



LOOKING BACK PRESSING FORWARD **ALWAYS INNOVATING** SINCE 1950

heatandcontrol.com

HELPING YOU BRING YOUR BEST CORN PRODUCTS TO MARKET

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.



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.





Complete Corn Product Solutions

We are the leading solution provider and make the highest quality extruded or sheeted corn chips and offer complete line expertise, from raw corn to packaging.

- Corn Chips
- Taco + Tostada Shells
- Tortilla Chips
- Tortillas
- Tostadas













Complete Equipment Solutions

- Extruding, Sheeting + Forming

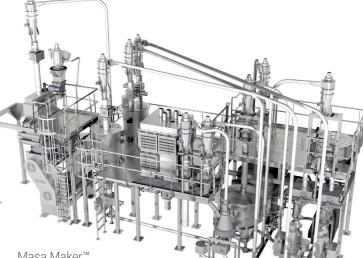
- Energy Savings + Pollution Control
- Seasoning
- Conveying
- Controls + Information

PREPARATION: CORN COOKING + SOAKING, WASHING + DEWATERING

Achieve complete control of corn processing including simmering, soaking, cooling, and transfer between each

With our cooking system you'll have precise control of dry corn batching, simmering, and cooling, with consistent repeatability of your recipe. Our systems are tailored to your unique process requirements to produce the finest corn products.

- Corn Soak Tanks



- Corn Cooking + Soaking
- Washing + Dewatering
- Corn Milling + Masa Preparation
- Frying
- Oil Management



PROCESSING: EXTRUDING, SHEETING, TOASTING, FORMING

Sheeting systems to create any manner of corn product including uniform chips, tortillas, tostadas, and taco shells.

- Paragon™ Sheeters

Control moisture and customise toast points for unique flavour, texture, and appearance of corn products.

- Tortilla Toaster Oven

Prevent blistering and oil pockets in corn products such as tortilla chips and taco/tostada shells by equalising chip moisture.

- Corn Products Conditioner



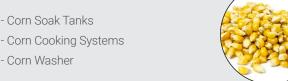
SEASONING + CONVEYING: FASTBACK + SPRAY DYNAMICS

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 corn products.

- Uni-Spense® Dry Ingredients Distributor
- Scarf Plate Vibratory Dry Ingredients Distributor
- Revolution® Seasoning System

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.

stage.





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

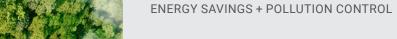


Maintain frying consistency of tortilla chips, corn chips, and tostadas with an externally-heated continuous oil circulation fryer that achieves higher capacities, lower production costs, and superior product quality.

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.

- Corn Products Fryer
- Dynamic Action Fryer®
- Mastermatic Snack Food Fryer

- MasterTherm Snack Food Fryer



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

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



Brands and Partners for Corn Product 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 Our Partners

Heat and Control® Ishida FastBack® CEIA®

Spray Dynamics® Mastermatic











