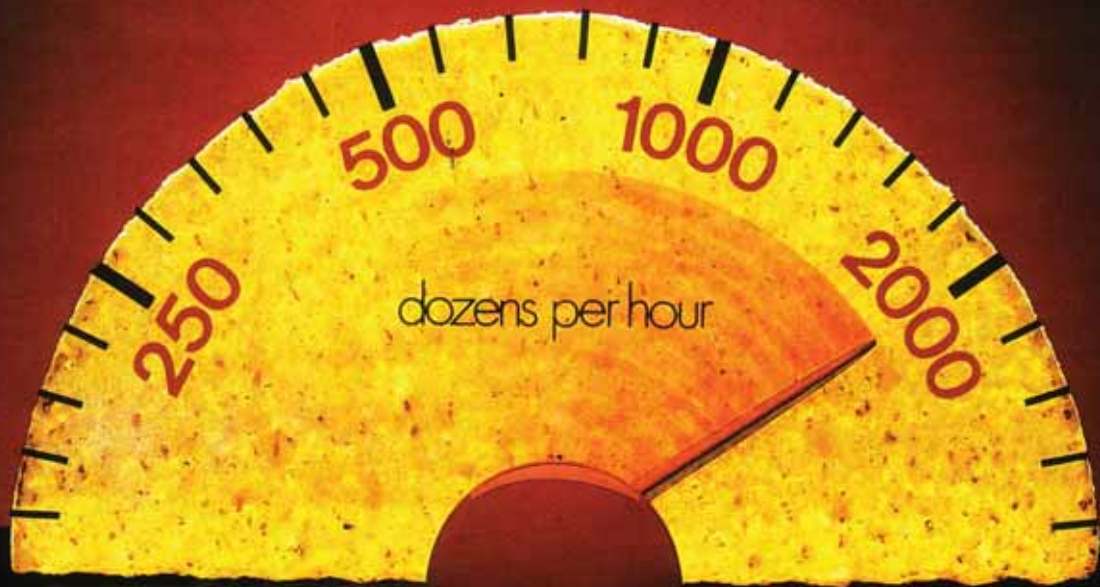


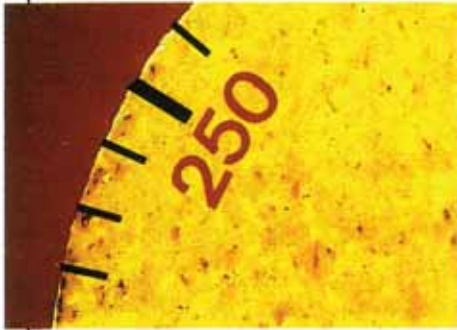
ACCELERATE YOUR TACO SHELL PRODUCTION.



HEAT AND CONTROL, INC.

The TACO-FORM Frying System[®] from Heat and Control[®] and can deliver up to 2,000 dozen per hour.

TACO-FORM Taco Shell Frying System[®]



On the leading edge of technology, the patented TACO-FORM[®] system delivers the superior taco shells you want to produce.

Only TACO-FORM offers you:

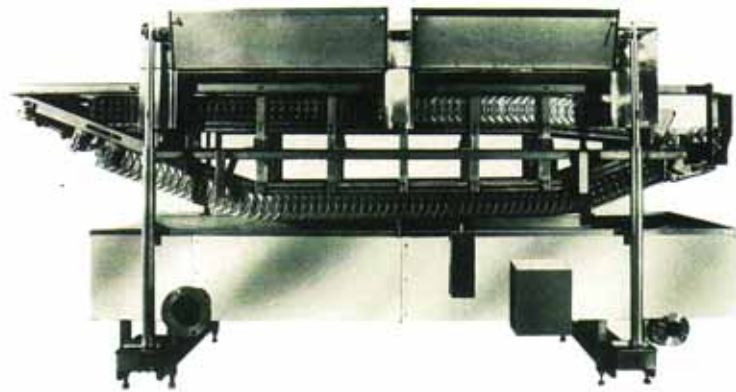
Dramatic Increase in Capacity: up to 2,000 dozen taco shells per hour, using 5" to 7" diameter tortillas.

Drastically Reduce Rejects: "Js" and "Longhorns" (misshaped product) are minimized with the patented forming process.

Efficient Modulating Gas-Fired Burner System: lowers operating costs, reduces downtime, and gives precise tempera-

ture control, resulting in a more uniform color and moisture in the finished product. Dual fuel, electric and externally heated systems also available.

Five Years of Proven Performance: rigorous round-the-clock production demands have refined TACO-FORM, making it trouble-free, with very low maintenance requirements.



The Total System

Dry Corn Preparation. Heat and Control can provide a total corn preparation system to meet your exact requirements. From simmering, cooling, soaking, and washing to grinding, we will custom-design the system to fit your exact process and plant requirements.

Continuous Masa Flour Mixing.

If you use masa flour instead of the traditional masa preparation method, Heat and Control can supply continuous mixing systems capable of

Dry Corn Soaking System



blending many different masa flours to your precise formulation and moisture requirements.

Model S Sheeter.

The Model S Sheeter allows you to produce

Dry Corn Simmering System

consistently uniform corn tortillas or tortilla chips *without* continual adjustment. It also features:

- Twin cylindrical rollers produce a more uniform dough sheet than the conventional concave/convex rollers used on other sheeters.
- The single stripping wire separates product from front roller while a rigid, quick-release doctor blade removes dough from rear roller.
- Pneumatic cylinders maintain precise stripping wire tension for longer service. If the wire breaks, sheeter will automatically stop, and replacement

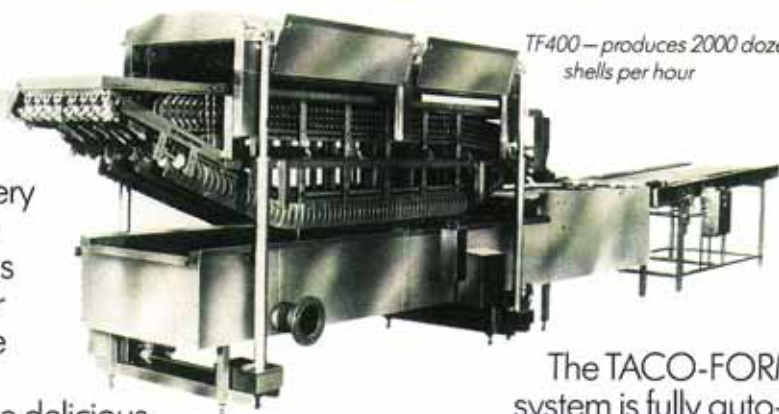
MAPA Continuous Masa Flour Mixing System



Control produces fresher, higher quality taco shells 2000 dozen shells per hour.

Fresher Finished Product:

the very low oil volume in the system means faster oil turnover and reduced free fatty acid levels, giving you a more delicious taco shell with longer shelf life.



TF400 — produces 2000 dozen shells per hour



The TACO-FORM system is fully automatic, and features rugged, all-stainless steel construction. Automatic fryer loading system and pre-wired control panel are standard.

The TACO-FORM is available separately or as part of a totally integrated system. Whether you're starting with dry corn or masa flour, Heat and Control has the total processing system for your needs.

Model	Shells Per Minute	Dozen Shells Per Hour	Width
TF50	50	250	1 row
TF100	100	500	2 rows
TF200	200	1000	2 rows
TF400	400	2000	4 rows

Tortilla sizes ranging from 5" to 7" diameter are standard. Systems for larger size shells are also available.

wire snaps into place without tedious adjustments.

- Dial indicator handwheel simultaneously adjusts both sides of the roller for accurate side-to-side thickness control.
- The Sheeter is self-powered with its own self-contained variable speed drive, and is portable for added flexibility.

- The Model S Sheeter is available in capacities to 3600 dozen per hour of tortillas or 2000 pounds per hour of finished tortilla chips.

Model TO Tortilla Oven. Heat and Control offers an efficient, high-capacity Tortilla Oven in single and three-pass



Model S Sheeter

designs:

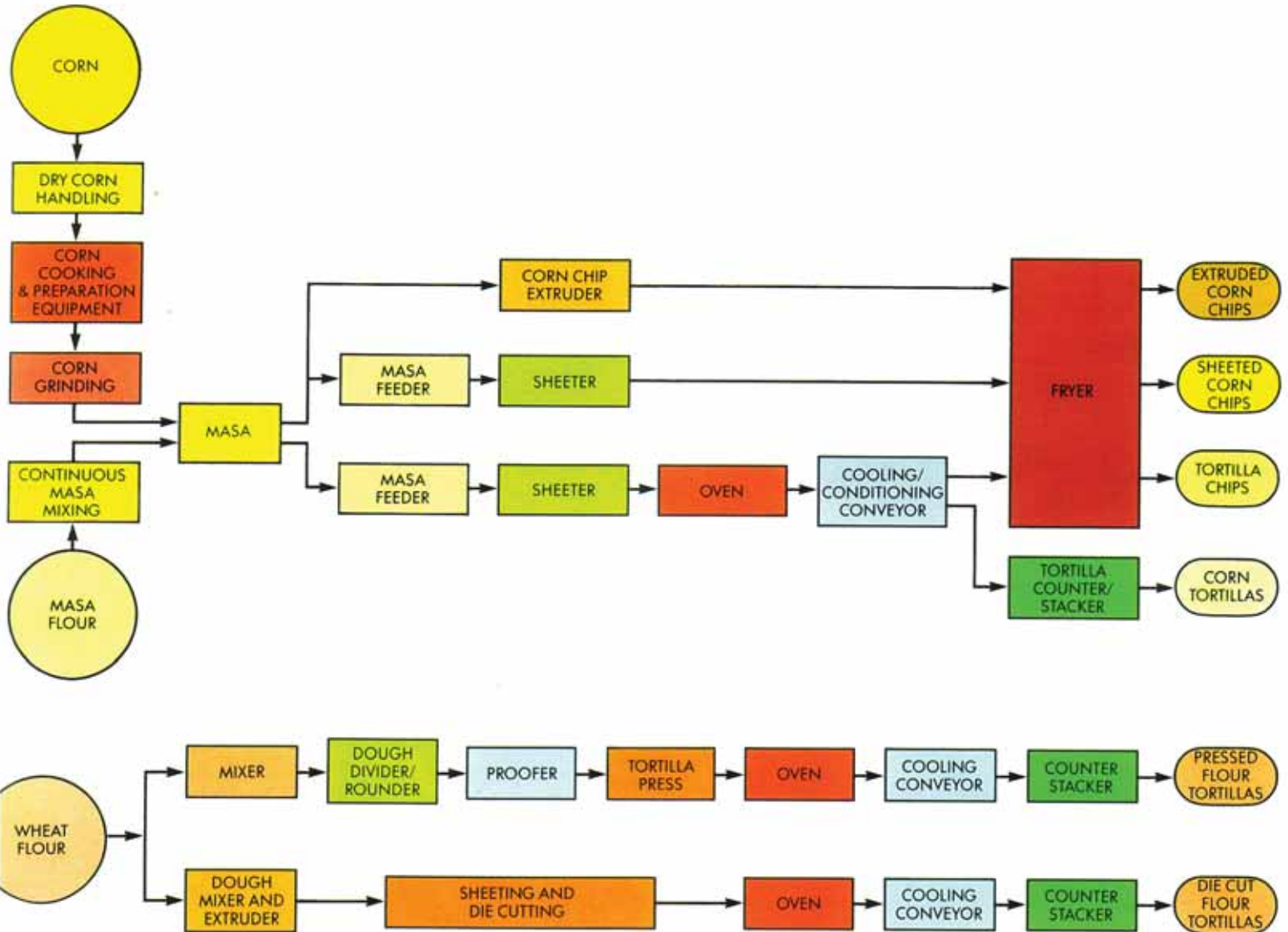
- Our oven uses less fuel because the fully-insulated casing contains heat more efficiently, with the highest product-to-fuel ratio in the industry.
- Inside, total temperature control is achieved with a series of pressurized pre-mix burners positioned for complete access and individual adjustment.
- Standard models can process up to 3600 dozen per hour of tortillas or 2000 pounds per hour of finished tortilla chips. An optional single-pass model is available.

Model TO Tortilla Oven



HEAT AND CONTROL, INC.

HEAT AND CONTROL SYSTEMS FOR MEXICAN FOOD PRODUCTS.



The TACO-FORM Frying System is just a small part of the Heat and Control family of food processing and packaging systems. We can provide you with totally integrated lines for:

- | | | |
|---------------------------------------|-----------------|-------------------------------------|
| Vegetables | Corn tortillas | Potato chips |
| Further processed red meat products | Taco shells | French fries and potato by-products |
| Sausage products | Corn chips | Fabricated corn chips |
| Breaded and battered seafood products | Tortilla chips | Expanded corn snacks |
| Further processed poultry items | Flour tortillas | Nuts |

HEAT AND CONTROL

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