



# FastBack® Revolution!

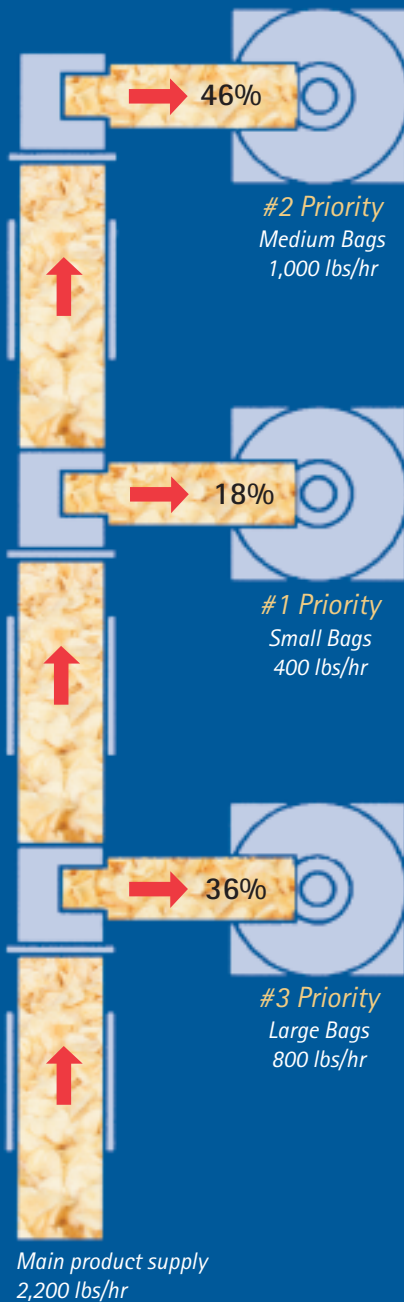
New Proportional Discharge Gate gives every weigher/bagger station its fair share of product

## There's nothing like it on the market!

FastBack's patented Revolution™ proportional discharge gate keeps the main product supply flowing as it allocates proportional amounts to individual weigher/bagger stations. Downstream stations are no longer "starved" or need to wait for product.

Eliminating the product damage caused by "chopping" slide gates, Revolution's cylindrical outlet rotates to divert a portion of the main product flow. No slide gates mean no product leaks, allergen risks or hazardous pinch-points. Air lines and pneumatics have also been eliminated to reduce maintenance.

Revolution provides every advantage, plus the unbeatable performance of FastBack conveyors, which prevent product breakage, seasoning loss, and seasoning build-up in the pan!



Main product supply  
2,200 lbs/hr

Revolution supplies proportional quantities of product to multiple weigher/bagger stations without cutting the main product supply.



As product flows in the main distribution line, Revolution rotates to divert a portion to individual weigher/bagger stations without cutting the supply to other units.

Call Today Toll Free  
800 227 5980

**HEAT AND CONTROL**®

[www.heatandcontrol.com](http://www.heatandcontrol.com)

21121 Cabot Blvd., Hayward, CA 94545  
Phone 510 259 0500 • Fax 510 259 0600  
[info@heatandcontrol.com](mailto:info@heatandcontrol.com)