



# Stein TFF-V THERMoFIN® Fryer

**NEW**

## 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

## We are your single source for profitable processing solutions

JBT 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 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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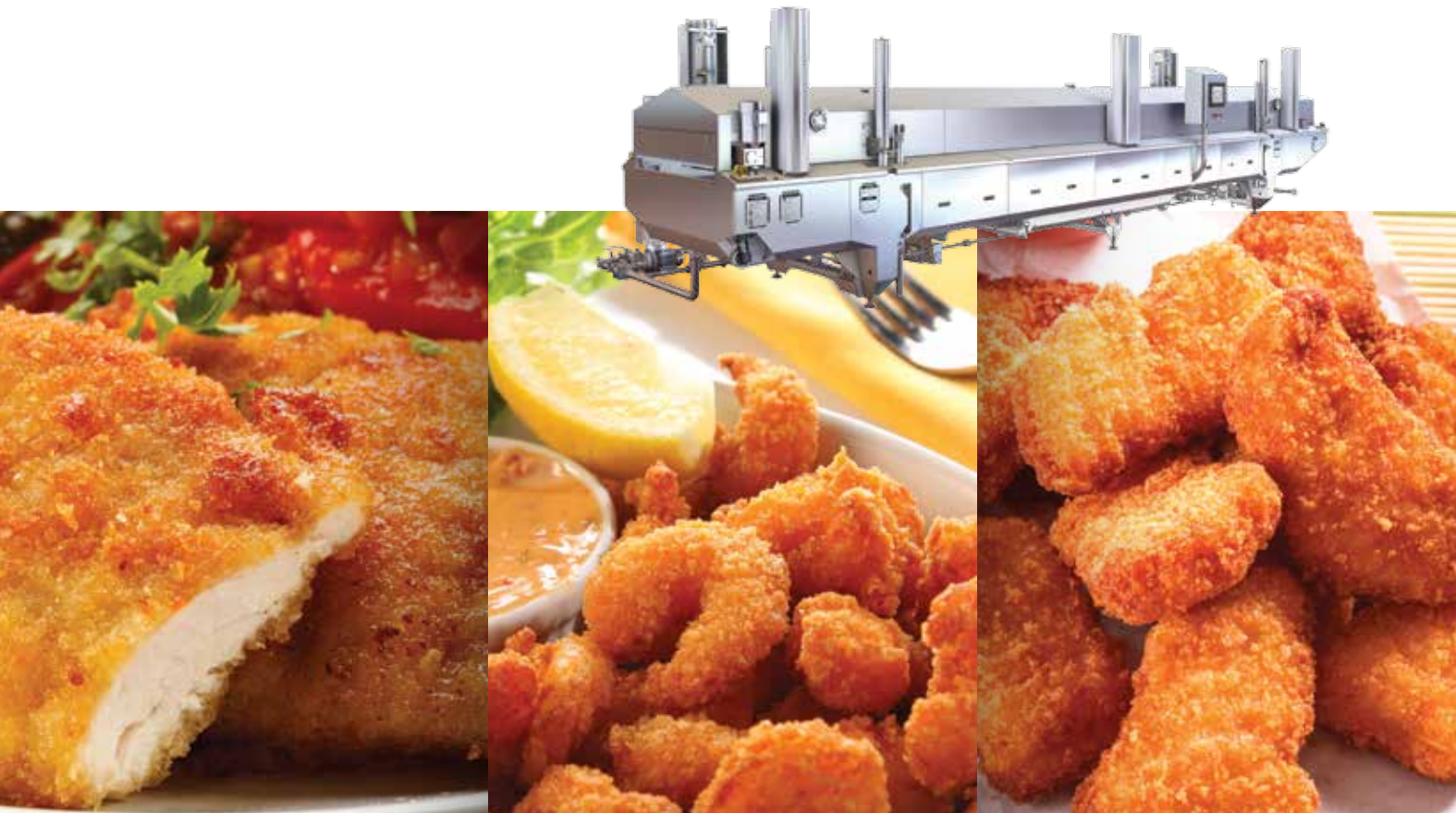
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**NEW** Stein TFF-V THERMoFIN® Fryer

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



Hygiene-by-design

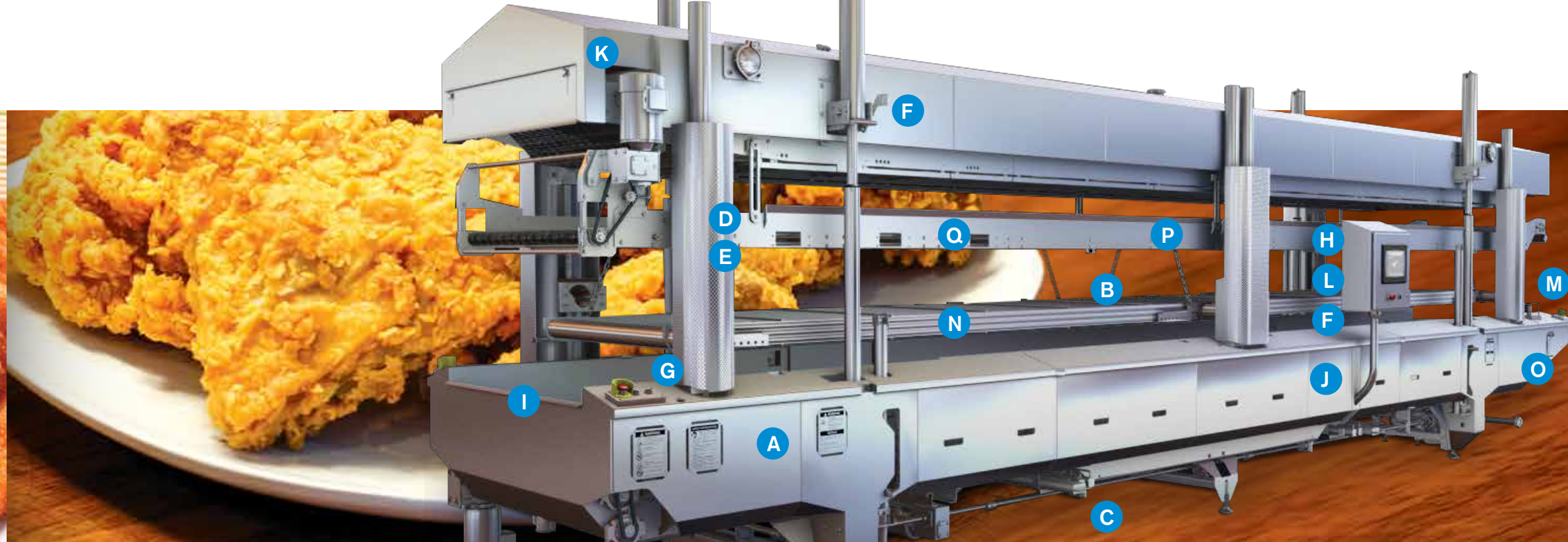
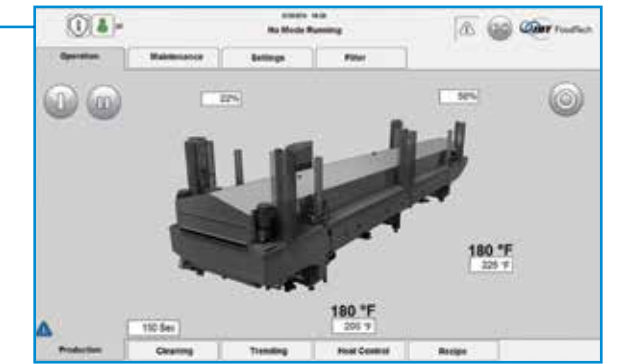
- A** Open cross section design, sloped surfaces and hygienic placards
- B** Improved access to conveyors and heat exchangers
- C** Clear view under fryer allows for improved access

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** Voltage Segregation control cabinet with separate high and low voltage control panels

**L** PPRoLINK™ 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 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.

