Bakery Products Systems
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Get the latest machinery for donuts, muffins, pies, tortillas, bagels, and snacks – plus installation and service support from one supplier...Heat and Control!

One call to Heat and Control delivers a wide selection of machinery for:

- Proofing
- Frying
- Baking
- Seasoning
- Conveying
- Weighing
- Inspection
- Packaging

Since 1950, Heat and Control has supplied machinery systems to food processors worldwide...and we'll be here to serve you for years to come. From seven manufacturing centers around the world, we provide equipment sales, parts, service, and training to help you achieve maximum production efficiency and product quality.

For information and a demonstration of major equipment models, please contact Heat and Control today.

Processing
- Fryers (batch and continuous)
- Oil filtration and heating
- Ovens (spiral, impingement, toasting, infrared, steam)
- Proofers and conditioners
- Bagel boilers
- Flame searers
- Grill mark branders

Coating & Seasoning
- Glazing applicators
- Batter and breading applicators
- Topping applicators
- Seasoning applicators
- Powder/granule transfer systems

Conveying
- Horizontal motion
- Vibratory
- Belt
- Bucket
- Incline

Ishida weighers
- Fragile product
- Powders
- Sanitary
- Product blending

Packaging
- Ishida snack bagmakers
- Ishida strip-pack applicators
- Ishida tray sealers
- Container fillers

Inspection
- CEIA metal detectors
- Ishida X-ray inspection
- Ishida checkweighers
- Ishida bag seal checkers

Control systems
- Real-time line monitoring for improved overall equipment effectiveness
- Control systems integration
- Control panel design and manufacture
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One call to Heat and Control will handle your processing, inspection, and packaging needs - from process development and equipment design, to installation and service. Contact us today!

Constant improvement and engineering innovations mean these specifications may change without notice.