

Frigoscandia Equipment GYRoCOMPACT[®] 400 Classic



The original spiral freezer and chiller

You operate most profitably if you achieve full capacity, long processing runs and short cleaning and changeover cycles – without compromising food quality or processing hygiene.

We make sure you achieve that goal in your freezing and chilling.

Get the Classic advantage

Designed specifically for use on 400 mm (15.75") processing lines, the GYRoCOMPACT® Classic 400 spiral is the standardized version of the highly respected GYRoCOMPACT self-stacking spiral freezer and chiller.

Capable of freezing or chilling up to 800 kg (1,750 lbs) per hour (depending on product), the GYRoCOMPACT Classic 400 provides a cost-effective, food-focused freezing or chilling solution for applications such as ready meals, bakery, meat, poultry, fish and shellfish and certain types of fruits and vegetables.

Get started in just weeks

With 30 years of development, and use in more than 3,000 applications, we have perfected the GYRoCOMPACT® spiral to minimize energy, water and chemicals consumption.

In fact, we're so certain of its specification requirements that we pre-build and test each GYRoCOMPACT Classic 400 spiral so that you can start processing within just a few weeks of confirming your order*.

Easy installation, operation and documentation

If foundation, drainage and utilities are ready, it takes no more than 2–4 days to complete the installation and commissioning.

Before installation, you will receive the complete operating manual, to acquaint you with your new equipment. The easy-to-follow operator guide at the control panel, available in local languages, ensures smooth, efficient operation.

Thanks to its modular design, the GYRoCOMPACT Classic 400 spiral is also easy to re-locate.

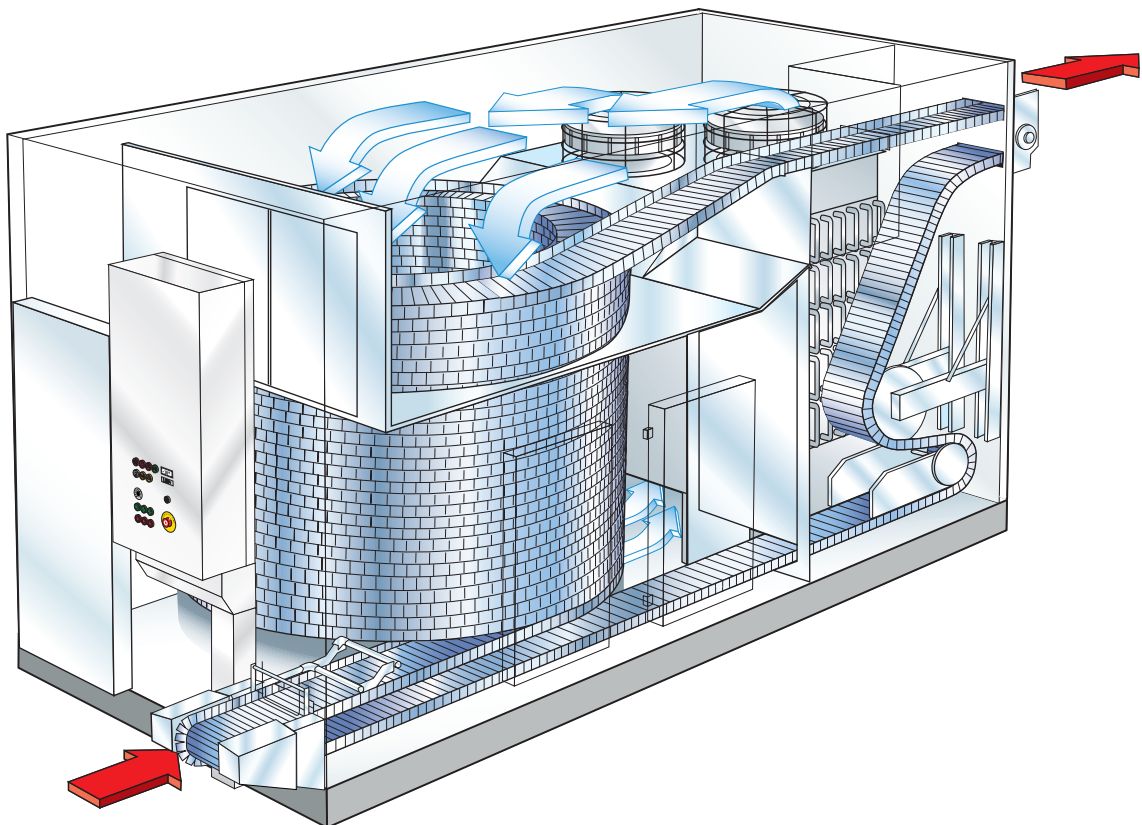
Superior hygiene, quality and profit

The FRIGoBELT® self-stacking spiral conveyor creates a unique self-contained food product zone.

By ensuring a controlled uniform airflow, it optimizes quality and minimizes dehydration. Because it is self-contained, it also eliminates product blow-off and pile-ups. And, because 100% of the food product zone can be cleaned, it offers you the best possible hygiene.

The GYRoCOMPACT Classic 400 spiral keeps your operation and maintenance costs to a minimum while maximizing your product yield, quality and productive uptime. And that is the right road to success, growth and profit.

* depending, of course, on the mode of transport you choose

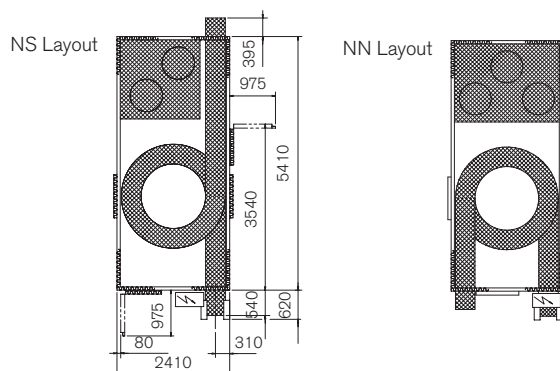
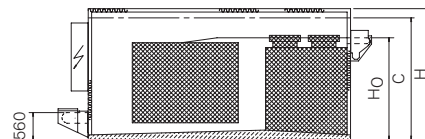


Technical Data (SI-system)			
Belt			
Layout	NS		NN
Link height (mm)	60	90	60
Vertical clearance for product (mm)	45	75	45
Number of tiers	23	33	22
Type	FRIGoBELT® belt, stainless with mesh		
Mesh	M9 – 1.7 (M6 – 1.5 optional)		M9 – 1.7
Width, total (mm)	420		
Width, net (mm)	375		
Length per tier (m)	6.8		
Effective belt area per tier (m ²)	2.1		
Belt speed (m/min)	2–18		

Electrical data		
Main voltage	3 x 200 V ¹⁾ , 3 x 380 V, 3 x 400 V, 3 x 415 V, 3 x 440 V 50 Hz or 60 Hz, 3-phase excl. neutral, incl. potential earth	
Evaporator size	06	09
Normal power consumption (kW)	14	19
Max. power requirement (kVA)	20.0	26.8
Motors more than 1 kW rating	1 x 3 + 2 x 4.8	1 x 3 + 3 x 4.8

Refrigeration data				
	Galvanized evaporator		Cu = Al evaporator	
Standard design	R717, Ammonia: Pump circulation ratio is 4–6 times evaporation		Direct expansion	
Evaporator size	06	09	06	09
Evaporator internal volume (dm ³)	375	465	182	240
Base load (kW)	18.9	24.1	18.9	24.1
Base load (kcal/h)	16,000	21,000	16,000	21,000
Refrigeration capacity of evaporator (kW)	105	135	86	105

¹⁾ Requires transformer supplied by FMC FoodTech.



Layout:	NS			NN
Link height	60		90	60
Number of tiers	23	33	22	33
Evaporator size	06			09
H ₀	2,100	2,700	2,700	2,700
H	2,705	3,305	3,305	3,305
C	-	2,850	2,850	2,850



We are your single source for profitable processing solutions

JBT FoodTech can provide you with portioners, freezers, and everything in between – including process control, food product development assistance, operator training and a full range of customer support alternatives.

Our Food Technology Centers have served leading processors in development of many of the world's most popular food brands. Learn how to increase your processing potential by contacting your JBT FoodTech representative or by visiting our website.

www.jbtfoodtech.com



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