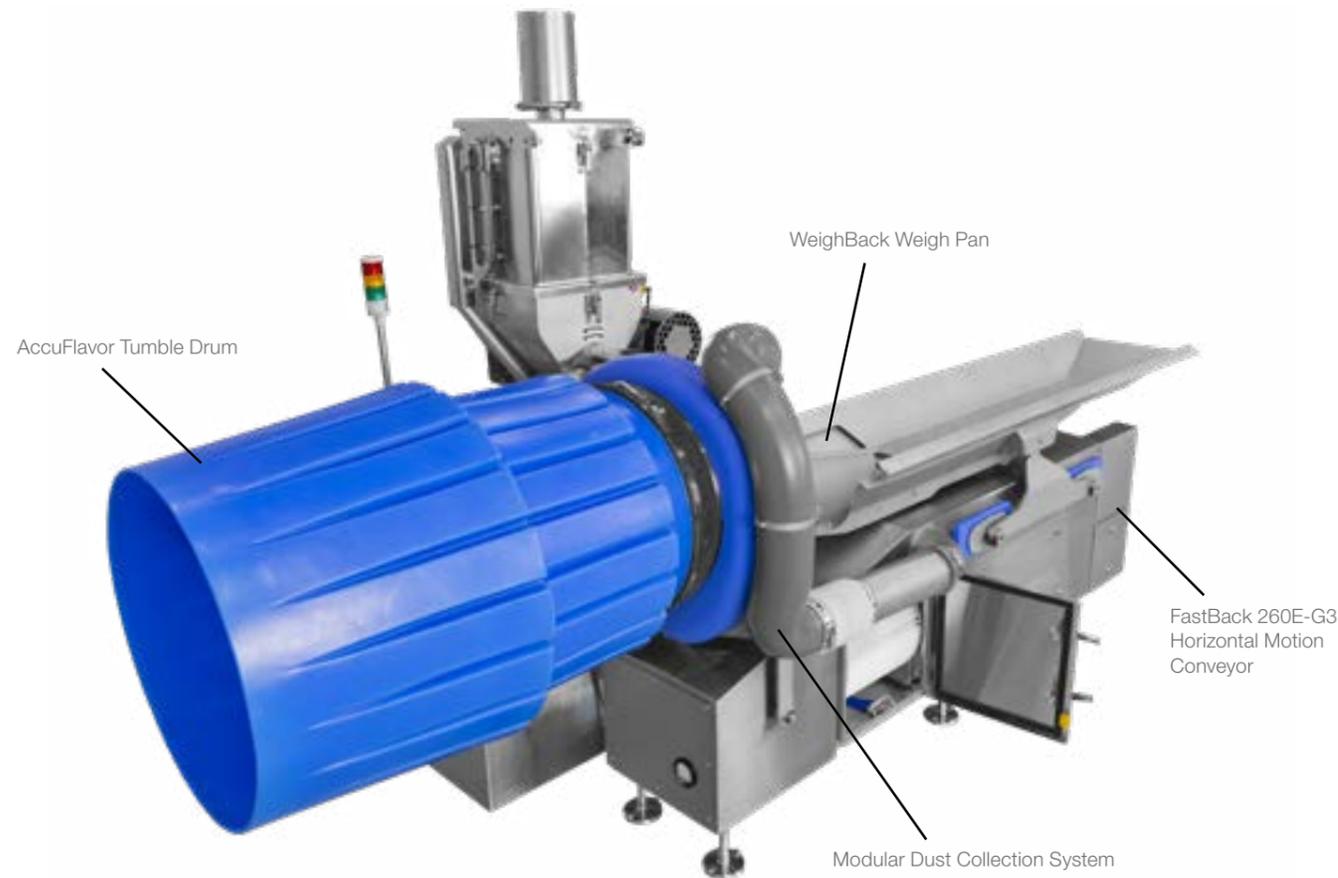




HEAT AND CONTROL®

**FASTBACK® REVOLUTION®**  
On-Machine Seasoning  
(OMS) System

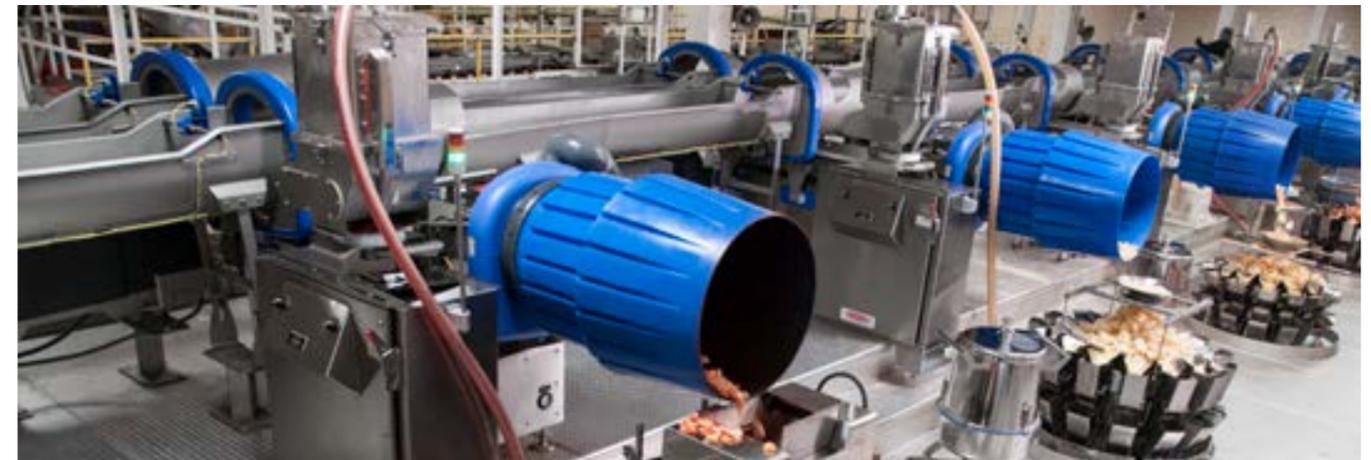
REDUCES VARIABILITY OF  
COVERAGE, REDUCES SPACE,  
AND SIMPLIFIES OPERATION OF  
SEASONING SNACK FOODS



## INTEGRATED SEASONING CONTROL

The FastBack Revolution OMS System's patented integrated conveying and tumbling reduces variability of coverage, reduces space, and simplifies operation.

- Increase dwell time for better seasoning coverage and higher seasoning efficiency
- Increase production uptime and production per shift
- Improve seasoning accuracy for best and most consistent coverage in the industry
- Improve ability to meet customer specifications
- Reduce product damage and coating loss
- Reduce warehousing and product time-to-market
- Reduce sanitation and changeover time



## EVERY ITEM, EVERY TIME

Brand consistency is a key to long-term success, so variability of seasoning coverage can be a problem in snack food manufacturing. However, airborne seasoning dust can create more serious problems, such as hazardous work environments and cross-contamination, and quickly can become a sanitation nightmare.

The FastBack Revolution On-Machine Seasoning System (FastBack Revolution OMS System) combines the superior seasoning performance of the patented dynamic AccuFlavor™ Tumble Drum, the efficiency of the Modular Dust Collection System,

and the advanced FastBack Model 260E-G3 into one compact, cost-efficient, standalone unit designed to overcome seasoning challenges at the weigher.

FastBack Revolution Gates, the industry's safest and only truly proportional gate, accurately proportions product flow from distribution conveyors to the FastBack Revolution OMS System, while integrated WeighBack weight-based measuring significantly multiplies the accuracy of the product stream, further ensuring consistent, continuous feed to the tumble drum.

## CONSISTENCY | TASTE | INTEGRATION

### Tumble drum

The AccuFlavor dynamic tumble drum employs a two-stage system to maximise seasoning coverage for potato chips, snacks, crackers, and other products at the point-of-packaging while its FastBack horizontal motion ensures consistent coverage even under START/STOP conditions.

### Dust control

The integrated modular dust control unit pulls air from the discharge end of tumble drum, using the drum itself as a large duct to ensure dust does not escape into the atmosphere and create an unsafe working environment and spread contamination.

### FastBack conveyor

The 260E-G3 builds upon FastBack, the industry's most reliable conveyor, with a sleek stainless steel chassis and body redesigned for improved sanitation and food safety, for easier maintenance accessibility, and for optimised performance. FastBacks convey product by cycling through gentle slow-forward and fast-back horizontal motion that does not damage product nor disturb coatings.

## FASTBACK REVOLUTION

### On-Machine Seasoning System

Combines the most advanced on-machine seasoning technology into one compact, low-cost, standalone unit designed to overcome every challenge of seasoning at the weigher.

In addition to consistently uniform seasoning coverage, our FastBack Revolution OMS System helps manufacturers improve the bottom line in many ways:

- Increase production uptime
- Ship more product per shift
- Reduce warehousing and product time-to-market
- Improve your ability to meet customer needs
- Reduce sanitation and changeover time
- Reduce product damage and coating loss

Applications include seasoning potato chips, snacks, crackers, and other products at the point-of-packaging.



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