

HEAT AND CONTROL

®

Potato Chip Systems

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Food Processing & Packaging Systems



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Everything you need to process and package perfect potato chips, sticks and snacks.

Heat and Control helps you succeed with experience, innovation and personal service. Since 1950, our equipment developments have steadily increased the capacity, efficiency and reliability of potato snack production. Today we support you with the latest technology and technical support services.

Complete systems

From automated continuous processing and packaging lines to simple batch fryers, we provide all the equipment and services you need to make the highest quality natural and fabricated chips.

Latest technology

Every machine we build features the latest technology developed through years of innovation and installations around the world.

Lowest costs

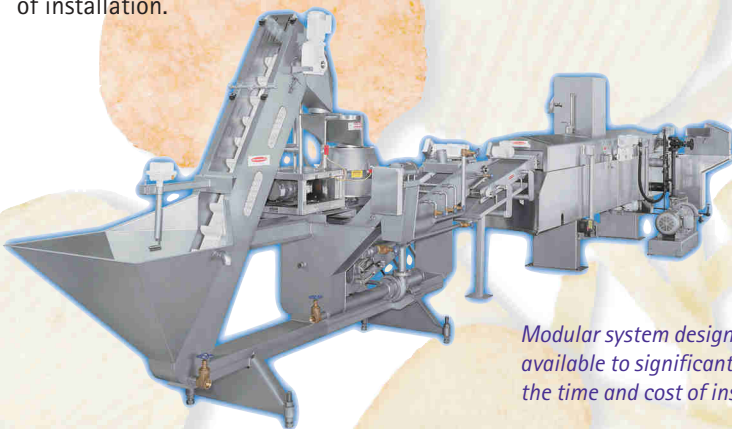
Rely on Heat and Control equipment for maximum savings of ingredients, fuel, oil, water and labor. We also offer modular systems to reduce the time and cost of installation.



Batch fryers automatically produce popular kettle-style potato chips.



Two-stage batch peeling improves peeling control for higher yield and better product quality.



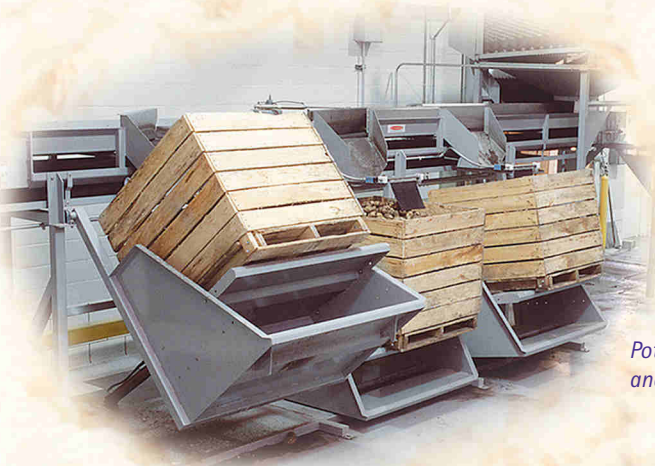
Modular system designs are available to significantly reduce the time and cost of installation.

The Complete

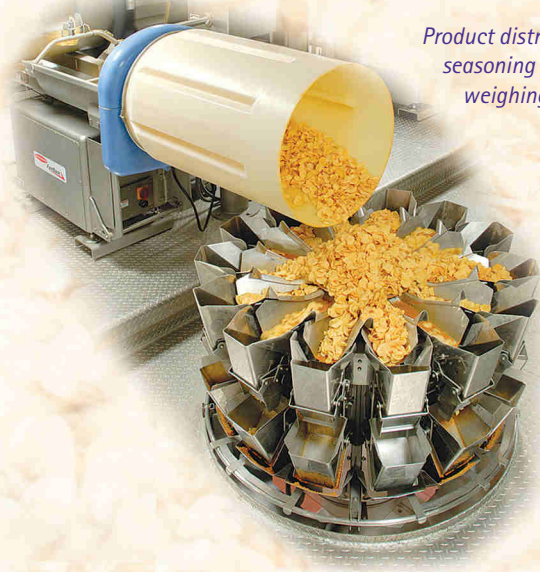
- A Truck dumping & hydro-unloading
- B Dirt removal, sizing, crate filling
- C Gentle-Flo® potato storage bins
- D Potato pumping & debris removal
- E Crate dumping, metering, de-stoning
- F Continuous or batch peeling
- G Transfer conveyors
- H Inspection/trim conveyor
- I Slicer feeders
- J Singulating feed system
- K Slicer service platform
- L Slice washers & conveyors
- M AirSweep® water removal



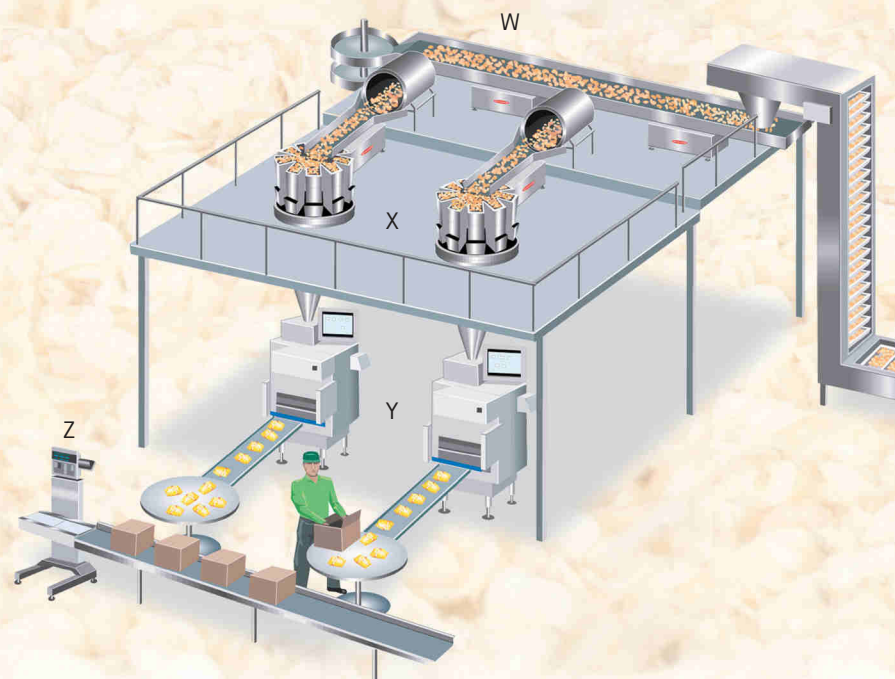
Truck dumping system



Potato sizing and crate filling

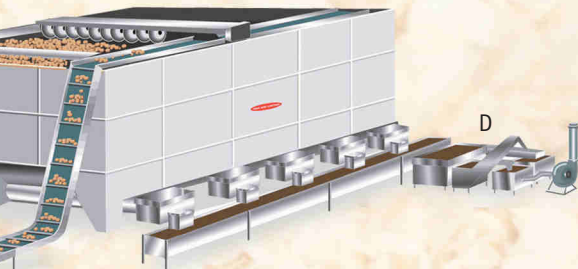


Product distribution, seasoning and weighing system

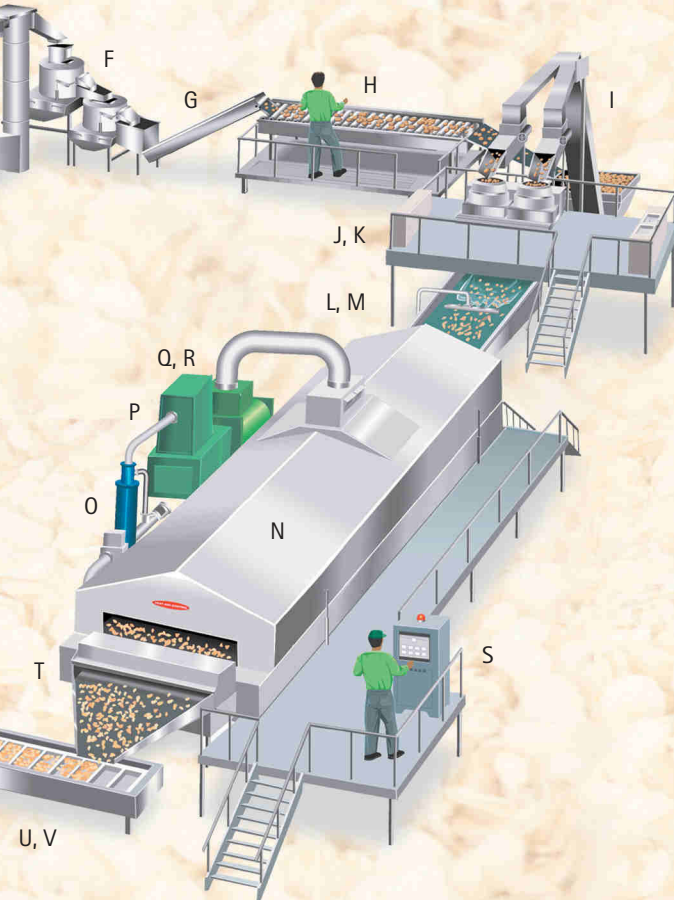


System From A to Z

- N Continuous & batch fryers
- O Oil filtration systems
- P Heat exchangers
- Q Pollution controls
- R Heat recovery systems
- S Control systems
- T Salt & seasoning applicators
- U Inspection & transfer conveyors
- V Varilift® bucket conveyors
- W FastBack® conveyors for distribution, chip sizing & accumulation
- X Ishida weighers
- Y Ishida snack bagmakers
- Z Inspection systems: Ishida X-ray, Ishida checkweighers, CEIA metal detectors



Gentle-Flo® bulk potato storage and transport system

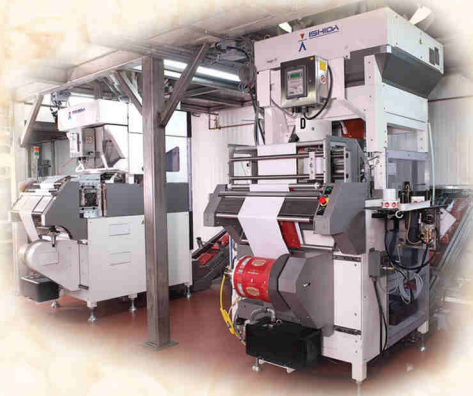


Dual Batch Peeler and inspection system



Multi-zone fryer with KleenSweep® centrifugal oil filter

Ishida snack bagmakers



Always At Your Service

Technical support

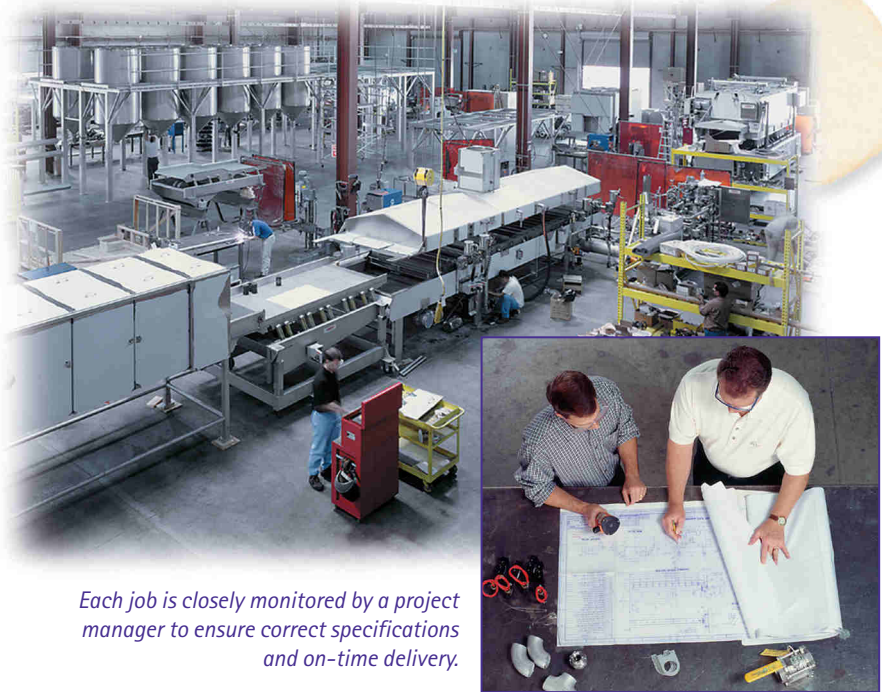
Convenient access to regional sales and service centers assures our customers get quick and accurate responses to technical and spare parts inquiries. Our reputation for excellent customer service is unmatched in the food industry.

Custom engineering

We offer innovative solutions to today's challenges of higher speeds, greater efficiencies, and lower operating costs. For that unique product or plant layout, we can supply custom-built equipment to your exact requirements.

Training

Heat and Control understands the importance of after-installation training for your operators and maintenance personnel. Classroom and on-site training teach how to run our equipment safely and at its highest level of efficiency.



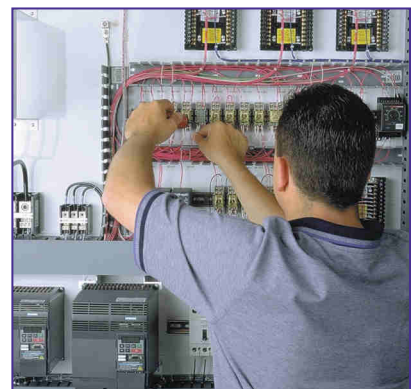
Each job is closely monitored by a project manager to ensure correct specifications and on-time delivery.

Equipment demonstrations

Test your products, evaluate our equipment under simulated production conditions, and discuss your project with experienced applications engineers who understand your objectives.

Worldwide service

From over 30 offices and manufacturing plants around the world, Heat and Control supports you with spare parts, service, technical assistance and operator training.

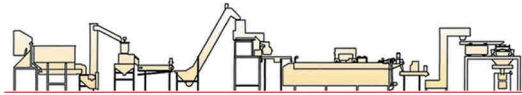


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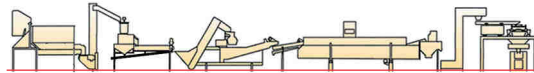


From batch kettles to continuous systems for up to 6,500 finished pounds/hour, Heat and Control provides the complete processing, product handling, inspection and packaging system – plus worldwide technical support.

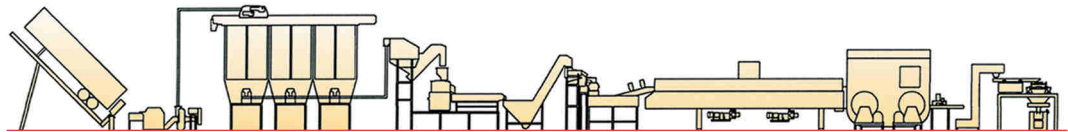
Batch Frying System
180 to 400 lbs/hr



Continuous System
400 lbs/hr



Continuous System
up to 6,500 lbs/hr
regular, low-fat and
fat-free potato chips



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