

Chopper/Blender



A versatile machine that quickly reduces frozen product for further processing

Overview

The JBT Chopper/Blender is a versatile machine that quickly reduces frozen product to a flowable or pumpable condition. No longer must drums of frozen juice thaw for hours with resulting loss of quality. Instead, frozen concentrate, single strength juice or pulp can be processed soon after it is removed from the cold room. A fifty-five gallon drum of frozen 45 °Brix concentrate can be processed in about 2½ minutes. Fifty-five gallons of frozen single strength juice can be crushed in approximately four minutes and a five gallon pail of frozen pulp can be processed in approximately two minutes. Containers of various sizes and shapes, up to and including fifty-five gallon drums, can be handled by the Chopper/Blender.

Key water jacket information:

- 190 °F (87.7 °C) hot water to the heating jacket
- Less than 15 psi (1.06 kg\cm²) pressure

Chopping Plus Heat

A 4' high, 13.9 cubic feet hot water jacket around the lower portion and bottom of the Chopper/Blender tank complements the specially designed spiral blade. This combination rapidly chips and warms the product so that a flowable state is reached in a short time. In addition, a 1.9 cubic feet heating jacket lines the underside of the intake chute to assist in melting the product. The unique, heavy-duty spiral blade rapidly chips away frozen product for fast conversion to a flowable mixture. To further facilitate rapid melting, baffles below the spiral blade assist in thoroughly mixing the product.

Sturdy Construction

The Chopper/Blender tank is 3' 9" in diameter and 5' deep with a capacity of 300 gallons. The tank and all other contact parts are stainless steel. The tank bottom is conical to permit complete draining. The Chopper/Blender is carefully designed to provide long life and efficient service. The heavy duty chopper assembly consists of a 3" diameter shaft with spiral cutter blades and is driven by a 5 hp totally enclosed, 1800 rpm, 3 phase motor through a 100 to 1 speed reducer.

SPECIFICATIONS	
Tank	3'-9" (1.143 m) diameter, 5" (1.524 m) deep
Capacity of tank	300 gallons (1135 liters)
Shaft	3" (76.2 cm) diameter
Motor	5 HP, 1800 RPM, 3 phase
Speed reducer	100 to 1
Dimensions	8'-6" (2.59 m) height by 4'-3" (1.29 m) width by 8'-6" (2.51 m) long
Power	220/440 V, 3 phase 60 HZ or 50 HZ
Net weight	2,875 lbs. (1304kg)

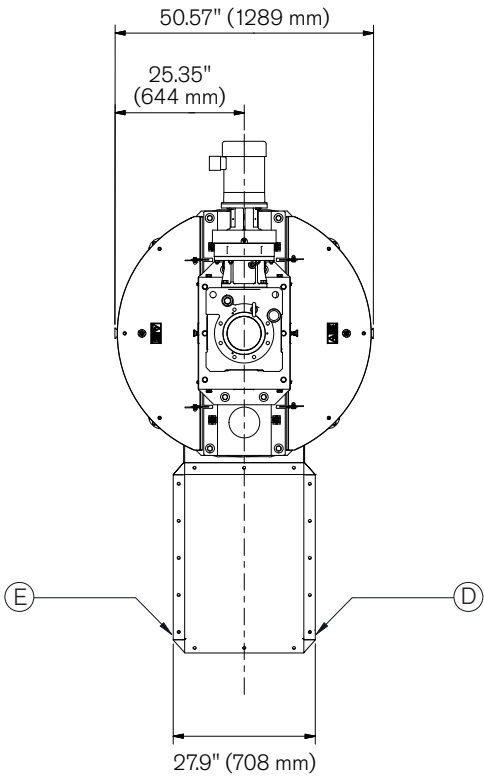
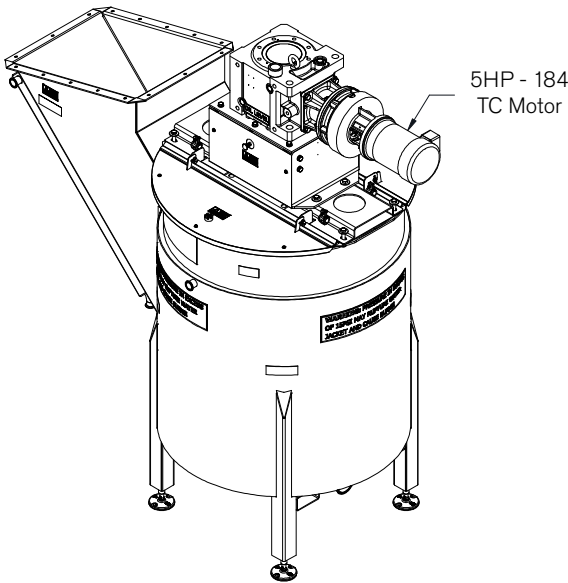
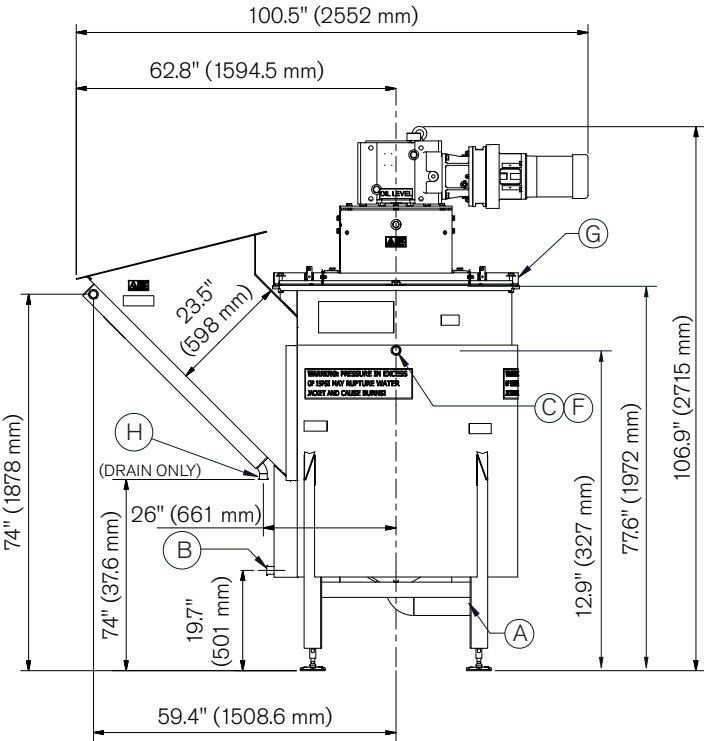
Capacity Chart

Capacities shown (in minutes per container) indicate cutting capacity of machine, not melting capacity.

		55 Gal. Barrels 23" dia. x 30" 58.42 x 76.2 (cm)		10 Gal. Pails 10" x 10" x 14" 25.4 x 25.4 x 35.56 (cm)		Slabs 7" x 15" x 18" 17.78 x 38.1 x 45.72 (cm)	
PRODUCT		1 at a time	Continuous feed	1 at a time	Continuous feed	1 at a time	Continuous feed
Frozen Pulp	Orange	5-½	5	2-¼	2	2-¼	2
	Grapefruit	5	4-½	2	1-¾	2	1-¾
Frozen Single Strength	Orange	4-¼	4				
	Grapefruit	4	3-¾				
Frozen Concentrate	Orange	3	2-½				
	Grapefruit	3	2-½				

Approximate Specifications

KEY	PRODUCT
A	Product outlet
B	Hot water inlet (Jacket)
C	Hot water outlet (Jacket)
D	Chute jacket inlet
E	Chute jacket outlet
F	Pressure gauge or pressure relief
G	Spray header inlet (16 gpm @ 80 psi)
H	Chute jacket drain



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