

Upgrade Kits

Parison upgrade pack

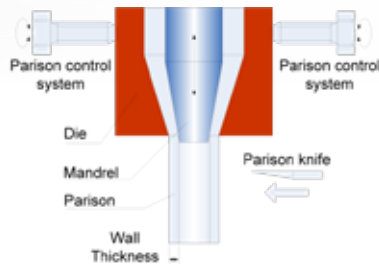
General information

JBT Food & Dairy Systems has been producing high quality machines for over 100 years. Blow molding machines produced in 1971 are still producing today! Machines that have been installed almost 50 years ago, clearly missed out on some of the developments that have taken place. By implementing upgrades that are available, your old machine can be fitted with current technologies.

What's in the Kit?

The kit involves 3 significant improvements to the Parison knife:

1. Upgrade the parison knife to high accuracy electrical control
2. Add pneumatic working range control to mandrel
3. Upgrade to electrical wall thickness control.



What do I get?

Upgrade the pneumatic parison knife to electrical

The parison knife is an essential part of the machine. It controls the quality of the bottle significantly. The accuracy of the cutting moment controls the weight of the bottle. The current accuracy with a pneumatic knife control is less precise than using an electrical control. The pneumatic control system also requires regular maintenance that is no longer required after the upgrade.

Add pneumatic working range control

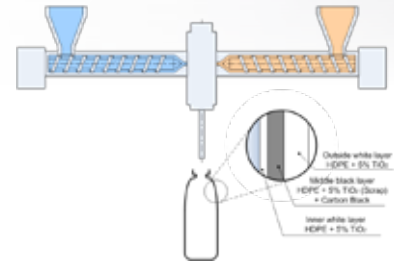
The parison control system operates by means of 2 adjustment bolts and 2 spring counter pressure units. The bolts are operated by a mechanical system of levers and cables. The stroke of this system is mechanically limited. When the adjustment system runs out of its working range the machine must be stopped and the position of the levers on the adjustment bolts must be reset. After the upgrade the new

levers will be installed in a ratchet wrench execution and the range of the adjustment bolt is no longer limited. With a pneumatic actuator the working direction of the ratchet wrench lever can be reversed. (from left to right) The pneumatic system is control by a control box mounted on the safety cabinet of the machine.

Upgrade to electrical wall thickness control

By moving the inner mandrel related to the outer mandrel the wall thickness of the parison can be influenced. The JBT equipment is equipped with a servo driven system to move the mandrel in a defined pattern. This pattern relates to the specific bottle design (shape) and bottle specification.

The old wall thickness system is hydraulically driven. The new electrical servo system is made to reduce maintenance and to eliminate the (possible) oil spillage on the bottles.



The total installation of the kit is 5 days of downtime and 2 days of commissioning.

What are the benefits?

After installation you will:

- Have an higher accuracy on weight control of the bottles
- Reduce the amount of corrections of the parison regulation
- Significantly reduce maintenance time
- Increase the user friendliness
- Will not run out of range with the stroke movement
- Reduce failures and manual tuning that interrupt production
- With a pneumatic actuator the working direction of the ratchet wrench lever can be reversed resulting in the possibility to tune the mandrel up, down, left and right, during production
- Safety: Remove the risk of operators tuning the mandrel with open gear sets manually during operation.
- Remove risk of hydraulic oil spilling on the bottles
- Introducing this kit has resulted in reduction of an FTE for one of our customers

Please contact your JBT customer care manager for more information.

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Ordering Information

As part of JBT's commitment to your success, our wide range of upgrade kits are designed to give you maximum return on your original investment through increased performance and service life.

Please contact info.ams@jbt.com for more information or to request a quote.

All JBT kits are subject to software/system compatibility and may change without previous notice.