

Technical Center

Evaluate machinery performance and develop new products using actual production equipment.

Apply the latest frying, oven, coating, branding and searing technologies to your products in a relaxed environment that promotes product development and innovation.

Product development

Bring in a concept or product and use actual production machinery to refine your formulation and identify the equipment that produces the results you want.

Convenience

Evaluate equipment performance and develop new products without interrupting production schedules at your plant.

Analyses

Perform detailed laboratory analyses of the cooking processes and their effects on product moisture, fat content, taste, mouthfeel and finished yield.

Expert staff

Our experienced staff will assist you with all aspects of food processing. If you cannot schedule a visit, send your product and we will perform the desired tests and quickly return your finished samples and a detailed report.



Evaluate equipment and processes, even develop new products, in strict confidence and under no obligation.

Strictly confidential

Your visit, activities and test results are completely confidential, making our Technical Centers the ideal environment for research and development work.

Schedule a visit

You need not be a current Heat and Control customer to use our Technical Centers. Please call today to schedule an appointment.

Types of foods you can test

- Meat
- Poultry
- Seafood
- Vegetable products
- Home meal replacement items
- Frozen foods
- Snack foods
- Baked products

Technical Center

Utilities available

Electricity
Hot water
Steam
Natural gas
Pressurized air
Hydraulic power

Analysis capabilities

Temperature
Moisture
Oil content
Specific gravity
Free fatty acids
Peroxide value
Conductivity
Salinity
Sieve analysis
Weight

Equipment available*

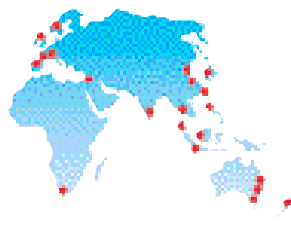
AirForce® impingement ovens
MPO Cooking System® convection oven
Spiral oven
Continuous frying systems
Batch fryers
Direct flame searer
Rotary Brander
SureCoat™ batter & breading applicators
Sheeter
Freezers
Refrigerators
Microwave

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



Technical Centers at our regional headquarters serve the Americas, Australia and Asia, Europe and Africa.

HEAT AND CONTROL



Headquarters
21121 Cabot Blvd., Hayward, CA 94545 USA
Tel 1 800 227 5980 / 1 510 259 0500 Fax 1 510 259 0600
Guadalajara, Mexico
Tel 52 33 3689 1146 Fax 52 33 3689 2240
Livingston, Scotland
Tel +44 (0)1506 420420 Fax +44 (0)1506 403919
Schwaz-Vomperbach, Austria
Tel +43 5242 66751 Fax +43 5242 66752
Brisbane, Australia
Tel +61 (0)7 3877 6333 Fax +61 (0)7 3343 8371
Singapore
Tel +65 6273 6362 Fax +65 6273 8161

Over 30 Offices Worldwide

www.heatandcontrol.com • info@heatandcontrol.com • ©2004 Heat and Control, Inc.