

HEAT AND CONTROL®



SPECIALTY SNACKS + NAMKEEN SYSTEMS

LOOKING BACK.
PRESSING FORWARD.
ALWAYS INNOVATING.

heatandcontrol.com

HELPING YOU BRING YOUR BEST SPECIALTY SNACKS 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.



3 Zone Rotary Dryer Roaster

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 lifecycle 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.



Specialty Snack System Line

Complete Specialty Snacks + Namkeen Product Solutions

We transform the raw recipe into the extruded, pulse, and legume snacks consumers know and love. We provide solutions to create cheese balls, cheese puffs, namkeen, and green peas.



FastBack® Conveyor



Blending Line



Complete Equipment Solutions

- Product Feed Systems
- Extruders
- Drying + Roasting
- Frying + Fryer Support Modules
- Product Cooling
- Oil Management
- Energy Savings + Pollution Control
- Blending Systems
- Coating + Seasoning
- Conveying Systems



PROCESSING: FRYING

We provide more choices when it comes to selecting a new fryer. Choose from natural gas, oil, steam, thermal fluid or electric heating. Optimal product handling, uniform oil heating and flow control, efficient fines removal, fast oil turnover, and clean-in-place sanitation are all part of the fryer package that produces the highest quality product with a long shelf life.

- Dynamic Action Fryer®
- HeatWave® Snack Fryer
- Mastermatic Snack Food Fryer
- MasterTherm Snack Food Fryer
- HeatWave® Pellet Snack Fryer
- Pellet Popper



COATING + SEASONING: FASTBACK® + SPRAY DYNAMICS®

Our unbeatable seasoning showcase by FastBack and Spray Dynamics includes a variety of systems that provide consistent and uniform seasoning coverage for all kinds of nut products.

- Two Stage Coating System + Soft Flight Coating Drum
- Volumetric Vibratory Base Product Feeder
- Belt Coater
- MS-I Pulse Oil Spray Applicator
- Uni-Spense® Dry Ingredients Distributor
- Scarf Plate Vibratory Dry Ingredients Distributor
- Centrifugal Batch Coater
- Revolution® Seasoning System
- Belt Type Flavour Dispenser
- Roll Salter

PRODUCT FEED SYSTEMS

Feeding of raw product at the start of the processing line is simplified with feeding systems that gently and consistently meter product to suit your capacity and product requirements.



PRODUCT HANDLING: BLENDING + CONVEYING SYSTEMS

Get creative with your recipes and deliver balanced blends of all kinds of products, offering high accuracy and consistency.

Blending Systems

Achieve the complex task of producing balanced blends by providing consistent component streams, metering components with dependable accuracy, and conveying blended components without segregation.

Conveying Systems

Our conveying and product handling systems provide a gentle, smart, and dependable product transfer solution.

- Horizontal Motion Conveyors
- Incline Transfer Conveyors
- Varilift® Bucket Conveyor
- WeighBack Weigh Conveyor



PROCESSING: EXTRUDING

Our extruded and legume snack systems include an extruder that provide high volume continuous production and ensures uniformity. The product mixture is forced through an extrusion die plate or die that forms the desired snack shape. The product is then cut to a specific length by a rotating blade allowing the product to fall directly into the frying oil.

PROCESSING: DRYING + ROASTING

High performance drying and roasting delivers product that is cooked to the same specification and standard each time.

- Rotary Dryer Roaster: High volume continuous drying/roasting.



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
- Drum Pre-Filter
- Continuous Paper Filter
- KleenSweep® Centrifugal Separation System
- Heat Exchangers
- Ambient Air Cooler



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.

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

Our Brands and Partners for Specialty Snack + Namkeen 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®

