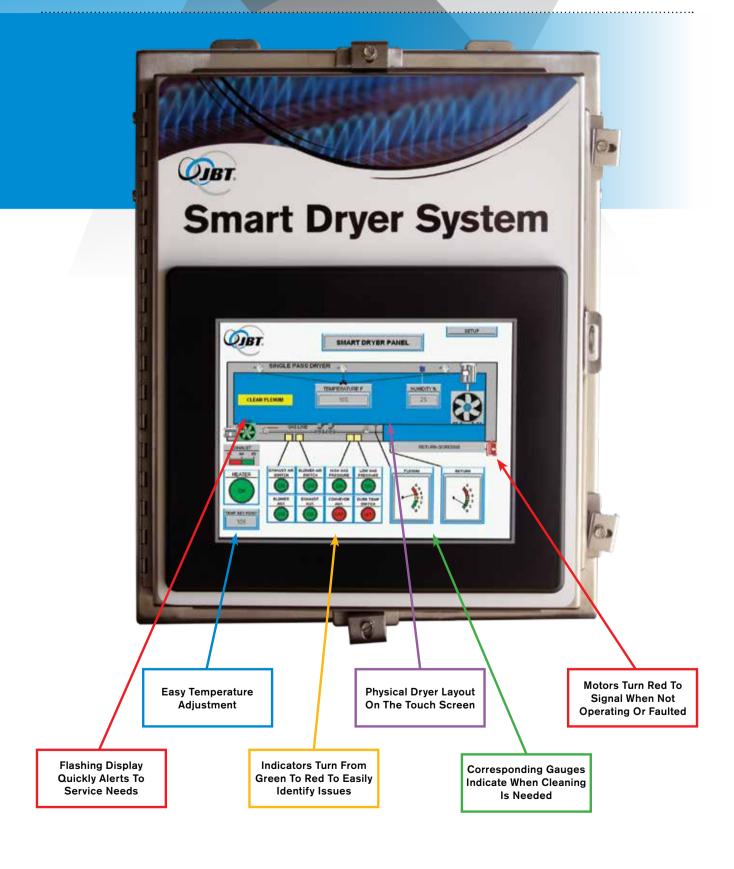


Smart Dryer System



The JBT Smart Dryer System will streamline dryer maintenance and operation with the ease of a touch screen monitor and visual alarms.



The JBT Smart Dryer System maximizes the energy efficiency of your produce dryer...

Uniform temperature, humidity, and dryer cleanliness are critical to maintaining produce quality and for ensuring proper curing of your coating application.

Designed to improve performance of your existing dryer, the Smart Dryer System utilizes the latest micro-processor technology to monitor these functions & more.

Features

- Touch screen user interface
- Built-in gas safety devices and motor overload monitoring
- Temperature and humidity sensors along length of dryer
- Exhaust Volume Control VFD
- Plenum and air duct screen cleanliness sensors/indicators

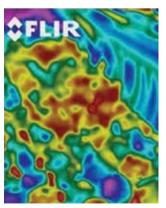
Benefits

- Visual display of functions and sensors allows quick monitoring and user interaction
- Quickly troubleshoot safety switch activation and reduce downtime
- Ensures consistent temperature and humidity levels for produce quality
- Vents humid air from the system to reduce operational costs with heating
- Allows maintenance personnel to easily see when cleaning is needed for most efficient drying

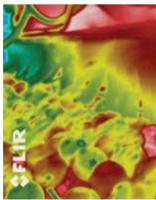
Save an average of 20% on dryer gas usage...

With an enhanced gas control feature, temperature sensors, and humidity monitors, the Smart Dryer System provides precise heat management to eliminate spikes and conserve energy.

For additional information on the Smart Dryer System, contact the JBT Equipment, Parts, and Services Team today.



Thermal image of fruit exiting a dirty dryer, lacking uniform temperature and heat distribution



Thermal image of fruit exiting a dryer equipped with a Smart Dryer System, showing uniform temperature and heat distribution

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

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

OUR BRANDS





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