



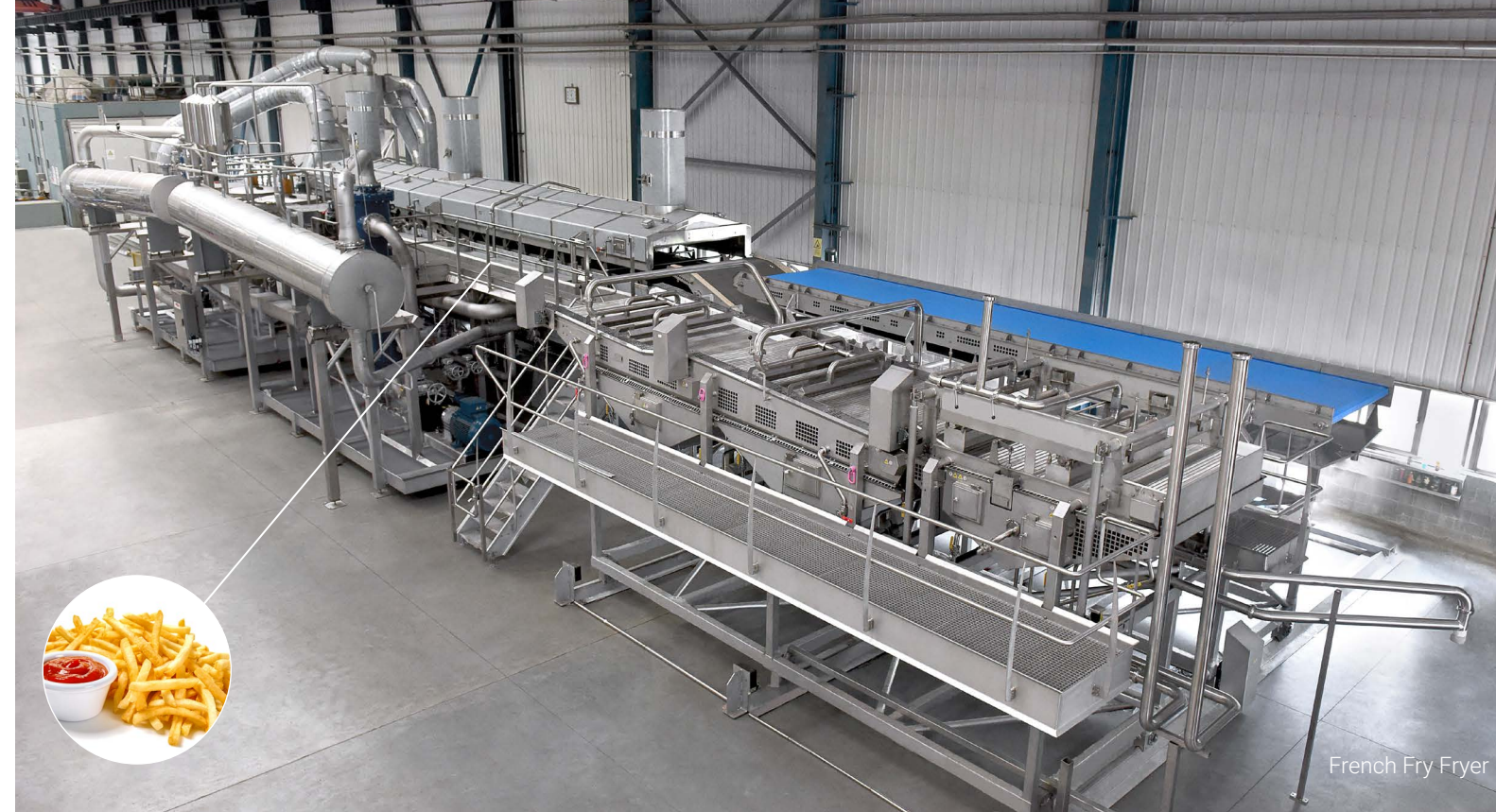
FRENCH FRY + POTATO CO-PRODUCTS SYSTEMS

LOOKING BACK.
PRESSING FORWARD.
ALWAYS INNOVATING.

heatandcontrol.com

HELPING YOU BRING YOUR BEST FRENCH FRY + POTATO CO-PRODUCTS TO MARKET

heatandcontrol.com



French Fry Fryer



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.



OilSweep De-Oiling System

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.

Complete French Fry Solutions

Our French Fry and formed potato product systems are the workhorses of the industry. Working with our **strategic partners**, we are capable of **full turnkey solutions**, from potato receiving through palletising.

We process a broad range of styles, including:

- French Fries - straight cut, crinkle cut
- French Fries - thin cut, thick cut
- Wedges
- Lattice
- Coated + non-coated products
- Hash Browns
- Potato Balls / Potato Gems
- Variety of Potato Co-Products



FastBack® Revolution® Gate



E-FLO® Electroporation System



Complete Equipment Solutions

- Potato Unloading, Handling + Sorting
- Peeling + Grading
- Electroporation
- Mechanical + Hydro Cutting
- Blanching
- Washing + Dewatering
- Drying
- Battering + Breading
- Frying
- Oil Management
- Freezing / Cooling
- Energy Savings + Pollution Control
- Seasoning
- Product Handling
- Packing + Palletising



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 options. 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.

- French Fry Fryer
- Single and Two-Stage Frying Systems
- Co-Products Frying Systems



PRODUCT HANDLING: CONVEYING + ACCUMULATION

Our solutions feature the world-renowned FastBack® Horizontal Motion conveyor, with smart design and line management to achieve accurate feed, accumulation, proportional feed, and distribution flow. We also offer other conveyors, elevators, and feeding systems.

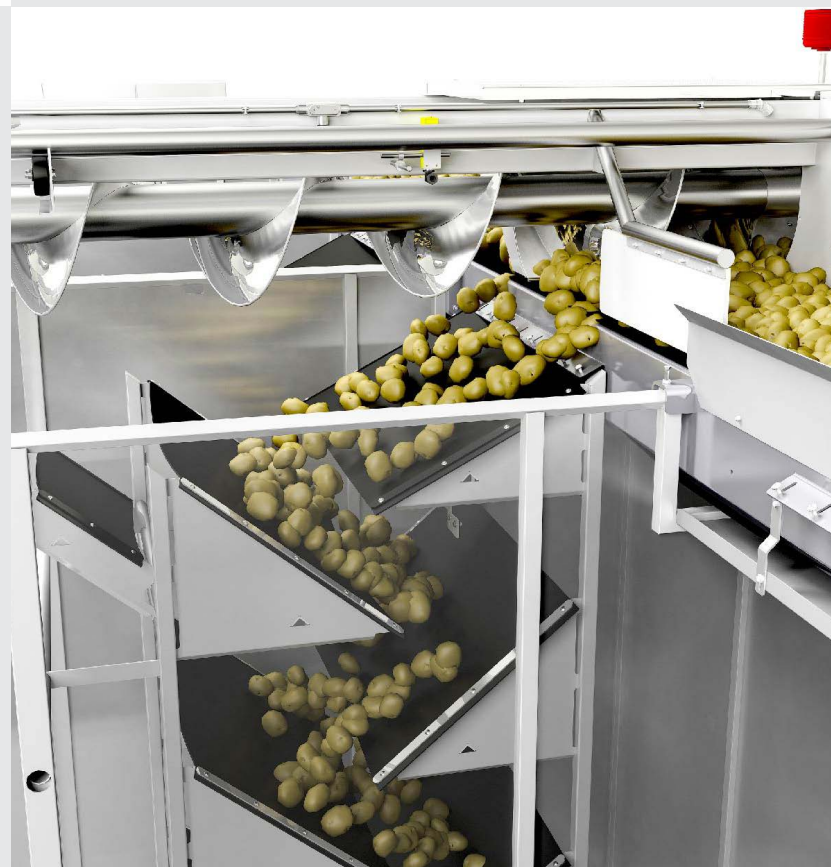
- Accumulation Conveyors
- Horizontal Motion Conveyors + Feeders
- Incline Belts + Bucket Conveyors
- Revolution Gates



PREPARATION: POTATO HANDLING, STORAGE, PEELING, GRADING AND WASHING

Our machines can take your produce at any stage—raw, cooked, partially processed—and transport it for processing at the next step on the line—wash, peel, slice, and/or dice root vegetables. We have developed extensive and proven preparation solutions for French Fry systems and optimise efficiency and performance in our smartly designed solutions.

- GentleFlo® Storage System
- FastLane Slicer Infeed Conveyor
- Potato Slice Washer Conditioner + Speed Washer
- Gentle Wash Potato Slice Washer
- Grader-Halver
- Batch Peelers + Continuous Peeler-Washer
- Water Removal Systems
- Inspection-Trim Conveyor



PROCESSING: 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. For larger batter mixing plants, we work with our strategic partners to provide solutions to meet your requirements.

Typical Co-Products Applicators:

- SureCoat® Breading Applicator
- SureCoat® Batter Applicator

Typical French Fry Product Applicators:

- Batter Applicator (BA)
- Batter Belt Drip Conveyor (BBDC)
- Batter Cooling Systems
- Batter Returns Units



SALT + SEASONING APPLICATION: PROCESS AREA SEASONING

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

- Two Stage Coating System
- MS-I Pulse Oil Spray
- Uni-Spense® Dry Ingredient Distributor
- Scarf Plate Vibratory Dry Ingredient Distributor
- Soft Flight Coating Drum



PREPARATION: ELECTROPORATION

Using Pulse Electric Field Processing (PEF) the patent protected **E-FLO® Electroporation system** provides significant improvement in reduction in oil content - making the fries more malleable and less prone to breakage. The system also replaces or reduces the need to blanch.

IDEAL APPLICATIONS:

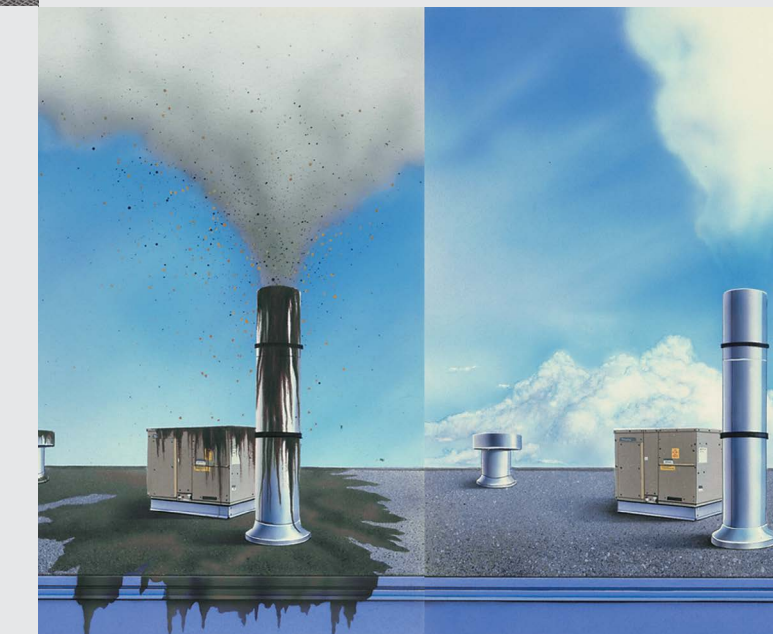
French fries and other potato co-products
Root Vegetables



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
- OilSweep De-Oiling System
- Others - Motorise Catch Box and Continuous Belt Filter



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 French Fry + Potato Co-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

Heat and Control®

FastBack®

Spray Dynamics®

Mastermatic

Our Partners

Ishida

CEIA®



Working with our **strategic partners**, we are capable of **full turnkey solutions**, from potato receiving through palletising.

