



Symphony On-Machine Seasoning System




Applications

- _ Potato chips
- _ Tortilla chips
- _ Snack foods
- _ Nuts and trail mix
- _ Crackers
- _ OMS, packaging room seasoning applications
- _ Wherever fugitive dust mitigation is key

The on-machine seasoning industry leader solves seasoning dust, allergen, and operator environment issues with a combination of technologies.

The FastBack[®] Symphony On-Machine Seasoning (OMS) System—more than a collection of technologies. Initiated by new market challenges and driven by design focused on delivering holistic outcomes, Symphony is a unified, cohesive system delivering improved operational experience, exceptional performance, and advanced on-machine seasoning results.

Seasoning Capture

This patent pending technology draws airborne seasoning back through the incoming product stream to capture and to keep the seasoning on the product.

Seasoning Coverage & Accuracy

The WeighBack, Powder Feeder, FastBall, and Totally Automated Seasoning Control (TASC) use the latest technology to deliver the highest level of seasoning application rate accuracy and superior coverage.

Seasoning Containment

Working with seasoning capture, seasoning containment is specifically designed to contain airborne dust in the system and to prevent seasoning from escaping the tumble drum.

Sanitation / Food Safety

The system has been designed to maximize sanitation ease and food safety.

FastBack Symphony On-Machine Seasoning System

Recognizing the need to transform approaches to meet manufacturing targets, Heat and Control has developed a design evolution in FastBack On-Machine Seasoning and associated application strategies. Growing consumer demands for hot and spicy flavors, sodium reduction, natural ingredients, and increased flavor variety challenge the capability of existing seasoning application solutions. In addition, operational challenges such as labor shortages, operator turnover, allergen concerns, and changing market regulations across the spectrum require seasoning application systems to evolve.



Improve operator working environment

Health and safety groups are calling for food manufacturers to implement proactive measures to control workplace fugitive dust and to minimize operator exposure to airborne contaminants and irritants.

Take control of high value seasoning application

Apply seasoning where you want it, using seasoning capture and coverage strategies that target seasoning ingredients onto the product and that prevent ingredients escaping the application zone.

Seasoning Application Solutions – we’ve got you covered

We’ve worked with food companies around the world to create products consumers love. Our comprehensive range of seasoning application solutions include FastBack on-machine seasoning, Spray Dynamics® process area (in-kitchen) seasoning, and a variety of support technologies that deliver high seasoning performance, efficiency, advanced application accuracy, and of course, great flavor.



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