Lift seasonings, powders, and granular products without lifting a finger.
Powder On Demand (POD) uses energy-efficient dense phase conveying to move powders to seasoning applicators, mixers, and other processing and storage equipment.

POD takes the risk out of filling seasoning hoppers. It eliminates the need for ladders, heavy lifting, and the potential for physical injury. POD runs unattended, reducing labor costs and allowing longer equipment operating times. High capacity models are also available.

POD never separates powder ingredients. It keeps them neatly contained to end messy spills, cross contamination and dust pollution in your work area.

POD is compact and portable so you can move it to different seasoning stations.

POD has only four parts to clean... and no high-maintenance moving parts, pumps, dust socks, or augers. No tools are needed for disassembly.

POD comes with a compact docking station containing all pneumatic supply and control components.
Compact and portable, POD goes wherever you need it!

**Air requirements**
5 psi (0.3 bar)

**Transfer rate**
Up to 4.5 feet³ / minute (0.13 m³/min)

**Transfer height**
Up to 30 feet (9.5m)

Reference dimensions are rounded to the nearest inch/foot/millimeter/meter.

Constant improvement and engineering innovations mean these specifications may change without notice. Patents pending.
Increase your production capacity, flexibility, and savings by seasoning potato chips, snacks, crackers, and other products at the point-of-packaging.

Unmatched technology, performance, reliability, and experience make Heat and Control the world leader in on-machine seasoning applications.

- Increase packaging equipment continuous run time for greater efficiency
- Ship more product per shift
- Reduce product time-to-market and warehouse space
- Improve your ability to meet customer needs


Volumetric-Plus or WeighBack mass flow load cell measuring options allow you to specify accuracy, capacity, and value.

Excaliber applicator achieves uniform seasoning coverage for superior product quality.

Patented integrated conveying and tumbling system reduces variability of coverage, reduces space, and simplifies operation. Tumble drum is removable without using tools for fast changeovers.

Proven reliable in thousands of installations, the FastBack drivetrain features a five-year warranty.

Seasoning feed system provides linear output for consistent accuracy. Automatically replenish it with our Powder On Demand system.

www.heatandcontrol.com
Frequently asked questions about FastBack Revolution On-Machine Seasoning

Q. What products can OMS be used for?
A. Any snack or baked food where topical seasoning coverage and appearance is important. This includes potato, corn, tortilla, multi-grain and other types of chips, nuts, popcorn, extruded snacks, crackers, mini rice cakes and more. Even baked products have been successfully seasoned using the Heat and Control OMS system.

Q. What if my product needs an oil spray for seasoning adhesion?
A. Heat and Control / Spray Dynamics have pioneered a combination of OMS and oil spray systems that provide superior results.

Q. Is seasoning usage reduced with OMS?
A. Yes. More efficient application and uniform coverage, combined with reduced seasoning loss as product moves through the system reduces seasoning usage compared to traditional in-kitchen applicators. Seasoning usage rates have been reduced by as much as 3% compared to in-kitchen systems.

Q. What about allergens and cross-contamination?
A. When OMS is used with our dust collection system and enclosed seasoning refill system (Powder On Demand) the causes of cross contamination and allergen concerns are taken care of.

Q. Does the lower product temperature effect seasoning coverage with OMS?
A. No, tests of temperatures between 80˚F and 130˚F show no seasoning degradation or adhesion problems with corn, tortilla, potato, and grain chips and popcorn. We can test different products and seasonings for you to verify coating quality.

Q. How does seasoning application uniformity using OMS compare to in–kitchen applicators?
A. OMS delivers equal or better seasoning coverage (uniformity of seasoning across the chip area and on both sides of the chip).

Q. How does OMS seasoning accuracy compare with in–kitchen seasoning?
A. With Heat and Control’s top system, seasoning application rates are extremely tight offering 0.35 standard deviation on a 6% application rate. This is equal to or better than the very best in–kitchen seasoning systems and by far the best in the OMS world.

Heat and Control is happy to engage our full testing lab to verify the actual results with your products and seasonings.

Seasoning Target Chart

Heat and Control is happy to engage our full testing lab to verify the actual results with your products and seasonings.

Toll-Free 800 227 5980 • info@heatandcontrol.com • Phone 510 259 0500 • www.heatandcontrol.com
Use less seasoning for more uniform coverage with Advanced Area Control Technology.

- Minimize product breakage
- Menu-driven recipe selection
- Faster changeover without tools
- Provides maximum tumbler “ON” time
- Eliminates clogging and regular adjustment
- No weigh belts, piccolo tubes or scarf feeders

The FastBack® Seasoning Application System with Advanced Area Control Technology delivers the most uniform coverage with less seasoning usage, less product breakage, and lower costs for cleaning and maintenance.

1 FastBack® 50E Conveyor
The smallest, most powerful horizontal motion feed conveyor ends product breakage, seasoning loss and build-up. Precise feed control is unaffected by product density or bed depth.

2 Flex-Wall Seasoning Feeder
Agitation paddles prevent bridging and deliver steady seasoning feed without clogging. Removable liner allows quick, neat changeovers.

3 Excaliber™ Seasoning Applicator
Patented horizontal motion applicator evenly distributes seasoning without separation or clogging.

4 Gentle Motion Tumbler
Improve product spread with less breakage. Bi-directional flights minimize breakage. Direct drive eliminates maintenance of chains and tensioning. Turntable allows faster changeovers and easier cleaning.

Turntable option allows faster changeovers and easier cleaning.

www.heatandcontrol.com
phone 800-227-5980 • fax 510-259-0600 • info@heatandcontrol.com

Multiple Patents Pending
Pneumatic Salter

Gentle impingement application provides superior salt adhesion & pack penetration for potato chips & other snacks.

High capacity salting
Ideal for high production rates, the Pneumatic Salter mounts over the fryer discharge or salting conveyor. Salt is gently blown into the chip pack where it bonds to the hot chips with minimal salt waste.

No lumps or clogs
Before it combines with compressed air, salt is sifted by a variable speed metering belt to remove lumps and prevent clogging.

Uniform distribution
Salt is pneumatically transferred to distribution nozzles mounted over the fryer discharge conveyor and evenly blown into the chip pack.

Low level loading
A portable, floor level salt storage and metering cabinet is easy to fill and eliminates the hazard of working over a moving conveyor or hot fryer.

Ready to salt
Pre-wired and plumbed, the Pneumatic Salter is ready to run, complete with a variable speed drive, compressed air regulator and salt distribution tubing.

Easy cleaning
Rugged stainless steel construction features large doors on both cabinets for complete access to the salt storage hopper, metering belt, operating controls and distribution nozzles.
Pneumatic Salter | Model PS

Achieve uniform salting across conveyors up to 60" wide.

Optional equipment

- Free-standing & portable salt distribution cabinets.
- Salter conveyor sections.
- Roll, belt and tumble drum seasoning applicators for operation on processing and packaging lines.

Dimensions are rounded to the nearest inch/centimeter.

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