



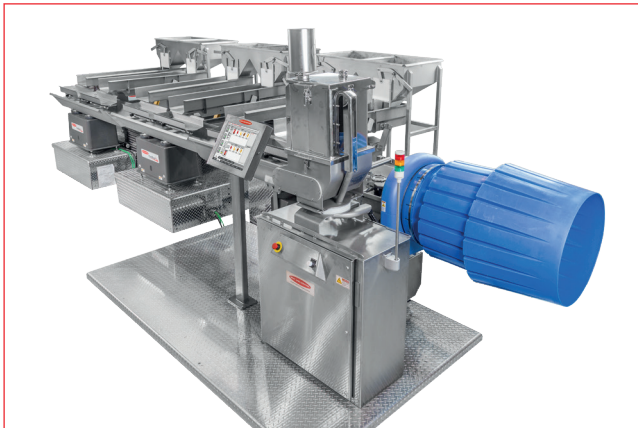
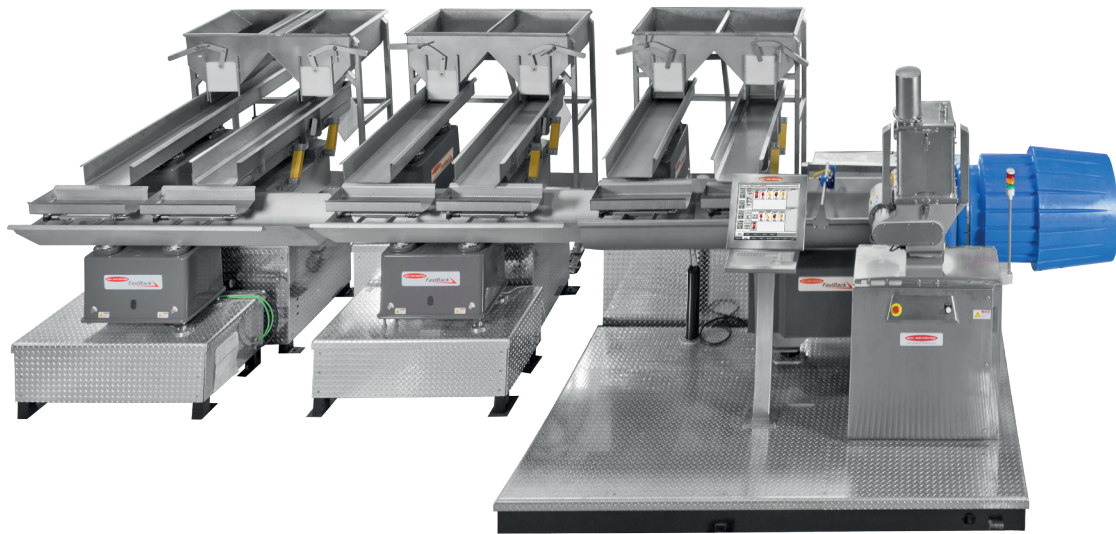
FASTBACK® BLENDING SYSTEMS

FASTBACK SOLUTIONS:
MIXES THAT MATCH

HEAT AND CONTROL

®

www.heatandcontrol.com



Creating a desirable recipe may be the first step in launching a successful product, but producing a product with unwavering quality is what wins customers and generates their loyalty.

FastBack Blending Systems offer manufacturers the most economical and accurate means of delivering product blends to multiple scales in a variety of environments.

Distinct products behave uniquely when conveyed and blended; therefore, FastBack Blending Systems give manufacturers the

ability to calibrate each component stream for a constant product stream flow.

For food manufacturers, achieving these balanced blends is a complex task that requires the synchronisation of various technologies.

This synchronisation provides consistent component streams, meters components with dependable accuracy, and conveys blended components without segregation—while giving operators complete and intuitive control over the entire process.

BLENDING SYSTEMS FEATURES



Hermetically sealed stainless steel load cells

These rugged, IP68 high-resolution load cells are tough enough for the most demanding environments.



Integrated recipe-driven control system with proportional-integral-derivative (PID) feedback

The integrated, recipe-driven New Horizon operator interface terminal provides an intuitive user experience and smart, self-correcting controls for straightforward operation and dependable performance.



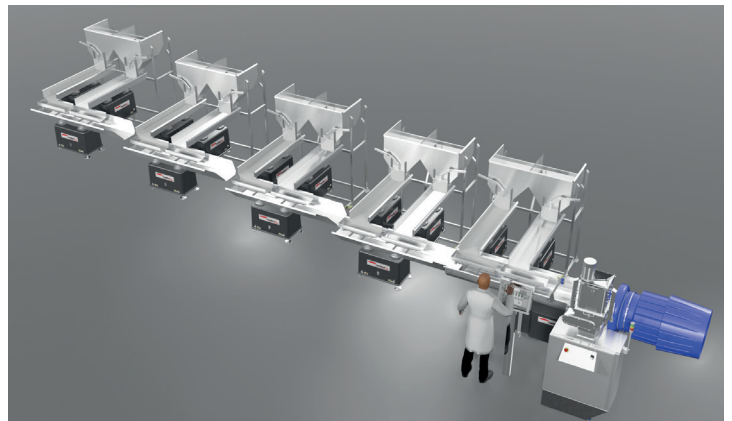
Integrated seasoning application and tumble drum mixing

Our patented dynamic tumble drum further improves the product blend and facilitates seasoning immediately prior to packaging.



Simple sanitation

Quick-disconnect weight trays and wipe-and-go sanitation for FastBacks minimise cleaning time and maximise production time.



Modular design

The modular design is expandable to ten positions so a single FastBack Blending System can meet current and future requirements, as well as enabling manufacturers to produce complex blends that are impossible with a blending scale (and at a fraction of the price).

PERFORMANCE | CONSISTENCY | RELIABILITY

ACCURACY

Built on FastBack's gentle handling, rugged high-resolution load cells, and New Horizon controls with PID feedback and intuitive operation, FastBack Blending Systems are compact blending solutions capable of 2–4% accuracy, depending on the product.

OPERATOR BENEFITS

Minimal maintenance requirements

Maintenance on the load cell trays is minimal as it has no moving parts. Only periodic checks and taring are advised at regular intervals.

Changeovers

After wiping down the FastBack pans, load cell trays, and hoppers, operators only need to select the new recipe and to load the new ingredients before priming the system.

FASTBACK BLENDING SYSTEMS

FastBack Blending Systems weigh only the final metered product stream of each component instead of bulky hoppers associated with loss-in-weight systems. This allows the use of high-resolution load cells for precise measurement.

Target Applications

- Snack foods
- Frozen fruits and vegetables
- Wrapped candies
- Cereal
- Pet food
- Nuts and trail mixes
- Any products which readily convey on a FastBack



With hundreds of applications and a complete testing centre to support your requirements, Heat and Control can bring knowledge, experience, and technology to your next project.

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