



HEAT AND CONTROL<sup>®</sup>

Accumulation Systems

***FastBack***<sup>®</sup>

## Accumulation Systems

Like a traffic cop at a busy intersection, our accumulation conveyors keep product moving without delay or damage. Heat and Control accumulation systems let your processing line run without interruption, while delivering the steady flow of product your packaging equipment needs for peak efficiency.

We build a variety of accumulators for different foods and storage requirements. Each design prevents product damage, simplifies sanitation and maintenance, and works in harmony with existing equipment. For dry, delicate products, fresh, frozen, and coated foods, Heat and Control accumulation systems reduce waste and downtime.



### UpGrade

Ideal for tight installations, UpGrade stores up to 16 cubic feet of dry or frozen products. Its simple pivoting end gate is activated by downstream packaging equipment to deliver a steady supply of product. UpGrade ends costly product bulk-offs, thawing, and waste. Gentle horizontal motion conveys product without damage, loss of coatings, or surprise cleaning downtime.



### SwitchBack

Compact, gentle and easy to clean, SwitchBack can handle everything from frozen breaded meat patties to delicate potato chips. Built for heavy loads of up to 52 cubic feet, SwitchBack features a sanitary U-shaped pan and gentle horizontal conveying motion to prevent abrupt product drops and damage.





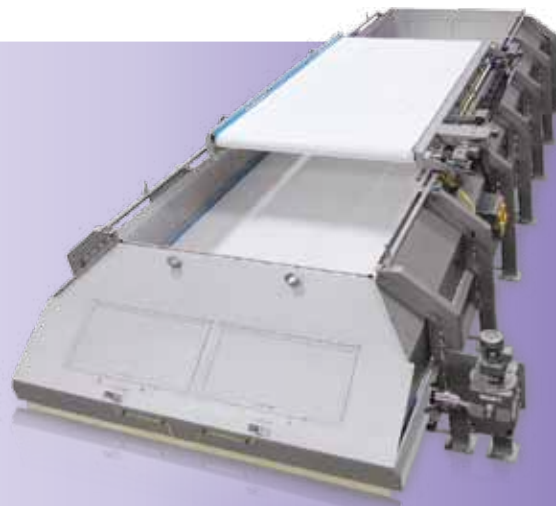
## MinuteMan

Always ready for short-term storage of delicate snacks, candy, baked foods, and more, MinuteMan minimizes drop distances to significantly reduce product breakage. Choose models for up to 90 or 180 cubic feet of storage. Fill and discharge rates are synchronized for on-demand product delivery. Reliable live bottom belt and retracting overhead feed conveyors have no drive components located over the product zone.



## Automatic Belt Conveyor

This high-capacity version of MinuteMan stores and transfers up to 1,600 cubic feet of snacks, cereal, baked goods, candy, and many other dry goods. Synchronized variable fill and discharge rates combined with gentle product handling make this an efficient buffer between processing and packaging lines.



## Cascading Conveyors

Satisfy the fast-changing high-volume product demands of multiple packaging stations. Accumulate large quantities in a series of inline horizontal motion conveyors that can cover long distances using minimal floor space. Then meter a steady flow of product, or quickly move large volumes to your distribution system.



# Accumulation Systems

## Different products require different storage conveyors.

Heat and Control offers a variety of systems that can be configured to fit your line - even if floor space is limited. Contact us for the accumulation system to improve product handling efficiency today.



### SwitchBack

**Capacity:** Up to 52 cubic feet (1.47 cubic meters)

**Product applications:** Snacks, baked foods, breaded and frozen poultry, meat.



### UpGrade

**Capacity:** Up to 16 cubic feet (0.45 cubic meters)

**Product applications:** Snacks, baked foods, breaded and frozen poultry, meat.



### Cascading Conveyors

**Capacity:** 10 to 150 cubic feet (0.28 to 4.2 cubic meters)

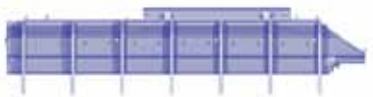
**Product applications:** Snacks, baked foods, breaded and frozen poultry, meat.



### MinuteMan

**Capacity:** Up to 90 and 180 cubic feet (2.5 to 5 cubic meters)

**Product applications:** Snacks, cookies, crackers, candy.



### Automatic Belt Conveyor

**Capacity:** Up to 1600 cubic feet (44.8 cubic meters)

**Product applications:** Snacks, cereal, baked foods, candy.

*Actual capacities will vary according to product and production characteristics.*

*Constant improvement and engineering innovations*

*mean these specifications may change without notice.*

**HEAT AND CONTROL**®



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