



Prepared Foods Systems





HEAT AND CONTROL

AND CONTROL

■ Partnership & Progress

Ask anyone about Heat and Control.



You will discover our equipment offers the most advanced design and exceeds expectations for

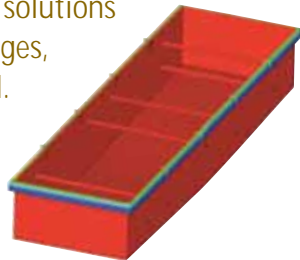
performance, ease of cleaning, low maintenance, and reliability. Our customers will tell you we work as a partner and stand behind our machinery with a commitment to ongoing technical support that is rarely found in modern industry. Serving food processors for more than 60 years, Heat and Control has become the one-stop source for innovative further processing, inspection, and packaging systems. We provide everything from batter applicators and ovens, to weighers and metal detectors. With Heat and Control, you have a partner in progress from start to future!

■ Get every advantage with Heat and Control

Pioneering Technology

Many Heat and Control developments have become the standards for efficient food processing and packaging: Externally heated frying, continuous oil filtration, humidity-controlled atmosphere convection cooking, FastBack horizontal motion conveying, and Ishida multihead weighing. We strive to create safe, reliable machinery that delivers product of the highest quality at the lowest costs. For solutions to your toughest challenges, rely on Heat and Control.

Computerized modeling and analysis allow us to perfect designs before construction.



Global Solutions

Technology we develop to help a fish processor in Asia could be the perfect way to boost efficiency on a chicken parts line in the USA. Worldwide, we maintain seven manufacturing plants and over 25 sales and service offices. Globally linked to an SAP data pool, our personnel are in constant communication so we quickly share ideas, talent, and experience to develop the optimal equipment system for your application. With Heat and Control "One Call Delivers" local expertise supported by a world of technical, manufacturing, training, and service resources for food processing, inspection, and packaging systems.



Technical Support

From process development to new equipment start up, operational assistance, service, documentation, training, and parts, we support you all the way.

Service

Electronically or in-person, our experienced service technicians do whatever it takes to keep your line running at peak efficiency. Equipment start-up, adjustment, safety audits, troubleshooting, repairs, and modifications are just a few of the ways we help to minimize downtime and improve performance.



Parts

E-mail and toll-free phone service give you instant access to our experienced technicians who quickly identify and deliver parts when you need them.



Training

Our classroom and on-site training programs help your staff learn safe and efficient procedures for equipment operation, maintenance, sanitation, and adjustment.



Technical Manuals

In addition to spare parts lists and technical drawings, we can provide documentation outlining production, safety, and sanitation procedures, plus equipment service and maintenance programs.





■ Demonstration & Technical Centers

How can you develop new products or test new processes and equipment without disrupting the production schedule at your



plant? Use our Technical and Packaging Demonstration Centers.

We provide production models of our coating, cooking, metal detection, conveying, weighing, and other machinery in a relaxed, confidential environment that promotes experimentation and creativity. Visit or simply send product samples. Our test centers are designed for your convenience!



■ Product Tests

Technical Centers

Evaluate the performance of our coating, cooking, and surface enhancement equipment without interrupting your production schedule.

Visit our Technical Centers where you can develop and test new products and processes using production sized ovens, fryers, batter and breading applicators, branders, and more.



Perform detailed laboratory analyses of the cooking processes and their effects on product fat content, moisture, and finished product yield.



You need not be a Heat and Control customer to use our Technical Centers. Simply call to schedule an appointment.

Our experienced staff will assist you, or you can send product samples to us. We will perform the desired tests and quickly return your finished samples with a detailed report. Your visit, activities, and test results are completely confidential, making our Technical Centers the ideal environment for research and development work.



■ *Some Technical Center equipment can be temporarily loaned for use at your facility. You can also bring your own specialized machinery to use with our equipment.*

Packaging Demonstration Centers

Take the guesswork out of choosing the right product handling and packaging machinery. At our demonstration centers, you can test your products on actual



production models of Ishida weighers, checkweighers, and X-ray detection systems, CEIA metal detectors, FastBack conveyors, Varilift bucket elevators, and a variety of other equipment.



Evaluate speed, accuracy, and product quality characteristics using our equipment under simulated production conditions. Our experienced applications engineers will assist you with the demonstration or they can conduct tests and send

the results to you. We also have the resources to manufacture or modify specially designed equipment which can be tested to obtain the optimal product flow and performance results for your products.

For your convenience, our packaging demonstration centers are located on both coasts domestically and at our factories in Mexico, Australia, and China.





■ Coating Applicators

Batter and breading application is never the weak link in productivity with Heat and Control. Our innovative coating applicators



eliminate jamming and are easily cleaned for rapid changeovers. Open and easy access to all areas on each applicator facilitates thorough sanitation. The ultimate multi-taskers, each applicator handles a variety of coatings for all types of products, formed or natural. Coating coverage is consistently uniform, even within product cavities and at high production rates.



■ Batter

SureCoat® Submerger Applicator

Product is fully immersed in a bath of batter for quick, complete coverage.

All-welded pan and frame construction assures durability. For fast, thorough cleaning, all parts remain on the applicator during sanitation.



SureCoat® Curtain Applicator

Two or four curtains plus batter pumped beneath the product assure uniform coating, even in cavities. Ideal for a wide range of batters, this applicator promotes easy cleaning. A submerger can be added for even greater versatility.



EasyCoat™ Applicators

Uniform coating, rugged performance, and easy cleaning all in an economical package. Add a two or four curtain attachment in place of the submerger on the standard EasyCoat batter applicator for maximum versatility.

EasyCoat breaders feature adjustable top and bottom coating, making them ideal for a variety of coating materials.



■ *Combine submerger and batter curtain application in one system using our SureCoat Universal Batter Applicator*

■ Breeding

SureCoat® Pre-Dust & Breeding Applicator

Run flour, free-flowing, or Japanese crumb coatings on the same machine with only a simple hopper change. Product is conveyed on an adjustable bed of breeding beneath one or two breeding curtains for absolutely uniform coverage.

Our unique triple-flip breeder provides complete coverage for hard-to-coat products and easily converts to a single-pass conveyor.



SureCoat® Drum Breader

Product is gently tumbled through flour, breeding, or seasoning for complete coverage, even within skin folds and recesses. Easily adjust the breader for pre-dusting or thick homestyle coatings.

Features include adjustable breeding feed and product dwell time, and continuous lump removal.



Add our SureSpread™ system to distribute breaded product across inspection and transfer conveyors.

■ Flavoring

Seasoning & Marinade Applicators

Application of dry seasonings and marinades is simple with our FastBack Revolution, SureCoat Drum Breader, or Belt-Type Flavor Dispenser.





■ Frying & Oil Management

Oil may be the invisible ingredient

in fried foods, but it clearly stands out as a critical factor in product quality. Heat and Control



fryers treat oil as carefully as your product. Precise temperature control, fast fines removal, and rapid oil turnover deliver the freshest, most consistent fried foods possible. Renowned for clean, dependable operation, our fryer systems are available in modular designs that dramatically reduce the time and cost of installation.





HEAT AND CONTROL

■ Ovens & Surface Treatment

High yields and uniform cooking, with quick, thorough sanitation are the bottom line with Heat and Control oven systems.



Each piece of product is uniformly and safely cooked across the full conveyor width. Plus, our ovens provide infinite, repeatable control of the cooking environment to precisely and consistently create the taste, texture, and surface qualities your customers demand.





■ Packaging & Product Handling

With Heat and Control, you get

the most efficient product handling and weighing systems available, all backed by



our commitment

to provide the industry's best technical support. As a supplier of processing and packaging machinery, we ensure that all components are designed to work together to maintain the highest product quality all the way from coating, cooking, and packaging to your shipping dock.



■ Conveyors & Fillers

FastBack® Horizontal Motion

Reduce product breakage up to 60% compared to vibratory conveyors. FastBack's gentle slow-forward fast-back motion prevents damage to delicate coatings and eliminates hard-to-clean build-ups in the pan. Convey heavy product loads without bogging or separation of small product pieces. FastBack conveyors are available for weigher feeding, proportional product distribution, and accumulation.



Inclined Transfer

Vertical and angled conveyors with flighted belts reliably transfer product where and when you need it. Special designs are available to suit your product handling and sanitation requirements.

Varilift™ Bucket

Always upright buckets prevent product spills and jamming. S, C, or horizontal configurations are available for conveying or product accumulation. Optional multiple infeed and discharge points allow you to receive or deliver product to more than one location. CIP systems can be provided.



Tray Fillers

End product loss and cleaning downtime using one of our compact, high-speed filling systems to transfer product from an Ishida weigher into trays or cartons on a continuous conveyor.



■ Ishida Weighers

Ishida Multihead Weighers

For fresh and frozen product, Ishida weighers reduce giveaway, cleaning, and maintenance costs. Ishida invented computerized multihead weighing and continues to lead the industry with new technology for the fastest, most accurate, most reliable weighing possible. With more product



application experience than any other company, Ishida/Heat and Control provide the right system for your packaging needs. From USDA Dairy to cost-effective washdown models, all Ishida weighers are easy to clean, with product contact parts that are quickly removed without using tools.

■ Inspection Systems

Assure the safety and proper weight or count of your products by using Ishida checkweighers and X-ray detection systems, and CEIA metal detectors. Individually or as an integrated system, these machines provide fast, accurate inspection, and reject separation, simple changeovers and dependable performance in the harshest washdown environments.



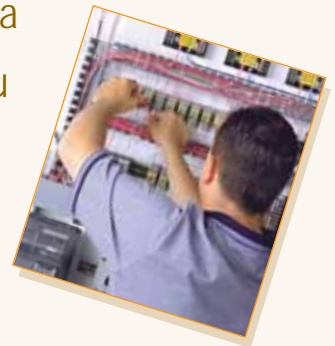
■ *Our sanitary modular support platforms reduce your packaging system installation costs!*

■ Controls

Microprocessors, graphic operator interface devices and other electronic wonders have given us the ability to control and



analyze mechanical operations and delicate processes with ease and precision that was unthinkable just a few years ago. As a systems integrator and manufacturer of control panels, we can create a complete control and data collection system for your line. Design and engineering, PLC and computer programming, database and information system configuration: We provide all services, plus start-up and training. Best of all, as a manufacturer of processing and packaging machinery, we have the knowledge and experience to make it all work as a single system...and you only need to deal with one supplier.





HEAT AND CONTROL

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