



HEAT AND CONTROL®

ROTARY DRYER ROASTER | RDR

Continuous multi-zone convection dryer roaster

PREMIER DRYING / ROASTING
IN A CONTINUOUS, GENTLE,
AND SANITARY MANNER

www.heatandcontrol.com



COMPLETE NUT SNACK LINE CAPABILITY

The RDR advances Heat and Control's snack line capability, providing an end-to-end solution for seasoned and coated nut snacks, including frying, drying, roasting, seasoning, coating, conveying, weighing, packaging, case packing, inspection, and controls.



ADVANCES IN ROTARY DRYER DESIGN



360° interior access for maintenance and sanitation. Unmatched performance and unmitigated access.



Multiple discrete processing zones per customer requirements.



First-In-First-Out performance with step-spiral and flighted drum.



Product-focused heated air and positive temperature control minimises wasted heat and energy.

CONSISTENCY | QUALITY | EFFICIENCY

Positive Temperature Control

Achieve unmatched product uniformity and dependable results with a roaster/dryer that automatically regulates its own internal temperature.

Energy-Efficient, Product-Focused Heating

Maximise heat transfer and reduce heat loss with heated air that's focused only into the product bed and nowhere else.

Multiple Processing Zones

Satisfy a diverse and demanding consumer palette with a variety of product characteristics made possible by a customisable array of unique processing zones, which independently control temperature and airflow.

Smart Drum Design

Assure First-In-First-Out performance and even heating with a smart, step-spiral and flighted drum design

Robust and Durable Design

Enjoy unparalleled ROI with the extended performance of hardened, corrosion-resistant stainless steel components that resists the normal wear and tear associated with traditional roaster/dryers.

Completely Accessible Interior

Neutralise the threat of contaminant build-up and recalled product with an open design allowing full interior access for complete sanitation of every surface.

Full Stainless Steel Construction

Get back more production up-time with hassle-free sanitation provided by full stainless steel construction, the industry standard for food-safe materials.

Optional Clean-In-Place Capability

Save labour and time with an optional clean-in-place unit for automated interior sanitation.

HIGH VOLUME PROCESSING WITH UNIFORM RESULTS

The Heat and Control® Rotary Dryer Roaster is a multizone convection system that provides optimal drying/roasting in a continuous, gentle, and sanitary manner. With full user control and monitoring to produce quality, uniform results, it can be designed to accommodate AMI guidelines with optional Clean-In-Place (CIP) capability.



ROTARY DRYER ROASTER

Continuous multi-zone
convection dryer/roaster



The Rotary Dryer Roaster is designed to provide high volume processing of various product while ensuring uniform results.

Target Applications

- Dry roasting of nuts and seeds, including dough coated styles
- Drying of meat and poultry to create products such as jerky and meat chips
- Drying of pet products to create food and treats

Product Trials & Testing

The Rotary Dryer Roaster is available for product testing, contact Heat and Control to find out more.



With thousands of food processing applications worldwide and testing centres to support your requirements, Heat and Control can bring knowledge, experience, and technology to your next project.