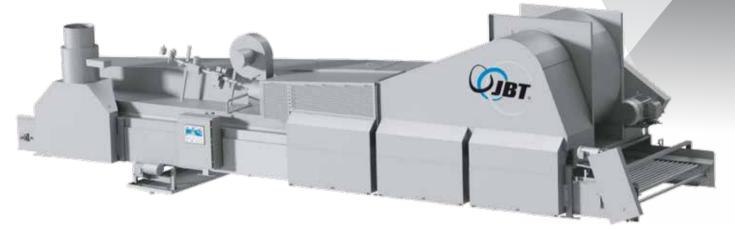


Single Pass Dryer



Energy efficient, high volume produce drying in a single pass

Technical innovation is a defining hallmark that has made JBT a leading supplier in the fresh produce industry for over 75 years. Based upon this experience, the JBT Single Pass Dryer continues to be the benchmark technology for energyefficient drying for all fresh fruits and vegetables. Now with the JBT Smart Dryer System feature, ensure maximum energy efficiency and improve your profitability.

How it works

The JBT Single Pass Dryer utilizes variable heat control and recirculation of warm air to efficiently maintain the lowest selected temperature to suit pack house drying conditions. High velocity air uniformly covers the produce throughout the width and length of the unit, and thermal efficiency is maintained through consistent air recirculation and humidity reduction. Humidity control is critical to dryer performance, and the Single Pass Dryer maintains the lowest possible levels by exhausting a portion of humid air while operating.

Wet fruit remains stationary on the conveyor through the first half of the drying cycle to cure coating application and remove moisture. During the second half of the cycle, optional live rolls can slowly rotate the produce to complete the drying process and build shine. Capable of managing single or multi-layers, the produce dries in a single pass without transfers to minimize peel damage, saving energy, and increasing through-put. With high capacity and a relatively compact size, the JBT Single Pass Dryer is the ideal selection when floor space and energy conservation are important.

The Smart Dryer System feature streamlines maintenance and operation of the Single Pass Dryer, all with the ease of a touch screen monitor. Utilizing the latest micro-processor technology to control dryer temperature and humidity, additional sensors allow personnel to quickly check plenum and air duct screen cleanliness, process temperature, exhaust air, and more. By maximizing the efficiency of the JBT Single Pass Dryer, the Smart Dryer system further reduces operational costs and reduces downtime.

SPECIFICATIONS			
OVERALL LENGTH	35 feet	MAIN BLOWER	27,000 CFM
OVERALL WIDTH	8 feet	EXHAUST BLOWER	4,500 CFM
OVERALL HEIGHT	8 feet, 4 inches (without legs)	HORSEPOWER REQUIRED	35 h.p. (26.25 kW) total - 30 h.p. (22.5 kW) fan - 3 h.p. (2.25 kW) exhaust - 2 h.p. (1.5 kW) conveyor
CONVEYOR SPEED	15 feet per minute		
HEAT OUTPUT	Variable - 25,000 BTU/HR to 800,000 BTU/HR	CAPACITY	60,000 - 95,000 lbs/hr (dependent on layers of produce and dwell time)



For additional information on the Single Pass Dryer, call your JBT Sales Representative today.

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.



Fresh'n Saueeze.

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JBT DIVERSIFIED FOOD & HEALTH

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

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