ROTARY DRYER ROASTER | RDR
Continuous multi-zone convection dryer roaster

PREMIER DRYING / ROASTING IN A CONTINUOUS, GENTLE, AND SANITARY MANNER

www.heatandcontrol.com
HIGH VOLUME PROCESSING WITH UNIFORM RESULTS

The Heat and Control® Rotary Dryer Roaster is a multizone convection system that provides optimal drying/roasting in a continuous, gentle, and sanitary manner. With full user control and monitoring to produce quality, uniform results, it can be designed to accommodate AMI guidelines with optional Clean-In-Place (CIP) capability.

COMPLETE NUT SNACK LINE CAPABILITY

The RDR advances Heat and Control's snack line capability, providing an end-to-end solution for seasoned and coated nut snacks, including frying, drying, roasting, seasoning, coating, conveying, weighing, packaging, case packing, inspection, and controls.
ADVANCES IN ROTARY DRYER DESIGN

360° interior access for maintenance and sanitation. Unmatched performance and unmitigated access.

Multiple discrete processing zones per customer requirements.

First-In-First-Out performance with step-spiraled and flighted drum.

Product-focused heated air and positive temperature control minimizes wasted heat and energy.

CONSISTENCY | QUALITY | EFFICIENCY

Positive Temperature Control
Achieve unmatched product uniformity and dependable results with a roaster/dryer that automatically regulates its own internal temperature.

Energy-Efficient, Product-Focused Heating
Maximize heat transfer and reduce heat loss with heated air that’s focused only into the product bed and nowhere else.

Multiple Processing Zones
Satisfy a diverse and demanding consumer palette with a variety of product characteristics made possible by a customizable array of unique processing zones, which independently control temperature and airflow.

Smart Drum Design
Assure First-In-First-Out performance and even heating with a smart, step-spiral and flighted drum design

Robust and Durable Design
Enjoy unparalleled ROI with the extended performance of hardened, corrosion-resistant stainless steel components that resists the normal wear and tear associated with traditional roaster/dryers.

Completely Accessible Interior
Neutralize the threat of contaminant build-up and recalled product with an open design allowing full interior access for complete sanitation of every surface.

Full Stainless Steel Construction
Get back more production up-time with hassle-free sanitation provided by full stainless steel construction, the industry standard for food-safe materials.

Optional Clean-In-Place Capability
Save labor and time with an optional clean-in-place unit for automated interior sanitation.
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The Rotary Dryer Roaster is designed to provide high volume processing of various product while ensuring uniform results.

Target Applications
• Dry roasting of nuts and seeds, including dough coated styles
• Drying of meat and poultry to create products such as jerky and meat chips
• Drying of pet products to create food and treats

Product Trials & Testing
The Rotary Dryer Roaster is available for product testing, contact Heat and Control to find out more.

With thousands of food processing applications worldwide and testing centers to support your requirements, Heat and Control can bring knowledge, experience, and technology to your next project.