



PREPARED FOOD SYSTEMS

LOOKING BACK.  
PRESSING FORWARD.  
**ALWAYS INNOVATING.**

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



# HELPING YOU BRING YOUR BEST PREPARED FOOD PRODUCTS TO MARKET

heatandcontrol.com



## Who We Serve

Whatever your production needs, we can meet them with precision and passion. Since the inception of industrial food production, Heat and Control has overcome complex challenges to achieve higher capacities, to lower production costs, to improve product quality, and to build strong, long term relationships with leading companies within various industries.



Batter Applicator

## Industry-pioneering systems that deliver years of production efficiency, reliability, and quality.

**Innovation is at the heart of what we do.**

We have invested in decades of research and development to advance the quality of food products. Our commitment to the industry has revolutionised food production and helped brands create products that consumers love.

### Invest in machines that are built to last

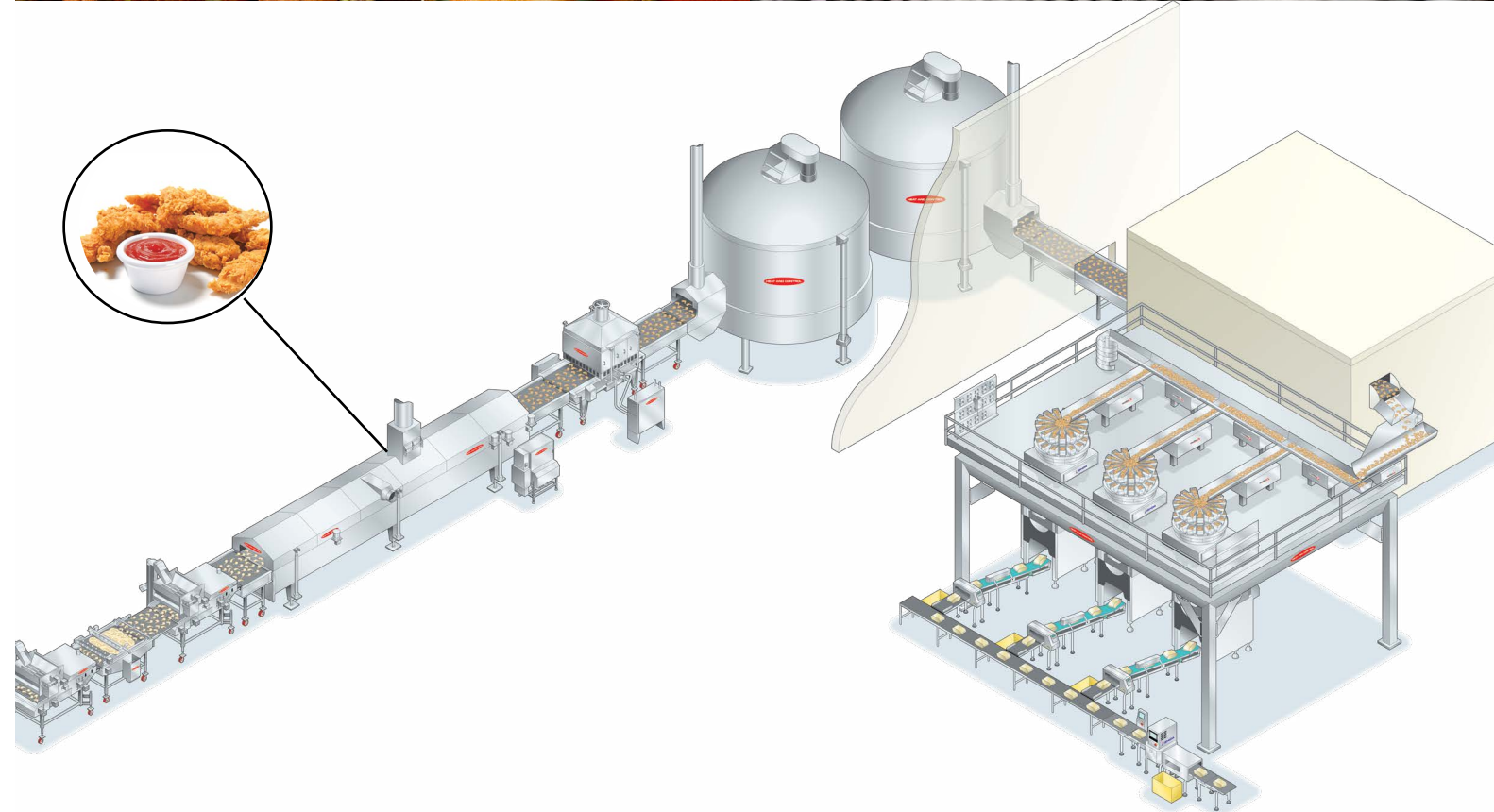
Count on an incredible ROI, made possible through decades of reliable operation, low life cycle costs, and robust design and construction.

### Gain product confidence

Make use of our expertise in creating products that are cooked to exact specification, with high quality and great flavour.

### Benefit from a wide range of solutions

Choose from our vast range of integrated processing solutions so you can manage changing trends and meet demand every time.



## Complete Prepared Food Solutions

Our value-added systems prepare and cook consistently superior beef, pork, chicken, turkey, fish and other meat products including alternative meat to create a distinctive quality that stands out in the marketplace.

- Meat, Seafood + Poultry
- Ready Meals
- Onion Rings
- Pizza Rolls
- Tempura products
- Egg Rolls
- Coated Vegetables
- Alternative Meat Products



FastBack® Conveying System



Breaded Products Fryer





## Complete Equipment Solutions

- Battering + Breading
- Branding + Searing
- Ovens
- Drying + Roasting
- Frying
- Oil Management
- Energy Savings + Pollution Control
- Seasoning
- Conveying + Product Handling
- Controls + Information



## PROCESSING: OVENS, FRYING, DRYING + ROASTING

Our food processing philosophy focuses on two things: flavour and consistency. We've developed innovative technology from food preparation, frying, and baking to ancillary support systems established through decades of experience around the world.

- AirFry System
- AirForce® Impingement Oven
- AirForce® Impingement Oven Jr
- Sprial Oven
- MPO Cooking System®
- Rotary Dryer Roaster
- Breaded Products Fryer
- Mastermatic Prepared Foods Fryer
- MasterTherm Prepared Foods Fryer



## PRODUCT HANDLING: CONVEYING

Our conveying and product handling systems include product transfer systems, horizontal motion conveyors, and accumulation systems that provide a gentle, smart, and dependable product transfer solution.

- Horizontal Motion Conveyors
- Incline Transfer Conveyors
- Left-Right-Center
- Revolution® Proportional Gate 3.0
- SwitchBack™ Accumulation Conveyor



## PREPARATION: BATTERING + BREADING

The ultimate multi-taskers, each applicator handles a variety of coatings for all types of products, formed or natural. Coating coverage is consistently uniform, even within product cavities and at high production rates.

### IDEAL APPLICATIONS:

Poultry, Seafood, Meat, Prepared Foods, Alternative Meat Products

- SureCoat® Breading Applicator
- SureCoat® Batter Applicator
- Micro Breeder Breading Applicator



### IDEAL APPLICATIONS:

Prepared foods, Meat, Poultry + Seafood, Jerky  
Pet food and treats, Vegetables, Ready Meals



AirFry System

## SEASONING

Our unbeatable seasoning showcase includes a variety of systems that provide consistent and uniform application of liquid or dry seasonings or coatings coverage for all kinds of prepared foods.

### IDEAL APPLICATIONS:

Prepared foods, Meat, Poultry + Seafood, Coffee and tea,  
Pet food and treats, Vegetables, Ready Meals

- Two Stage Coating System
- Soft Flight® Coating Drum



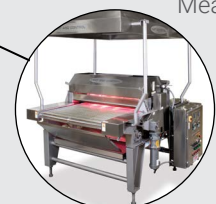
## SURFACE TREATMENT: BRANDING + SEARING

Create delicious, exciting food products that really stand out. Improve the look and flavour of formed and natural meat, poultry, seafood, and vegetable products by customising colour, texture, and flavour during various stages of the cooking process.

### IDEAL APPLICATIONS:

Meat patties, Chicken breasts, Seafood, Vegetables,  
Baked goods, Alternative Meat Products

- Rotary Brander
- Direct Flame Searer



## OIL MANAGEMENT: FILTRATION, HEATING, COOLING + STORAGE

Maintain oil quality to ensure product freshness. Every component of our oil management solutions are designed to maximise oil quality and improve energy efficiency. With advanced control over oil heating, filtration, transfer, cooling, and storage, as well as rapid oil turnover rate, you'll be able to create fresh and delicious products.

- OilSaver Filtration System
- KleanSweep® Centrifugal Separation System
- Heat Exchangers
- Oil Cooling Module



## ENERGY SAVINGS + POLLUTION CONTROL

Sustainable efficiency and environmentally-safe operation are key design elements. Choose from a variety of solutions that reduce pollution and maximise energy-savings. Sustainable efficiency and environmentally safe operation are key design elements.

- KleanHeat® Pollution Control Heat Exchanger
- Heat Recovery System
- Booster Heater
- Oil Mist Eliminator
- Water recovery



## Our Brands and Partners for Prepared Food Systems

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

### Our Partners

Ishida

CEIA®

