



Symphony In-Kitchen Seasoning System



Applications

- _ Potato chips
- _ Tortilla chips
- _ Snack foods
- _ Nuts and trail mix
- _ Crackers
- _ IKS (process area) seasoning applications
- _ Wherever fugitive dust mitigation is key

The in-kitchen seasoning industry leader orchestrates advanced snack seasoning operations, improved accuracy and efficiency, cleaner working environment, and reduced maintenance to create a culinary masterpiece.

The Spray Dynamics® Symphony In-Kitchen Seasoning (IKS) System is 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 that delivers exceptional performance, operational experience, and advanced in-kitchen seasoning results.

Seasoning Capture

This patent pending technology draws airborne seasoning back through the incoming product stream to capture and keep the seasoning where you need it, on the product.

Seasoning Coverage & Accuracy

The WeighBack, Powder Feeder, Scarf Plate/ FastBall creates a tightly integrated system with 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 not to allow seasoning to escape outside of the coating drum.

Sanitation / Food Safety

The system has been designed with sanitation ease and food safety in mind.

Spray Dynamics Symphony In-Kitchen Seasoning System

Recognizing the need to transform design approaches to meet manufacturing targets, Heat and Control has developed a design evolution in Spray Dynamics Process Area Seasoning and associated application strategies. Growing consumer demands for hot and spicy flavors, sodium reduction, natural ingredients, and increased flavor variety is challenging 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

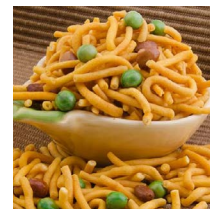
To minimize operator exposure to irritants, health and safety groups are calling for food manufacturers to implement proactive measures to control workplace fugitive dust and to minimize airborne contaminants in relation to seasoning ingredients applied.

Take control of high value seasoning application

Apply seasoning where you want it, using seasoning capture and coverage strategies that targets seasoning ingredients onto the product and prevents 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 including Spray Dynamics process area (in-kitchen) seasoning, FastBack® on-machine seasoning, and a variety of support technologies to deliver high seasoning performance, efficiency, advanced application accuracy, and of course, great flavor.



heatandcontrol.com info@heatandcontrol.com