



Revolution. On-Machine Seasoning System



Patent-pending Powder On Demand.

Increase your production capacity, flexibility, and savings by seasoning potato chips, snacks, crackers, and other products at the point-of-packaging.

Unmatched technology, performance, reliability, and experience make Heat and Control the world leader in on-machine seasoning applications.

- Increase packaging equipment continuous run time for greater efficiency
- Ship more product per shift
- Reduce product time-to-market and warehouse space
- Improve your ability to meet customer needs

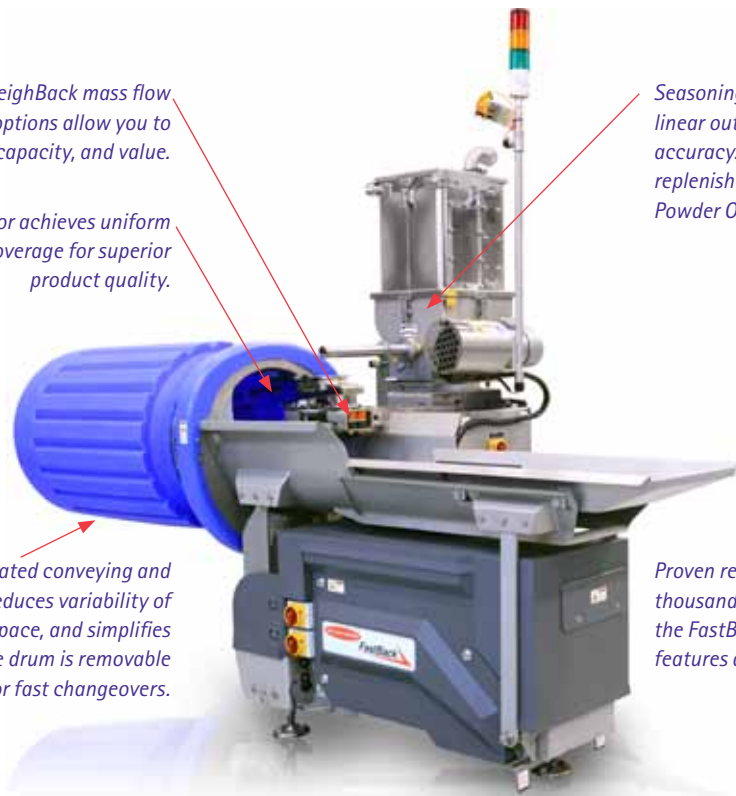
Volumetric-Plus or WeighBack mass flow load cell measuring options allow you to specify accuracy, capacity, and value.

Excaliber applicator achieves uniform seasoning coverage for superior product quality.

Seasoning feed system provides linear output for consistent accuracy. Automatically replenish it with our Powder On Demand system.

Patented integrated conveying and tumbling system reduces variability of coverage, reduces space, and simplifies operation. Tumble drum is removable without using tools for fast changeovers.

Proven reliable in thousands of installations, the FastBack drivetrain features a five-year warranty.

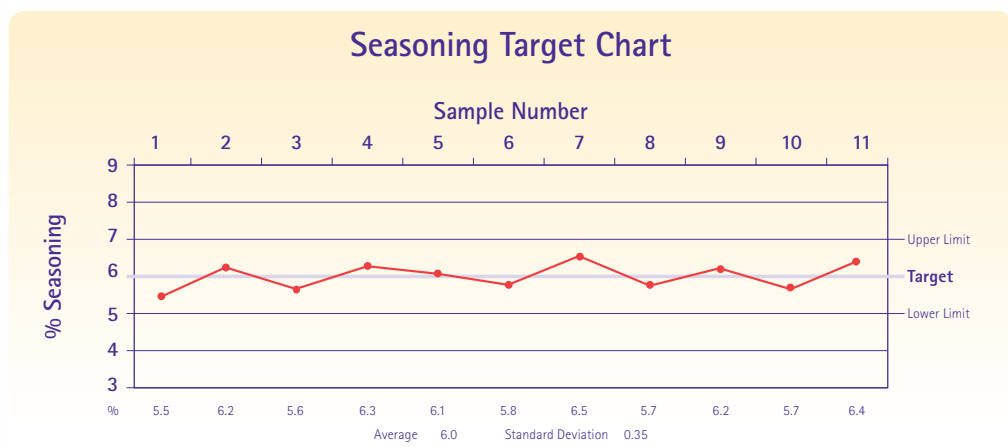


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Frequently asked questions about FastBack Revolution® On-Machine Seasoning

- Q. What products can OMS be used for?**
A. Any snack or baked food where topical seasoning coverage and appearance is important. This includes potato, corn, tortilla, multi-grain and other types of chips, nuts, popcorn, extruded snacks, crackers, mini rice cakes and more. Even baked products have been successfully seasoned using the Heat and Control OMS system.
- Q. What if my product needs an oil spray for seasoning adhesion?**
A. Heat and Control / Spray Dynamics have pioneered a combination of OMS and oil spray systems that provide superior results.
- Q. Is seasoning usage reduced with OMS?**
A. Yes. More efficient application and uniform coverage, combined with reduced seasoning loss as product moves through the system reduces seasoning usage compared to traditional in-kitchen applicators. Seasoning usage rates have been reduced by as much as 3% compared to in-kitchen systems.
- Q. What about allergens and cross-contamination?**
A. When OMS is used with our dust collection system and enclosed seasoning refill system (Powder On Demand) the causes of cross contamination and allergen concerns are taken care of.
- Q. Does the lower product temperature effect seasoning coverage with OMS?**
A. No, tests of temperatures between 80°F and 130°F show no seasoning degradation or adhesion problems with corn, tortilla, potato, and grain chips and popcorn. We can test different products and seasonings for you to verify coating quality.
- Q. How does seasoning application uniformity using OMS compare to in-kitchen applicators?**
A. OMS delivers equal or better seasoning coverage (uniformity of seasoning across the chip area and on both sides of the chip).
- Q. How does OMS seasoning accuracy compare with in-kitchen seasoning?**
A. With Heat and Control's top system, seasoning application rates are extremely tight offering 0.35 standard deviation on a 6% application rate. This is equal to or better than the very best in-kitchen seasoning systems and by far the best in the OMS world.



Heat and Control is happy to engage our full testing lab to verify the actual results with your products and seasonings.

