

HEAT AND CONTROL®



POTATO CHIP SYSTEMS

LOOKING BACK.
PRESSING FORWARD.
ALWAYS INNOVATING.

heatandcontrol.com

HELPING YOU BRING YOUR BEST POTATO CHIPS TO MARKET

heatandcontrol.com



Industry-pioneering systems that deliver years of production efficiency, reliability, and quality.

Innovation is at the heart of what we do.

We have invested in decades of research and development to advance the quality of food products. Our commitment to the industry has revolutionised food production and helped brands create products that consumers love.

Invest in machines that are built to last

Count on an incredible ROI, made possible through decades of reliable operation, low lifecycle costs, and robust design and construction.

Gain product confidence

Make use of our expertise in creating products that are cooked to exact specification, with high quality and great flavour.

Benefit from a wide range of solutions

Choose from our vast range of integrated processing solutions so you can manage changing trends and meet demand every time.



Who We Serve

Whatever your production needs, we can meet them with precision and passion. Since the inception of industrial food production, Heat and Control has overcome complex challenges to achieve higher capacities, to lower production costs, to improve product quality, and to build strong, long term relationships with leading companies within various industries.



Complete Potato Chip Solutions

Producing the world's best tasting potato chips, our industry leading end-to-end systems process and package the highest quality potato chip products.

- Potato Chips
- Hard-bite Chips
- Crinkle cut
- Sticks
- Fabricated / Stacked Chips





Complete Equipment Solutions

- Potato Handling + Storage
- Peeling, Grading + Washing
- Electroporation
- Frying
- Oil Management
- Salt + Seasoning Application
- Conveying, Sizing + Accumulation
- Energy + Pollution Control
- Controls + Information



PROCESSING: FRYING

We provide more choices when it comes to selecting a new fryer. Choose from natural gas, oil, steam, thermal fluid or electric heating. Optimal product handling, uniform oil heating and flow control, efficient fines removal, fast oil turnover, and clean-in-place sanitation are all part of the fryer package that produces the highest quality product with a long shelf life.

- Potato Chip Fryers
- Dynamic Action Fryer®
- Universal Product Cooker
- Unitized Vacuum Fryer



PRODUCT HANDLING: CONVEYING, SIZING + ACCUMULATION

Our solutions feature the world-renowned FastBack® horizontal motion conveyor, with smart design and line management to achieve accurate feed, accumulation, proportional feed, and distribution flow. We also offer other conveyors, elevators, and feeding systems.

- Accumulation Conveyors
- Chip Sizing
- Horizontal Motion Conveyors + Feeders
- Incline Belts + Bucket Conveyors



PREPARATION: POTATO HANDLING, STORAGE, PEELING, GRADING AND WASHING

Our machines can take your produce at any stage—raw, cooked, partially processed—and transport it for processing at the next step on the line—wash, peel, slice, or dice. We have developed extensive and proven preparation solutions for potato chip systems and optimise efficiency and performance in our smartly designed solutions.

- GentleFlo® Storage System
- FastLane Slicer Infeed Conveyor
- Potato Slice Washer Conditioner + Speed Washer
- Gentle Wash Potato Slice Washer
- Grader-Halver
- Batch Peelers + Continuous Peeler-Washer
- Water Removal Systems
- Inspection-Trim Conveyor



SALT + SEASONING APPLICATION: ON-MACHINE SEASONING AND PROCESS AREA SEASONING

Our unbeatable seasoning showcase by FastBack and Spray Dynamics, includes a variety of systems that provide consistent and uniform seasoning coverage for all kinds of snack foods.

- Revolution® Seasoning System
- Two Stage Coating System
- MS-1 Pulse Oil Spray
- Uni-Spense® Dry Ingredient Distributor
- Scarf Plate Vibratory Dry Ingredient Distributor
- Soft Flight Coating Drum
- Belt-Type Flavour Dispenser
- Roll Salter



Potato Slice Speed Washer (PSSW)

PREPARATION: ELECTROPORATION

Using Pulse Electric Field Processing (PEF) the patent protected E-FLO® Electroporation system provides significant product improvement in chip crunch, taste, and texture as well as reduction in acrylamide formation and oil content. The system also replaces or reduces the need to blanch.

IDEAL APPLICATIONS:

- Potato Chips, French Fry, Root Vegetables



OIL MANAGEMENT: FILTRATION, HEATING, COOLING + STORAGE

Maintain oil quality to ensure product freshness. Every component of our oil management solutions are designed to maximise oil quality and improve energy efficiency. With advanced control over oil heating, filtration, transfer, cooling, and storage, as well as rapid oil turnover rate, you'll be able to create fresh and delicious products.

- OilSaver Filtration System
- KleanSweep® Centrifugal Separation System
- Heat Exchangers
- Oil Cooling Module



ENERGY SAVINGS + POLLUTION CONTROL

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

- KleanHeat® Pollution Control Heat Exchanger
- Heat Recovery System
- Booster Heater
- Oil Mist Eliminator
- Water recovery

Our Brands and Partners for Potato Chip Systems

Our family of brands and our technology partner brands come together to provide a broad range of solutions, each with specialists that have distinctive and extensive insight and experience. We can provide an individual solution or an entire integrated production line system for ultimate efficiency and performance, end-to-end.

Our Brands

Heat and Control®

FastBack®

Spray Dynamics®

Mastermatic

Our Partners

Ishida

CEIA®



HEAT AND CONTROL

