

# Stein TFF-V THERMoFIN® Fryer

**NEW**



Subject to change without notice. 01•14 300

## 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 the development of many of the world's most popular food brands. Learn how to increase your processing potential by contacting your JBT FoodTech Account Representative or by visiting our website.

We're with you right down the line.™

[www.jbtfoodtech.com](http://www.jbtfoodtech.com)



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#### North America

JBT FoodTech  
1622 First Street  
Sandusky, OH 44870  
USA  
Phone +1 419 626 0304  
Fax +1 419 626 9560  
process-solutions@jbt.com

#### Europe

JBT FoodTech  
Rusthällsgatan 21, Box 913  
SE-251 09 Helsingborg  
SWEDEN  
Phone +46 42 490 4000  
Fax +46 42 490 4040  
info@jbtfoodtech.com

#### Asia

John Bean Technologies  
Singapore Pte Ltd  
20 Harbour Drive  
#04-02 PSA Vista  
Singapore 117612  
Tel : +65 67766220  
Fax: +65 67766229  
infoasia-jbtfoodtech@jbt.com

#### Latin America

John Bean Technologies  
Máq. Equip. Ind. Ltda.  
Av Eng Luis Carlos Berrini, 1461  
9th Floor – Brooklin  
04571-903 Sao Paulo BRAZIL  
Phone + 55 11 3055 1010  
Fax +55 11 3055 1030  
latinamerica.info@jbt.com

### Improve hygiene

- Open cross sections
- Easier access

### Increase uptime

- Self monitoring and problem notification
- Durability by design – each component is selected to maximize uptime

### Operate safer

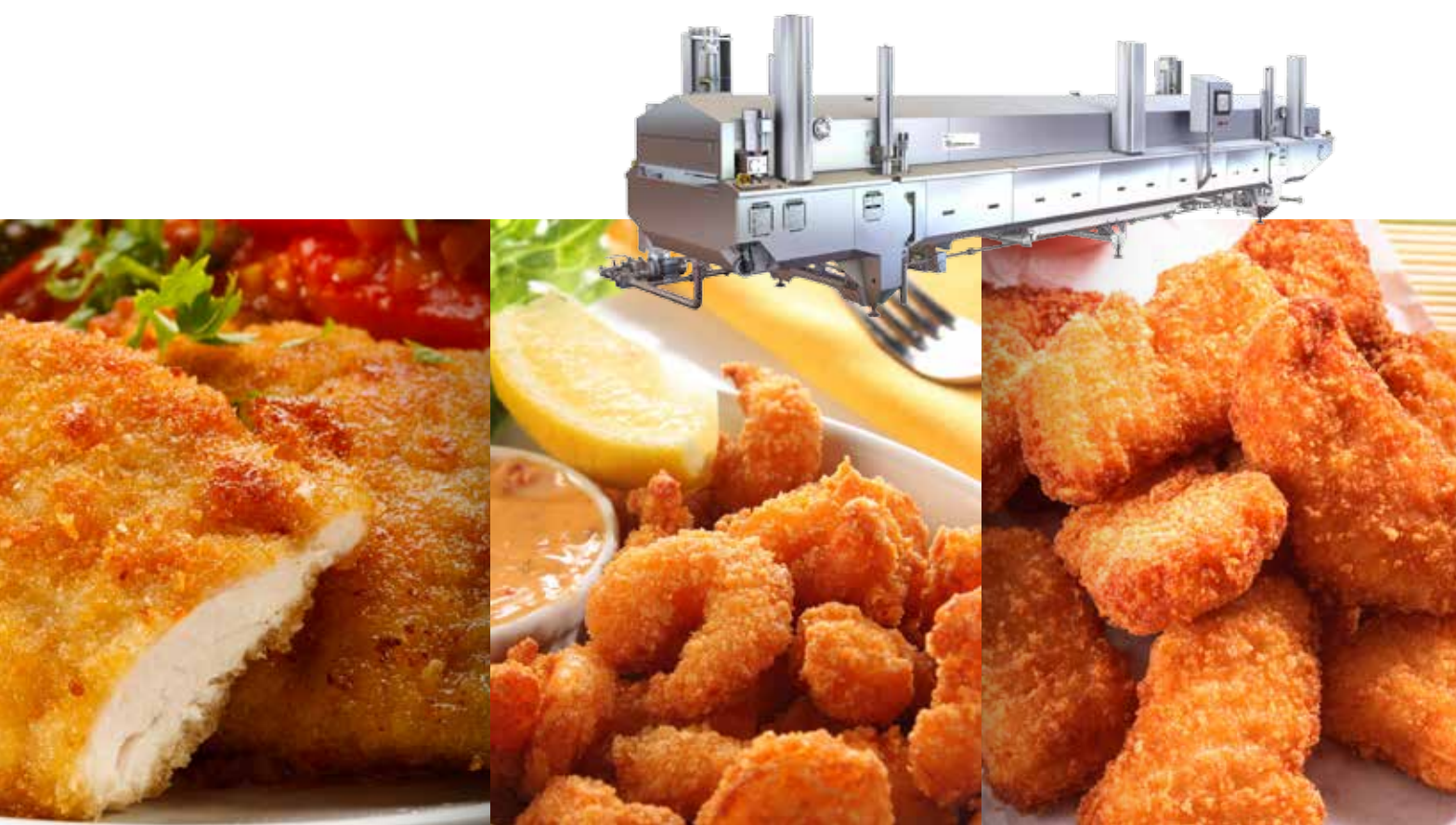
- PLC logic reduces chance of operator errors
- Reduces emissions

### Superior oil management

- New precision level control
- Stein thermal fluid heat exchanger

**NEW** Stein TFF-V THERMoFIN® Fryer

Low emissions, improved hygiene and advanced oil management – all under one hood



Hygiene-by-design

- A** Open cross section design, sloped surfaces and hygienic placards
- B** Improved access to conveyors and heat exchangers
- C** Clear view under fryer allows for improved access

Easier to use

- F** User-selectable lift options
- G** Adjust top submerger from .5 to 3.5 in. with the touch of a button
- H** Arc flash protection with separate high and low voltage control panels

**L** PRoLINK™ Control System

- New wide-format touch screen controls with improved navigation increase ease of use and reduce training costs
- Mobile reporting and alerts increase uptime



Test and perfect your product at our Tech Center in Sandusky, OH. To schedule an appointment, call 419 627 4319.

Today, more than ever, processors are faced with new challenges such as trans fat conversion, increased food safety regulations and emission requirements, all while managing costs. To address these issues, JBT FoodTech has developed the new Stein TFF-V THERMoFIN Fryer. The new fryer extends oil life, achieves flavor stability, maintains a consistent end product and gives processors the competitive advantage they need in a constantly changing market.

Reduce emissions

- D** New Integrated Exhaust Scrubber removes oil mist and particulate matter from fryer exhaust
- E** New exhaust system maintains a more uniform steam environment above oil and removes oil mist eliminator cartridges

Improve uptime

- I** Quick release sediment conveyor
- J** PLC logic and modes improve safety and reduce operating errors
- K** More durable conveyor and drive system

Superior oil management

- M** New radar level control, monitors oil level more precisely and reliably
- N** CoolHeat® vertical-fins produce gentle heat transfer for maximum oil life with minimal cost
- O** Integrate seamlessly with Stein SF, floating crumb, floating sediment and centrifugal filtration systems

**P** Higher throughput

- Faster belt speeds can increase throughput by 12%

**Q** Greater capacity

- More standard belt width options allow for greater capacity

**Advanced Filtration**  
Maximize oil life with the Stein MicroMax™ II Filter.

