

Heat and Control Fresh Produce Systems

Heat and Control supports you with over 65 years of equipment design and process experience, one of the widest selections of machinery, and excellent technical support.

■ Ishida Multihead Weighers

Ishida 1P69K weighers
Ishida fresh produce weighers
Ishida product blending weighers
Ishida screw-feeder weighers
Ishida Rotary Salad Sweeper

■ Inspection Systems

Ishida X-ray inspection systems
Ishida DACS checkweighers
CEIA metal detectors

■ Ishida QX Tray Sealers

■ Conveyors

FastBack horizontal motion conveyors
FastBack product blending conveyors
FastBack sorting/separation conveyors
Revolution Gate distribution conveyors
Vibratory (electro-magnetic, direct, indirect)
Varilift bucket conveyors
Incline belt conveyors
Inspection conveyors
Cascading accumulation conveyors
SwitchBack accumulation conveyor
UpGrade accumulation conveyor
ClimbBack uphill horizontal motion conveyor

■ Sanitary Packaging Platforms

■ Container Fillers

Vertical Raceway tray filler
Oscillating Funnel Follower
Dual Axis Funnel Follower
USDA sanitary shuttles
Progressive packing conveyors

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■ Storage, Preparation, Peeling

Truck Dumper
Potato pumping, flume systems
Dirt and debris removers
Produce Sizer
Gentle-Flo storage bins
Crate Filler
Crate Dumper and Metering Hopper
De-Stoning Elevator
Peelers (batch and continuous)
Inspection-Trim Conveyors
Slicer Feeders (singulating auger and belt type)
Slicer Service Platforms

■ Washers, Blanchers, De-Watering Systems

Vegetable Washer
GentleWash system
Potato slice washers (pre-wash and speed wash)
Potato Slice Washer/Conditioner
AirSweep de-watering system

■ Batter and Breading Applicators

■ Spray Dynamics coating applicators

■ Fryers, Oil Heating and Filtration

■ Ovens

■ Surface Enhancement

Rotary Brander
Direct Flame Searer
Combination branding/searing systems

■ Control Systems

Complete automation control systems
(Raw to finished products)
Relay logic based control systems
Control systems integration
Control panel design and manufacturing



**Fresh
Systems**



HEAT AND CONTROL

®

**Your single source
for fresh systems and service**

Heat and Control services

From offices worldwide, Heat and Control offers sales, service, and complete technical support services. Contact us today to assist with your next project.

■ Packaging Demonstration Centers

Evaluate the performance of our weighing, conveying, and inspection equipment using the latest models from Ishida, CEIA, and Heat and Control.

■ Demonstration centers in CA, PA, and TX feature different equipment, including:

- Ishida multihead weighers
- Ishida strip pack bag applicators
- Ishida DACS checkweighers
- Ishida X-ray inspection systems
- Ishida QX tray sealers
- CEIA metal detectors
- FastBack horizontal motion conveyors
- SwitchBack accumulation conveyor
- FastBack Revolution Gate
- FastBack Revolution blending system
- Varilift bucket conveyors
- Belt type ingredient dispenser

■ Check availability of specific machinery when scheduling a visit. You may also bring your own specialized equipment.

■ Manufacturing centers and major offices

- Hayward, CA (headquarters)
- Galesburg, IL
- Pembroke, NH
- St. Clair, MO (Spray Dynamics)
- Stanwood, WA
- Lititz, PA
- Dallas, TX
- Ontario, Canada
- Guadalajara, Mexico
- Brisbane, Australia
- Lelystad, The Netherlands
- Livingston, Scotland
- Capetown, South Africa
- Nanjing, China
- Indore, India (Flavorite Technologies)
- Buenos Aires, Argentina
- Sao Paulo, Brazil

■ Technical Centers

Evaluate the performance of our coating and cooking equipment and develop new products without interrupting production schedules at your plant.

Technical centers in CA, Mexico and Australia feature different equipment including:

(Call for availability. All equipment not available at all locations.)

- AirForce impingement oven
- IMP Jr. impingement oven
- CEO™ color enhancing spiral oven
- MPO cooking system convection oven
- HeatWave oil curtain fryer
- Continuous fryers
- Mastermatic Compact Fryer
- Direct Flame Searer
- Rotary Brander
- Batter and breading applicators
- Freezers and refrigerators
- Food service microwave oven and batch fryer
- Multiple analysis capabilities and utilities are available.

■ Support Services

- On-site service
- Spare parts
- Installation service
- Technical manuals
- Training (on-site and classroom)
- Custom design and manufacturing
- Process development

■ Contact Us

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Your single source
for fresh systems and service