



HEAT AND CONTROL

®

Nut Snack
Processing Systems

As consumer demand for healthy snacks continues to grow, Heat and Control has partnered with nut processors to meet their equipment needs for superior product quality and safety, lower production costs, and high operating efficiency regardless of capacity.



NUT PRODUCTS EXPERTISE

Every Heat and Control nut processing system features innovative technology developed through years of experience and expertise from installations at food plants around the world. Heavy duty construction provides decades of reliable operation and low lifecycle costs to produce nut products of the highest quality.

FROM A TO Z

For seasoned, coated, honey-roasted, and blended nut products, Heat and Control builds a complete range of equipment for nut preparation and handling, frying, cooling, glazing, application of seasonings and coatings, conveying, weighing, packaging and inspection.





NUT DELIVERY

Heat and Control supplies raw nut handling and delivery systems to suit any capacity and installation.

OIL ROASTING

Heat and Control batch and continuous fryers are individually engineered to meet desired product and process specifications. Direct and indirect-heated continuous fryers are available using natural gas, steam, or thermal fluid oil heating. Specialized conveyor systems, multiple temperature zones, and a variety of continuous oil filters can be included according to requirements. Optimal product handling, uniform oil heating and flow control, efficient fines removal, and simple sanitation are all part of the fryer package that produces the highest quality nut products with a long shelf life.

- Batch frying system
- Externally heated fryer system
- Mastermatic direct gas-fired fryer
- MasterTherm® thermal fluid fryer
- HeatWave® oil curtain fryer
- Honey-roast fryer system



‘revolutionary designs
that deliver the highest
product quality’





PRODUCT + PROCESS CONTROL

Every component of a Heat and Control system is designed to maximize process control and product quality. Careful attention to control of oil heating, filtration, roasting and cooling produces the freshest and safest nut products possible.

Heating

Fryers are available with a variety of heat exchanger systems 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 externally heated 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, nut flour, and micron-size fines are integrated into each system depending on fryer requirements.

Cooling

Quickly reduce product temperature to control cooking and prepare nuts for seasoning and packaging. Systems using ambient or conditioned air are available with product transfer conveyors for all production capacities.





THE FINISHING TOUCH

As required by your process, surface oil can be removed or added as nuts leave the oil roaster.

GLAZING, SEASONING + COATING

Choose from a variety of coating systems to continuously apply glazing oil, salt, seasonings, sugar, dough, chocolate, yogurt and many other coatings.

Apply the ideal finishing touch with seasoning, enrobing, and coating applicators from Spray Dynamics, in-kitchen salt and flavoring applicators, or a FastBack Revolution® On-Machine Seasoning System in the packaging room.



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 the 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.



HEAT AND CONTROL

Food Processing & Packaging Systems

Allen-Bradley

PanelView Plus 1000

12/19/201*

11:30:23 AM

Weigher Module #2

Weigher Module #2 Operate

WM Started With Seasoning



Weigher Stop



Seasoning Disable



Laser Disable



Drain



All Auto



Fine Tune



Bag Speed



Bag Weight

Recipe:
Bag Size (g):
Bag Speed (gpr)
Total (kg/hr) S



Help



Home



Menu



Operate



Back



Recipe Select



Exit



Touch Zones



Previous



Next



Alarms



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.





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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