



HEAT AND CONTROL

®

Corn Products
Processing Systems



Since the inception of industrial food production, Heat and Control has helped corn snack and tortilla product manufacturers meet every challenge to achieve higher capacities, lower production costs and superior product quality.



CORN EXPERTISE

Heat and Control corn products equipment features innovative technology developed through years of experience and expertise from installations at food plants around the world. Built for decades of reliable operation and low lifecycle costs, Heat and Control systems consistently deliver unique quality for each brand.

FROM A TO Z

From masa production to forming, toasting, conditioning, frying, seasoning and packaging, Heat and Control provides all the equipment and services required to make the highest quality corn and tortilla chips, taco shells, tostadas and tortillas.





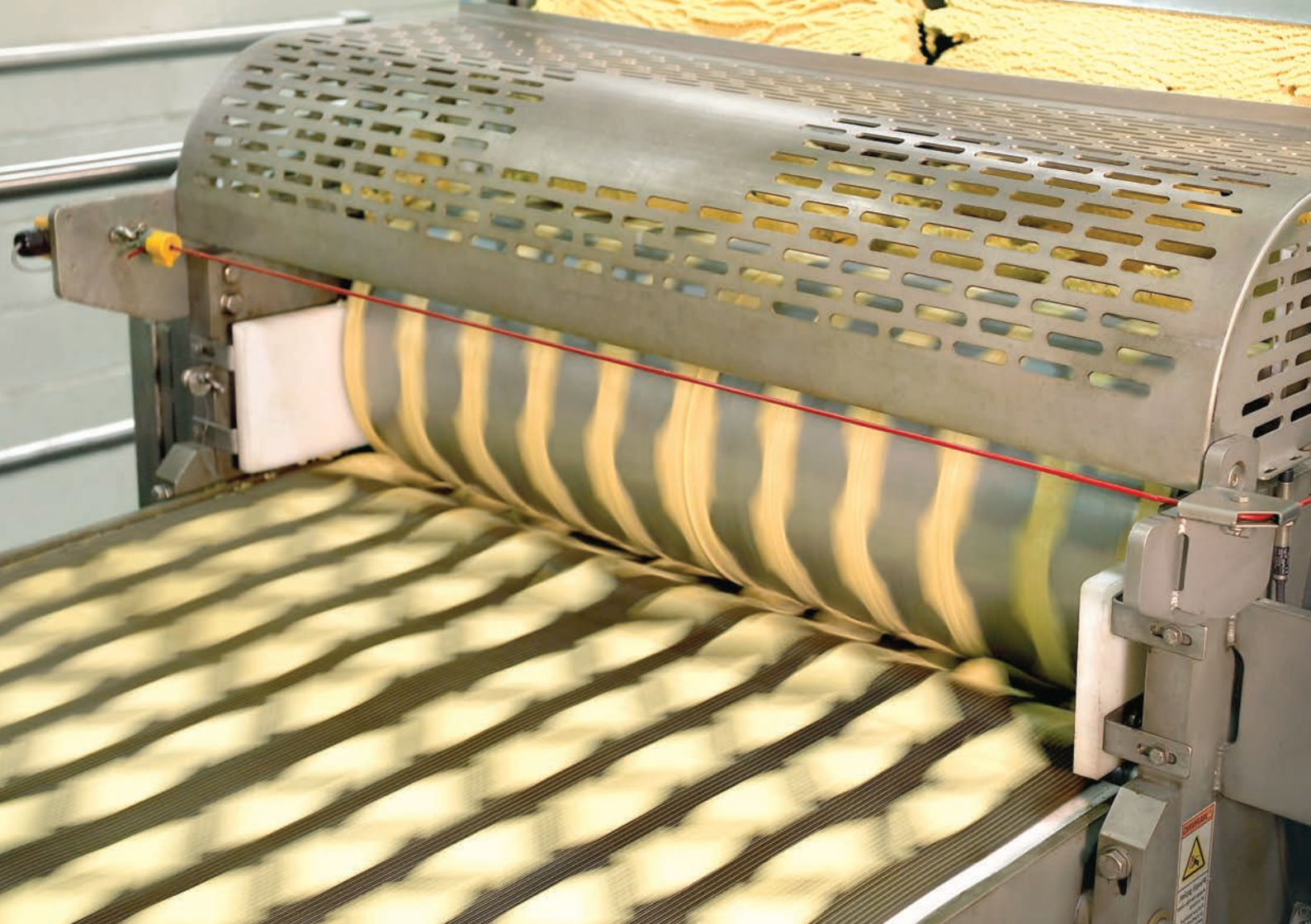
MASA PRODUCTION

Start with dry corn or masa flour. Heat and Control systems manage every step of masa preparation for consistent quality. Manual, semi-automatic or fully automated systems are custom-engineered for the desired process specifications. Even the largest system for dry corn handling, cooking, soaking and washing replicates the flavor and texture of unique recipes in every batch.


MASA FORMATION

Paragon® Sheeter

Consistently sheet uniform shapes and piece weights of tortilla chips and corn tortillas. Unique design features prevent fold-overs and stress fractures without constant adjustment.



HEAT AND CONTROL



The image shows a laboratory furnace with its door open. The interior is filled with a grid of glowing heating elements, creating a pattern of bright yellow and orange light. The furnace is made of metal, and the door has a handle and a lock mechanism. The text 'HEAT AND CONTROL' is printed on the inner door panel.

OVENS + CONDITIONING

Tortilla Toaster Ovens are engineered for desired process control and floor space requirements in 3-pass and straight-through single-pass designs. Renowned for uniform toasting, Heat and Control ovens maintain consistent belt tracking and a stable structure for years of fuel-efficient, trouble-free production.

Corn Products Conditioners equalize product moisture before frying to prevent blisters and oil pockets. Single and multi-tier models provide adjustable conditioning times and require minimal floor space.

‘for all capacities,
Heat and Control
systems deliver
versatility, efficiency
and product quality’







FRYING + COOLING

Heat and Control fryers are individually engineered for optimal product handling, oil temperature, flow control, fines removal and fast, efficient sanitation. Gentle, uniform oil heating instantly responds to changes in product loading. All of these features produce the highest quality chips, snacks and corn products while reducing the cost of fuel, cleaning and maintenance.

- Corn chip fryer
- Tortilla chip fryer
- Taco shell frying system
- Tostada fryer
- Formed corn product fryer
- MasterTherm® thermal fluid heated fryer

Ambient Air Cooler

Quickly reduce product temperature for controlled cooking, seasoning application and packaging.

OIL MANAGEMENT

Superior oil quality produces the best corn and tortilla chips with a long shelf life. Every component of a Heat and Control system is designed to maximize oil quality. Careful control of oil heating, filtration, cooling and storage, with rapid oil turnover rates, results in low levels of free fatty acids for the freshest product possible.

Heating

Whether the fryer is direct or externally heated, a variety of heat exchangers are available using natural gas, thermal fluid or steam. All deliver gentle, yet rapid oil heating and extremely responsive temperature adjustment to changes in product load to maintain consistent product quality.

Filtration

Total system oil volume is filtered each minute in all continuous fryer systems. Rapid removal of product particles is essential to preserving oil quality. It also eliminates unsightly carbon specks on product and reduces fryer cleaning time. Filters for large particles or micron-size fines are integrated into each system depending on fryer requirements.





FRYER SUPPORT MODULE

Significantly reduce the time and cost of fryer system installation by centralizing oil pumps, filters, valves, piping and other components on a Fryer Support Module.

Fully piped and wired to single-point utility connections, the module is quickly set in place and connected to the fryer to simplify maintenance, reduce piping runs and floor space requirements.

POLLUTION + ENERGY MANAGEMENT

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

- KleenHeat® Pollution Control Heat Exchanger
- Heat Recovery System
- Booster Heater
- Oil Mist Eliminator
- Water-saving and drain water reduction

CONTROL + INFORMATION SYSTEMS

Rely on the same company that designs and builds the processing line to also supply operating and data management controls. As a certified systems integrator and hardware supplier, Heat and Control provides user-friendly controls utilizing widely available industry software. With access to all critical data points, IT systems provide the responsive control and operating feedback to maximize productivity and help plan for greater efficiency.

INFORMATION THAT MATTERS

Information That Matters® (ITM) delivers production line information metrics, in real-time, to plant floor dashboards, computers or smart phones. The dashboard continuously shows health levels of the system via large displays.

ITM systems present information in an easy to understand format so operations and maintenance personnel have the tools necessary to improve line performance.



4/17/2014

Panel

Simmer Kettle

Simmer Kettle Adding Cook Water

1:03:46 PM

Operator

Code: 108
Name: Test No
Corn Type: Yellow

Cook Water
70.0 0.0

Live Weight
15.0 N/A

Corn Weight
55.0 0.0

Temp Time
06:00 00:00

Cook Temp
150 °F 150 °F

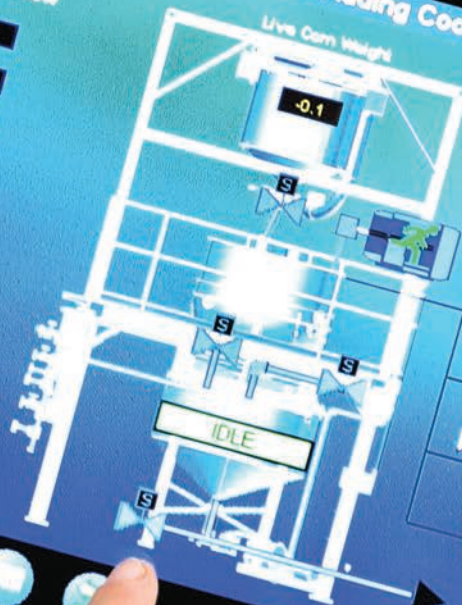
Cook Time
01:00 00:00

Quench Water
10.0 0.0

Quench Time
01:00 00:00

Dump Time
01:00 00:00

Soak Time
00:00 N/A



0 %

Steam

Cook Water

Quench Water



Home



Menu



Operate



Previous



Next



Alarm



Touch
Zones



TECHNICAL SUPPORT

Pre- and post-sale support includes rapid-response service and parts shipment, applications assistance, engineering, installation and operator training. With more factory-trained service technicians in more locations, Heat and Control provides the industry's most responsive and experienced technical support.

DEMONSTRATION + TESTING

Try a selection of the latest processing, seasoning, coating, conveying, weighing, packaging and inspection technologies in one of Heat and Control's many demonstration centers. Evaluate performance, develop new products, refine formulation and identify the equipment that produces the desired result.



JOIN THE CONVERSATION

YOU TUBE



LINKEDIN





HEAT AND CONTROL®

Over 60 Years of innovation and world-class service.

- Snack Systems
- Process Prepared Systems
- French Fry Systems
- Seasoning + Coating Systems
- Conveying
- Weighing + Packaging Systems
- Inspection Systems
- Control + Information Systems

With manufacturing facilities and sales offices worldwide, Heat and Control supports manufacturers with experience, expertise and resources to develop the most efficient solutions for any production challenge.

HEAT AND CONTROL

®

Processing + Packaging Systems

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