



Corn Cooking Systems



*Duplicate your masa
recipe consistently
for finest corn products!*



HEAT AND CONTROL

®

Modular design of soak tanks, simmer kettle systems and platforms dramatically reduces the time and cost of installation. ▶

Corn Cooking Systems

Reproduce your masa recipe batch after batch using our manual or automated simmer-soak systems.

Cooking your own corn lets you develop and maintain a unique, consistent flavor and texture for your corn and tortilla chips, taco shells, tostadas and tortillas.

Duplicate your process exactly within each batch, and from batch to batch. Choose from simple manually operated lines, semi-automatic or fully-automated systems. Each is designed to suit your production requirements and growth goals.

Heat and Control backs every system with the industry's best training, service, parts and technical support. Plus, we provide an integrated line of processing, inspection, product handling and packaging machinery to help you efficiently produce corn products of the highest quality.



This system features an automatic diverting valve to transfer corn from the holding hopper to the steam jacketed simmer kettles beneath it. The optional lime slurry feed system assures repeatable batch quality.

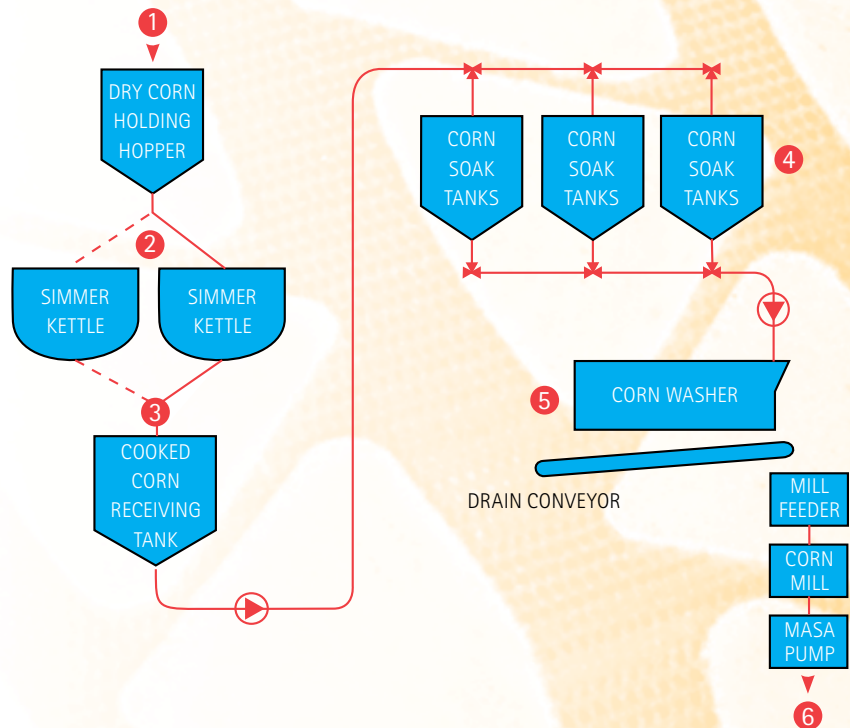


Corn Cooking Process

1. Corn is transferred by conveyor, auger or pneumatic feed from your corn supply to the holding hopper.
2. Pre-measured batches of corn, water and lime enter the simmer kettle. Corn is continuously stirred in the steam-jacketed kettle for a set time before cooling water is added to quickly stop the cooking process.
3. Cooked corn, lime and water empty into a receiving tank so the simmer kettle can quickly refill and cook another batch. Cooked corn mixture is pumped to soak tanks.
4. Corn soaks for 8 to 16 hours to rehydrate and loosen hulls and develop flavor. Corn is then pumped from tanks to the washer and processing system.
5. Hulls and lime are removed by tumbling through fresh water sprays. Water is drained from the kernels before they are conveyed into the mill.
6. Corn is ground into masa and pumped to the sheeter or extruder for forming before baking or frying.



Soaked corn is pumped to the Corn Washer which removes hulls and lime before milling.



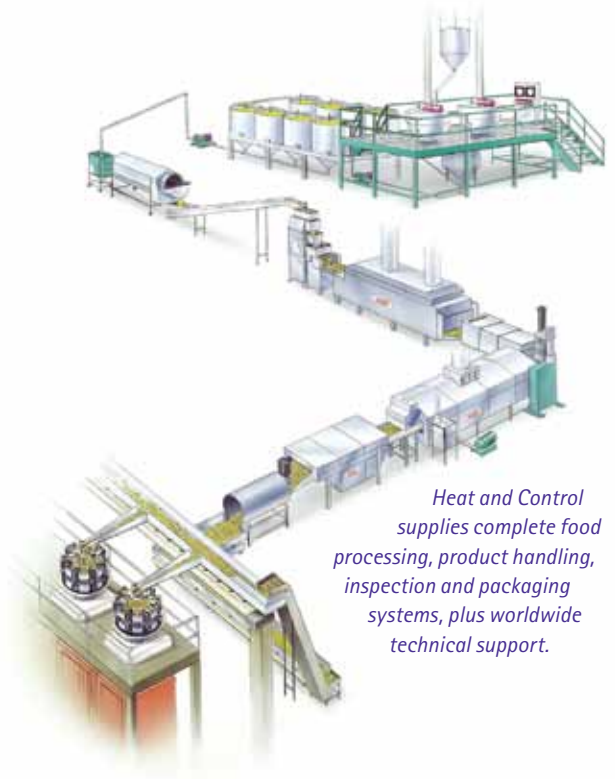
Corn Cooking Systems | Model CCS

Manual, semi-automatic and fully-automated systems are specially designed for your production requirements.



Manually controlled systems combine cost-efficient corn cooking with complete process control.

Constant improvement and engineering innovations mean these specifications may change without notice.



Heat and Control supplies complete food processing, product handling, inspection and packaging systems, plus worldwide technical support.

HEAT AND CONTROL®



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