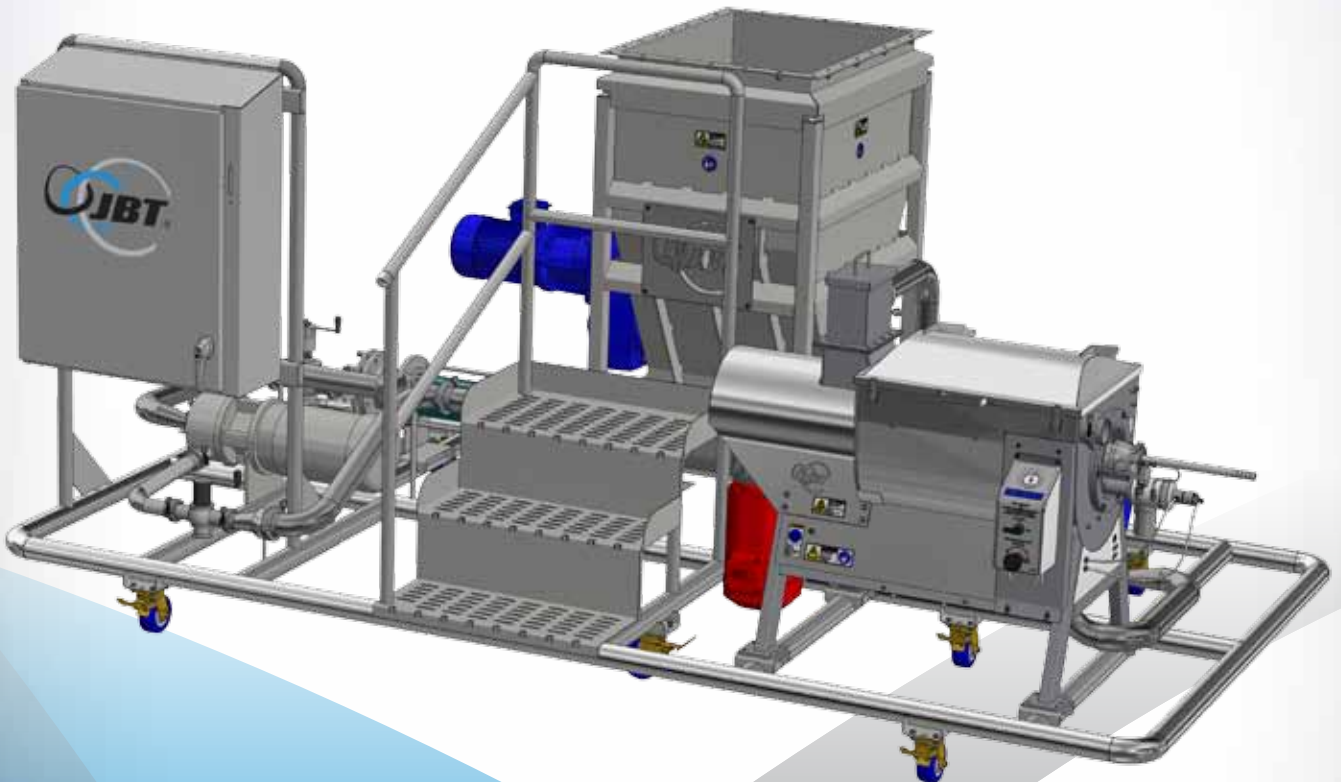


READYGo™ FVP



Fruit and Vegetable Processing skid system
for making cold-extracted juices

READYGo™ FVP

JBT's READYGo FVP (Fruit and Vegetable Processing) skid is a process system for making cold-extracted juices from a variety of fruits and vegetables.

Description

The skid is self-contained and mounted on casters so it can be moved easily. It incorporates JBT's proven chopper pump, the FVX-5, with an external flow-through grinder and a UCF110 screw finisher. The FVX-5 performs the initial size reduction and can process whole fruits and vegetables ranging in size from whole watermelons to carrots, beets, celery, leafy vegetables and berries. Depending on the desired product, the optional FVG grinding system can further reduce the size of the chopped product in preparation for juice extraction from the UCF110 finisher. JBT's ReadyGo FVP skid can be the heart of your juice production process to make a variety of natural juice drinks and blends.

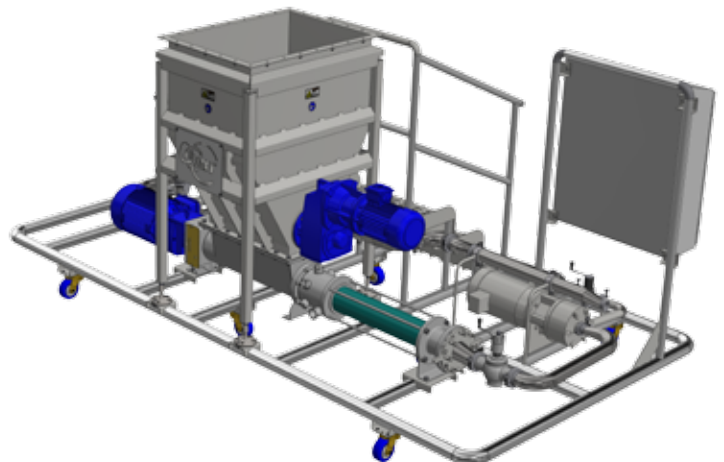
Overview

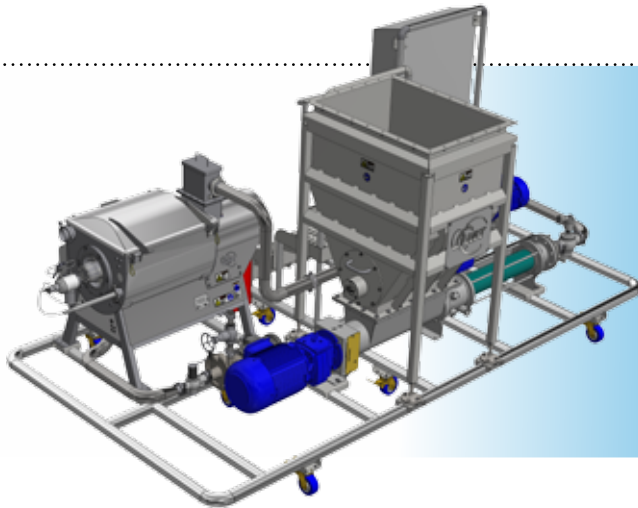
Juice production involves three major operations: 1) Initial size reduction; 2) Optional secondary size reduction; and, 3) Finishing. JBT has developed a new modular skid-mounted system providing a continuous and hygienic process capable of processing up to 5 metric tons per hour of raw product generating 5 to 20 GPM of juice. No heat is applied during extraction making it suitable for immediate bottling followed by HPP processing with JBT's avure high-pressure processing systems.

Features

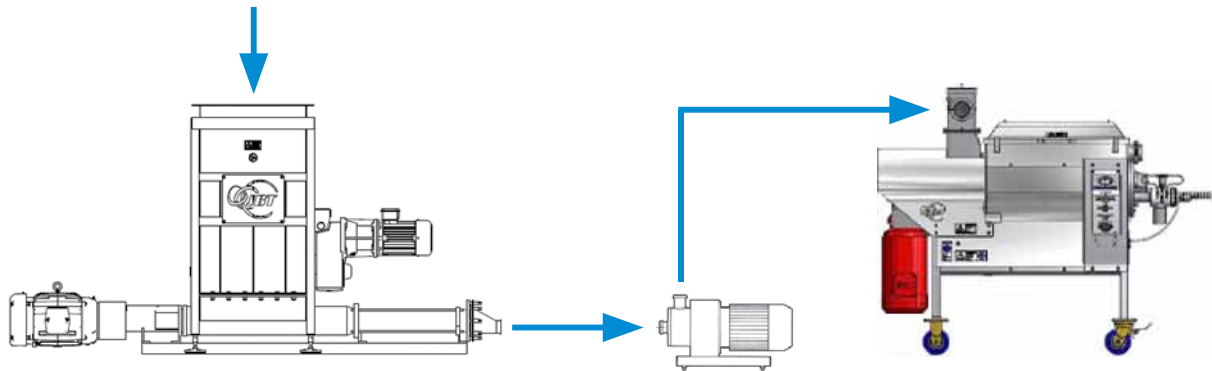
- Continuous processing of fruit and vegetables
- Hygienically designed to be easily cleanable
- Capable of Clean-in-Place with appropriate CIP system
- All stainless and food grade polymer food-contact surfaces
- Optional control panel with variable frequency drives for speed control for ease of electrical installation
- Integrated hygienic product pump to pump juice to downstream processes
- Mounted on casters for easy movement
- Can be configured to use JBT's FTE turbo extractor for production of viscous juices and purees for smoothies

JBT's process uses three major pieces of equipment: 1) FVX-5; 2) FVG grinder; and, 3) UCF110 finisher. These three machines can generally be offered for the majority of fruit and vegetable puree/juice requirements.





APPROXIMATE YIELD ON COMMON PRODUCTS	
Carrot	Up to 62%
Beets	Up to 65%
Melons	75-80%
Kale	50-60%
Lettuce	90%
Cucumber	92%



FVX-5 - Coarse chop and pump

FVG - Size reduction

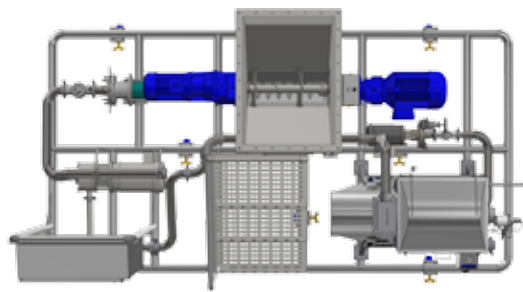
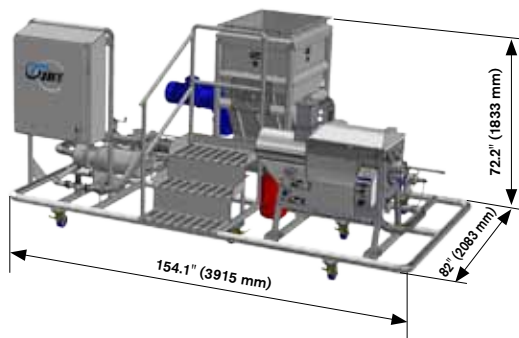
UCF110 Juice Finisher
 2-15 CPS viscosity
 5%-20% suspended solids

Competitive Benefits

There are a number of competitive advantages to JBT's READYGo FVP skid-mounted system, especially against bag presses.

READYGo FVP	Bag Press
Continuous operation	Batch feed (Bag press)
Easily cleaned, CIP able	Hard to clean
Enclosed juice system	Open to atmosphere, contamination possible
Easily automated	Difficult to automate
Up to 5 TPH capacity	2 to 4 TPH depending on press
Hygienic design principles	Bags not hygienic, must be removed and washed
Juice and puree, optimize quality parameters, viscosity, solids	Juice only

Approximate Specifications



ADDITIONAL EQUIPMENT AND SERVICES CAN BE OFFERED TO SUPPLY A COMPLETE PROCESS SYSTEM INCLUDING:

Automation and controls	Bottle filling system
CIP system	Blending system
Deaerator	Piping and installation
HPP system	Commissioning and startup

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 LIQUID FOODS

FRESH PRODUCE TECHNOLOGIES | FRESH-CUT, ROBOTICS, STEAMING TO PRODUCT LINE MIX | FRUIT AND VEGETABLE PROCESSING | SECONDARY PROCESSING | ASEPTIC SYSTEMS | FILLING AND CLOSING | IN-CONTAINER STERILIZING | HIGH-PRESSURE PROCESSING | POWDER PROCESSING | TUNA PROCESSING

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