

PROCESS AREA SEASONING SYSTEMS

LOOKING BACK.
PRESSING FORWARD.
ALWAYS INNOVATING.

heatandcontrol.com

HELPING YOU MAXIMISE YOUR SEASONING + COATING COVERAGE

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 Are

Since 1952, Spray Dynamics® has been a leader in coating and seasoning application systems helping the food industry produce quality and flavourful products.

Setting the standard for seasoned snacks, we have pioneered alternative coating methods for meat, poultry, and dairy industries, and introduced innovative scalability to the French fry, pet litter, and agricultural industries.

This commitment to innovation and design has resulted in a turnkey, single source solution for all types of seasoning and coating application.



Coating and Seasoning Applications

Take advantage of our industry leading experience and expertise in process area seasoning application for all manner of products. Choose from a comprehensive range of systems that evenly apply liquid and dry ingredients.

PRODUCT TYPES AND INDUSTRIES SERVED:

- _ Bakery
- _ Batch coating
- _ Cereal
- _ Cheese
- _ Coffee and tea
- _ Confectionery
- _ Continuous seasoning
- _ Dry seasoning and coating
- _ Liquid coating and drying
- _ Pet food and treats
- _ Single and Two-stage coating systems
- _ Snack foods





ROTARY DRYER ROASTER (RDR): DRYING + ROASTING

High volume and high performance drying and roasting system delivers product that is cooked to the same specification and standard each time.

Energy-efficient continuous multi-zone convection system that provides optimal drying/roasting in a gentle and sanitary manner. First-in, first-out production and even heating with a smart, step-spiral, and flighted drum design. Positive temperature control offers unmatched product uniformity as the dryer/roaster automatically regulates its own internal temperature.



SOFT FLIGHT COATING DRUM

The shell-in-shell drum with custom product flight configuration consistently applies liquid or dry coatings to a variety of process-specific applications while reducing breakage and providing simple, sanitary operation. **Expose each piece of product to the application of liquid and dry coatings with the variable tilt frame assembly and product flight design built specifically to your product requirements.**

IDEAL APPLICATIONS:

- _ Coffee and tea
- _ French fries
- _ Snack foods and nuts
- _ Pet food and treats
- _ Prepared foods, meat, poultry, and seafood
- _ Other products: Vegetables, salad, and fruit; pasta and cheese



SCARF PLATE VIBRATORY DRY INGREDIENT DISTRIBUTOR

The Scarf Plate Distributor optimises product coverage by providing an expanded, controlled curtain of particulates, either inside a coating drum or across a conveyor or belt. Provide even distribution of dry ingredients and many other small particulates; used in conjunction with the robust Uni-Spense feeders.

IDEAL APPLICATIONS:

- _ Meat, Seafood and Poultry
- _ Nuts and sunflower seeds
- _ Pet food and treats
- _ Potato Chips
- _ Prepared foods
- _ Snack foods
- _ Tortilla chips
- _ Vegetables

TWO STAGE COATING SYSTEM

Provide consistent and uniform application of liquid and dry coatings to a variety of product applications.

This complete and easy to operate coating system is engineered for proper dwell time and product-appropriate flight configuration. Made up of a **Soft Flight coating drum, a MS-I airless liquid applicator, and a Uni-Spense dry ingredient feeder**, the two-stage coating system offers unmatched seasoning coverage with tools-free operation.

IDEAL APPLICATIONS:

- _ Cheese
- _ Coffee and tea
- _ Crackers and other baked foods
- _ Nuts
- _ Pet food and treats
- _ Popcorn
- _ Prepared foods
- _ Snack foods



Complete oil application coverage with Spray Dynamics. Reduce oil usage and ensure uniform frying with metered airless oil spray application that allows for precise metering of oil to the product without excessive overspray. Oil spray configuration depending on product, oil pickup requirements, belt speed, and belt width.



Metered airless oil spray application

MS-I PULSE OIL SPRAY APPLICATOR

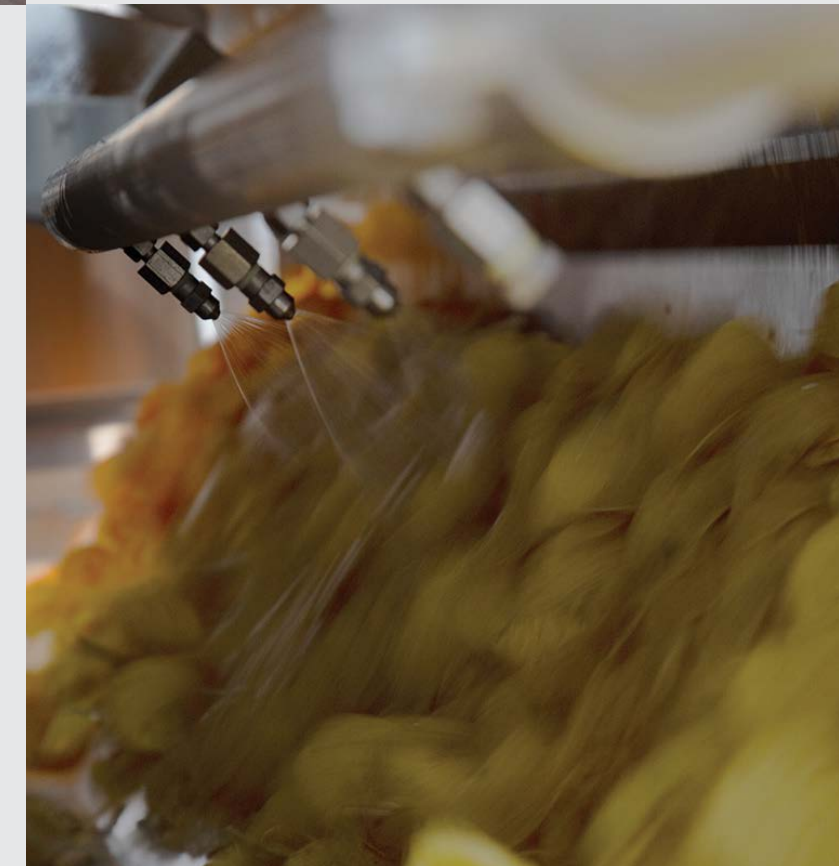
The MS-I accurately and consistently applies a wide variety of liquid coatings such as oils, tack, and release agents evenly and reliably. It utilises a complete gravity fed, pulse operating "airless" spray system. The self-adjusting positive shut-off nozzles evenly apply liquid coatings within a coating drum or in over-the-belt applications.

The metered "airless" oil spray application spray application allows for precise metering of oil to the product or targeted pan cavity without excessive overspray.

Variable liquid application rates up to 250 pulses/minute adjusts with variances in product throughput to ensure product remains evenly coated and the recipe is maintained.

APPLICATIONS INCLUDE:

Bakery | Cereal | Cheese | Snack food | Pasta
French fries | Meat, seafood + poultry | Pet food + treats



SLURRY ON DEMAND® CONTINUOUS MIXER

The recipe-driven, tankless, continuous mixer automatically and accurately mixes seasonings and liquids into homogeneous, lump-free slurries in the desired quantity demanded downstream, reducing wasted ingredients, operator start-up and cleaning time.

Operating at a wide range of mixing speeds - up to 1,350 RPM - it can accommodate a large variety of slurries, giving producers the flexibility to adjust recipes and to expand a product line.

IDEAL APPLICATIONS (but not limited to):

- _ Extruded snacks, pellet snacks, snack foods
- _ Corn and tortilla chips
- _ Frozen french fries
- _ Popcorn



CENTRIFUGAL BATCH COATING SYSTEM

A fully automated batch coating system with unique centrifugal coating action that offers precise control of batch size and delivery of liquid and powder to maintain consistency of the finished product.

Single or Twin systems available to suit your capacity requirements.

IDEAL APPLICATIONS

- _ Dough-coated peanuts
- _ Flavoured coffees
- _ Nuts
- _ Sunflower seeds



SLURRY ENCOATER® SPRAY APPLICATOR

The Slurry Encoater Spray Applicator is an air-assist, continuous spray system that accurately meters and applies both low and higher viscosity slurries to a variety of products within a coating drum. Spray virtually any pumpable slurry, including sugar, syrup, chocolate, oil, or emulsion to maximise coverage on snacks, cereals, pet food and other products, whilst minimising waste.

OPTIONS:

- _ Hot water jacketed spray manifold
- _ Nozzles in various sizes and spray widths
- _ Compatible with Slurry On Demand Continuous Mixer and Mix/Use Tank Skid

Our Brands and Partners

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®

