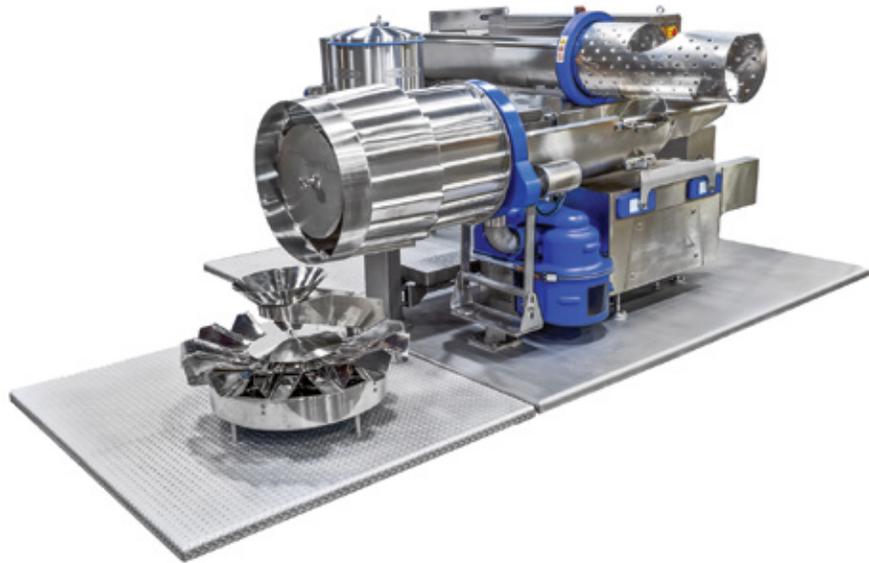


HEAT AND CONTROL®

## FastBack® Symphony On-Machine Seasoning System

**FastBack****Applications**

- \_ Where fugitive dust mitigation is required
- \_ In-kitchen, OMS, or packaging room seasoning applications
- \_ Potato chips
- \_ Tortilla chips
- \_ Salty snacks
- \_ Nuts
- \_ Crackers
- \_ Cereals

**Advance snack seasoning operations with a cleaner working environment, improved accuracy and efficiency, and reduced maintenance with the on-machine seasoning industry leader.**

The FastBack Symphony On-Machine Seasoning (OMS) System offers the latest technology from the OMS leader. Symphony addresses challenges such as sanitation, ultra spicy seasonings, high application rates, low salt initiatives, accuracy concerns, and operational challenges. Symphony is a unified, cohesive system with patented technology that delivers best in class performance across the quality and operations spectrums.

**Seasoning Capture**

This patent pending technology prevents seasoning from escaping and directs airborne seasoning in the tumble drum onto the product. The tool-less, magnetic, self-aligning connecting system offers easy parts removal and cleaning.

**Seasoning Coverage & Accuracy**

The WeighBack, Powder Feeder, FastBall, and Totally Automated Seasoning Control (TASC) creates a tightly integrated system with the latest technology to deliver the highest level of seasoning application rate accuracy, and superior coverage.

**Seasoning Containment**

Working in concert with Seasoning Capture, Seasoning Containment is specifically designed to contain airborne seasoning in the system and to not allow it to escape outside of the tumble drum.

**Sanitation / Food Safety**

The system has been designed with sanitation ease and food safety in mind.

**Improved Changeover Times**

Changeover time is significantly reduced because Seasoning Capture and FastBall are tool-less, WeighBack has no parts to remove, and Powder Feeder offers rapid seasoning removal.



**Cleaner Working Environment**

Having no fugitive seasoning dust results in significant reduction in operator irritation – reduced coughing, sneezing or allergen issues.

**Improved Accuracy**

Improved seasoning coverage and a reduction in standard deviation compared with other seasoning systems.

**Improved Efficiency**

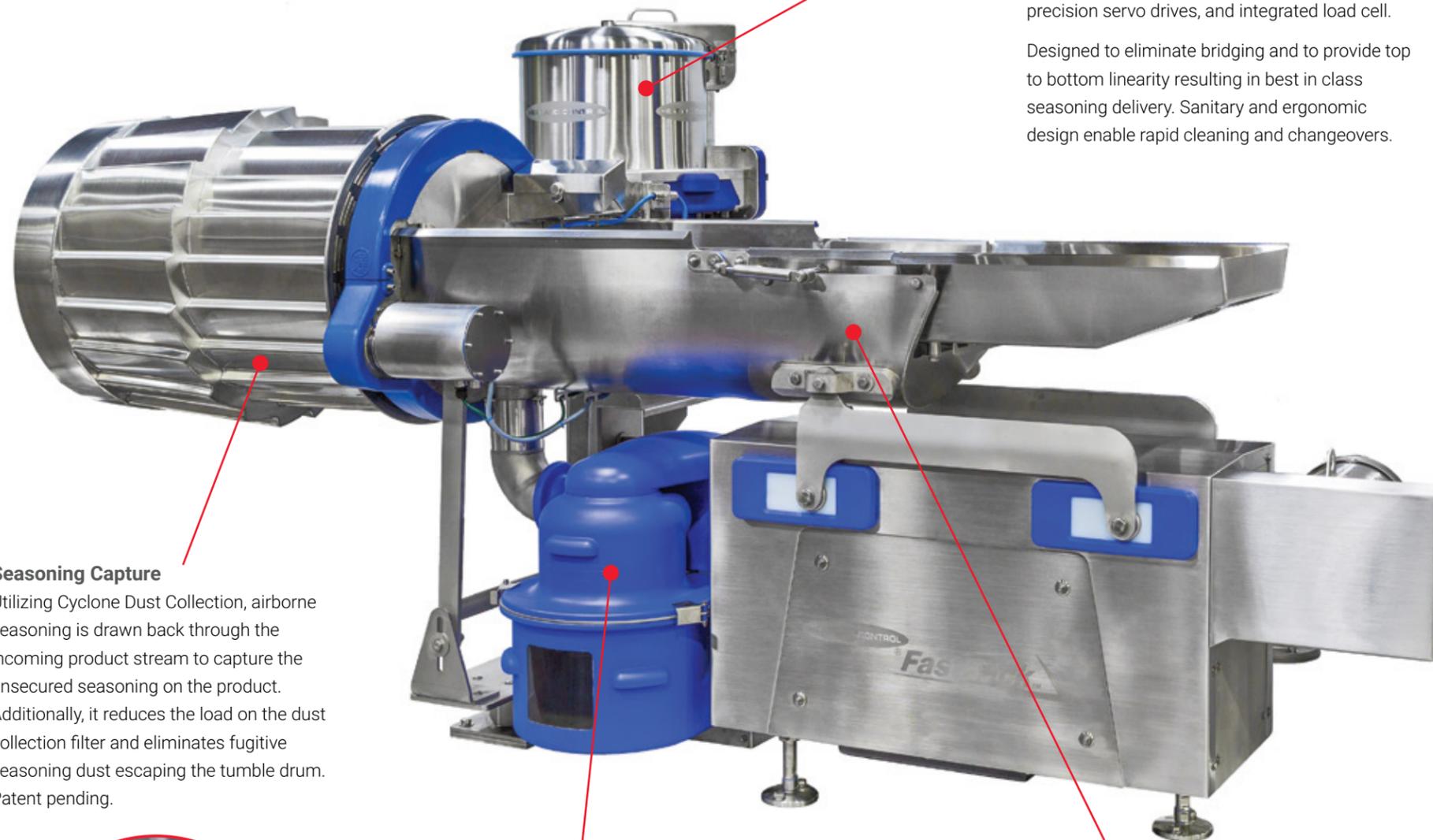
Reduced seasoning waste. Seasoning dust within the drum must pass through the product stream prior to the dust collector bin. Lab data demonstrated 30% less dust in the collector bin. A wide capacity range from 75kg/hr. to over 800kg/hr. in most snack food applications.

**Reduced Maintenance**

Tool-less operation, 50% fewer parts to remove, less down time, and easier cleaning.

A preventive maintenance schedule is not required.

As the leader in the on-machine seasoning category, Heat and Control is continuously driving innovation, completely transforming the industry.



**Powder Feeder**

This next generation design delivers dry ingredients to the seasoning powder applicator. Features independent agitation control, high precision servo drives, and integrated load cell.

Designed to eliminate bridging and to provide top to bottom linearity resulting in best in class seasoning delivery. Sanitary and ergonomic design enable rapid cleaning and changeovers.

**Seasoning Capture**

Utilizing Cyclone Dust Collection, airborne seasoning is drawn back through the incoming product stream to capture the unsecured seasoning on the product. Additionally, it reduces the load on the dust collection filter and eliminates fugitive seasoning dust escaping the tumble drum. Patent pending.

**Cyclone Dust Collection**

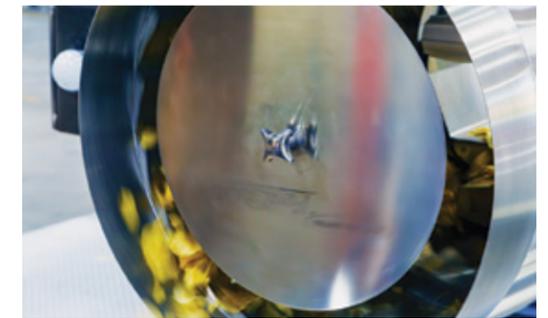
The dust collection system leverages cyclone technology and HEPA filtration to contain micro seasoning particles and harsh odors within the easily removable cyclone canister.

Modular design, direct coupled and accessible; no canister filters or ducting to clean.

**FastBack WeighBack Weigh Conveyor**

Single high precision load cell weight measurement with extended weighing section delivers precise product mass flow to the tumble drum.

Easy to clean, no parts to remove. Simply unlatch and raise for sanitation and maintenance. Temperature capability up to 180F / 82C. Patent pending.



**Dust Containment**

The integrated dust containment system prevents seasoning from escaping the drum. Patent pending.



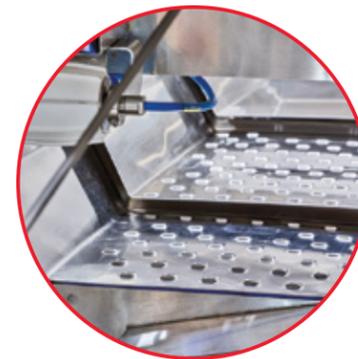
**FastBall Powder Application**

A unique design that provides consistent coverage using a 2-dimensional seasoning distribution pattern that enables greater chip exposure to the seasoning curtain. No channeling or build-up, easily removable for rapid cleaning and changeover, IP69K-rated.



**Totally Automated Seasoning Control (TASC)**

A patented Closed-Loop Mass-Balance control system that provides precise seasoning control and performance. Provides seasoning adjustments to improve accuracy and to reduce standard deviation.



## FastBack Symphony On-Machine Seasoning System

Symphony provides the solution. Regardless if the challenge is growing consumer demands for hot and spicy flavors, sodium reduction, natural ingredients, increased flavor variety, labor shortages, allergen concerns, operator turnover, or changing market regulations, Symphony surpasses the capability of existing seasoning solutions. Symphony is the future of OMS.

### Take control of high value seasoning application

Apply seasoning where you want it, using seasoning capture and coverage technologies that direct seasoning onto the product and prevent seasoning from escaping the application zone.



### Improve operator working environment

To minimize operator exposure to irritants, health and safety groups are requiring food manufacturers to implement many of the proactive measures which Symphony already delivers to control fugitive dust and to minimize airborne contaminants.



### Seasoning Application Solutions– we've got you covered

We've worked with food companies around the world to create products consumers love. Our comprehensive range of seasoning application solutions including FastBack on-machine seasoning, Spray Dynamics® process area (in-kitchen) seasoning, and a variety of support technologies, deliver high seasoning performance, efficiency, application accuracy, and of course, great flavor.

