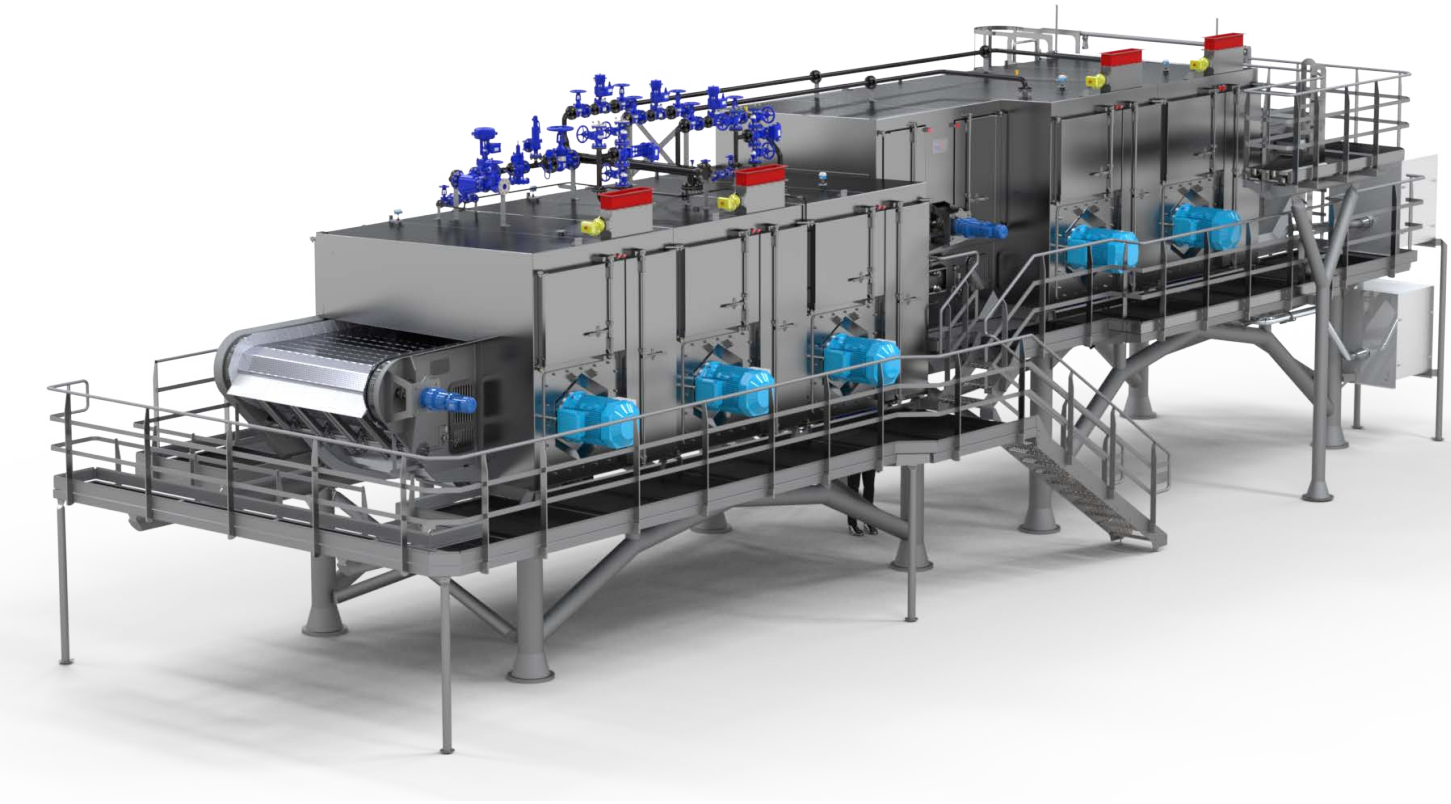
TEK-DRY

PART OF THE HEAT AND CONTROL GROUP

HIGH QUALITY THERMAL PROCESS EQUIPMENT



HEAT AND CONTROL®

LOOKING BACK.
PRESSING FORWARD.
ALWAYS INNOVATING.
SINCE 1950

tek-dry.com

Who we are

Established in 1990, Tek-Dry Systems Ltd is a a leading global supplier of high quality, bespoke, thermal process equipment, joining Heat and Control in 2025.

Our extensive portfolio comprises both food and industrial thermal process equipment, from dryers and toasters, to ancillary products such as coolers and conveyors.

Our teams of expert engineering and design personnel act as industry consultants and process partners — trusted by the world's leading brands for over 30 years.







Snack Dryers

Tek-Dry Systems snack dryers produce a wide range of high quality snacks. Products include croutons, expanded snacks, and bread based products. High evaporation rates and close moisture control are important features of our dryers and ovens.

Single pass conveyors minimise product agitation and fines generation.

Various heat medium options are available, including direct or indirect gas, electric or steam.

Features and Benefits:
_ Small footprint
_ Twin stream processing and heat medium options
_ Reduced fire risks
_ Low fines generation
_ Exceptional internal access for cleaning
_ Extended periods between cleaning
_ Low maintenance



Cereal Dryers, Toasters & Coolers

Tek-Dry Systems cereal dryers, toasters and coolers produce top quality cereals including rice, corn, extruded and coated products. Our equipment is installed into some of the worlds largest and most well known producers.

Our single pass suction dryers minimises fines generation, and coupled with high moisture removal per m² of dryer, have a substantially reduced footprint.

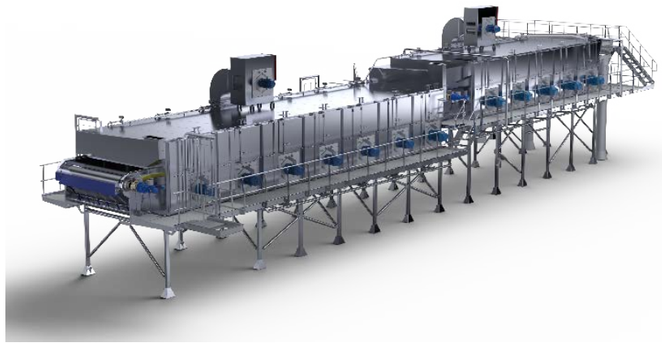
Our cereal toasters can utilise both gas and/or electric heating, and have been developed with integrated dust separation technology to minimise internal dust build up.

Lower operating temperatures in our dryers improve energy use, and produce products with uniform colour, moisture and texture. Our equipment has exceptional internal access for cleaning, reducing downtime and improving efficiency.



French Fry Dryers

The French Fry dryers are specified by some of the worlds largest producers. Our high performance dryers utilise a hygienic, single pass design and substantially reduced footprint. Our equipment has exceptional internal access, and together with a pre-installed rinse in place system, are easy to clean and low maintenance. Whilst many of our dryers use steam as the heat medium, our newest generation of dryer can also utilise hot water. This allows our customers to supply the dryer with hot water heated using recovered energy from a fryer exhaust for example, significantly reducing the dryer running costs.



Preform Dryers and Coolers

Preform dryers and coolers are used by some of the worlds largest producers for efficient surface water removal and cooling prior to further processing. All our dryers and coolers utilise a single pass design, and incorporate the same hygienic design philosphies from their larger brothers.

Features and Benefits:
_ High moisture removal per m2 of dryer
_ Uniform moisture profile
_ Lower operating temperatures
_ Exceptional internal access for cleaning
_ Low maintenance



Product Capabilities

Solutions are available for a wide range of products including:

_ Cereals
_ French Fries
_ Pre-Form
_ Snacks
_ Leather Fibre
_ Pet Food
_ Polyurethane Foam
_ Latex Foam
_ Collagen Casing Equipment
_ Kevlar Web

Our Brands and Partners

Our family of brands and our technology partner brands come together to provide a broad range of solutions, each with specialists that have distinctive and extensive insight and experience. We can provide an individual solution or an entire integrated production line system for ultimate efficiency and performance, end-to-end.

Our Brands

Heat and Control®
FastBack®
Spray Dynamics®
Mastermatic
Tek-Dry Systems
Hunt Heat Exchangers

Our Partners

Ishida
CEIA®