Conveying + Seasoning Systems
Since 1995, the FastBack® product team at Heat and Control has developed a strong leadership position within the food industry. Over 30 US and international patents signify innovation and attention to detail applied to solving industry problems. FastBacks are relied upon around the world to provide superior processing and packaging solutions with greater return on investment and more uptime.
FastBack technology has transformed the product handling market by providing varied solutions for hard-to-handle products like salads, snacks, fresh chicken, cookies, candies and many others. The energy efficient, versatile and reusable FastBack drive that includes a full 5-year drive train warranty.

- Clean conveying
- Gentle product movement reduces product breakage by as much as 50%
- Ends product segregation, seasoning loss and pan build-up
- Eliminates unscheduled sanitation downtime
- Low 70dB operation
gentle  clean
A compact scale feed solution in a horizontal motion conveyor that improves product transfer from distribution conveyors to high-speed multihead weighers. Speeds are programmable and selectable to match product demands of multihead weighers.

Provides a 360-degree radial feeder pattern to the scale and helps eliminate starved weigh heads caused by inadequate product flow or hills and valleys. Its small footprint provides more access around the weigher.

- Dry or full washdown drive available
- Low 70dB operation
- Custom pan configurations
- Pre-wired and plumbed, electrical and pneumatic controls mounted in conveyor base for ready-to-run installation
FastBack 260E

Designed for fast, smooth and more powerful conveying.

Move over 27 metric tons per hour without bogging down. High drive accelerations deliver the benefits of horizontal motion conveying for products that previously could only be handled by vibratory conveyors.

- Dry or full washdown drive available
- Low 70dB operation
- Custom pan configurations
- Pre-wired and plumbed, electrical and pneumatic controls mounted in conveyor base for ready-to-run installation
Forty percent smaller than comparable inertia drive horizontal motion conveyors, the FDX handles runs up to 98 feet/30 meters long and up to 300 cubic feet/8.5 cubic meters of product accumulation. Like other FastBack conveyors, FDX reduces product damage, prevents separation of blends, is easy to clean and needs no preventative maintenance.

The FDX also makes up the basis of the SwitchBack 2.5 and SwitchBack 10.0 accumulation systems which provide gentle and ultra clean switchback accumulation capacities of 88 and 350 cubic feet/2.5 and 10 cubic meters respectively and provide an alternative to belted accumulation systems.
Revolution® Seasoning System (RSS)

Apply seasonings at each weigher/bagmaker station instead of in the kitchen for a wide variety of food products including snacks, baked and frozen foods. Referred to in the industry as On-Machine Seasoning (OMS).

- Apply a different flavor at each RSS station
- Increase production uptime
- Just in time inventory and reduced warehousing
- Decrease change-over time
- Improve production flexibility

The Heat and Control advantage delivers unmatched efficiency by operating RSS as part of an integrated system with distribution, seasoning and packaging elements. Performance of this OMS system yields a standard deviation as low as 0.35 compared to in-kitchen seasoning systems used in the packaging hall that are at 0.80 or more. Elements include: Revolution proportion feed gates, WeighBack™ in-line measuring, integrated tumble drum and FastBack horizontal motion conveyors, Dispersion Feeder (DF) Revolution gate control, Ishida weighers and bagmakers, accumulation and recovery with ClimbBack.
PRODUCTS?
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.

OIL SPRAY?
FastBack + Spray Dynamics® have pioneered a combination of OMS and oil spray systems to provide excellent results.

CROSS CONTAMINATION?
Used with Modular Dust Collection and Powder On Demand seasoning refill system, the causes of cross contamination are significantly reduced.

LOW TEMPERATURE EFFECTS?
Tests of temperatures between 80°F/27°C and 129°F/54°C show no to little seasoning degradation or adhesion problems with corn, tortilla, potato chips, grain chips and popcorn.

SEASONING ACCURACY?
Seasoning application rate yields as low as 0.35 standard deviation on a 6% application rate.
Excaliber™ seasoning applicator delivers a controlled, even curtain of seasoning into a drum.
AccuFlavor™ Tumble Drum

Dual geometry seasoning drum decreases standard deviation of chip-to-chip dwell time by over 30%. This patent-pending design improves seasoning coverage, adhesion and application rates.

Available for Revolution On-Machine Seasoning
Modular Dust Collection™ (MDC)

Eliminate the problems of airborne seasoning dust by capturing it at the point of application. Available only on FastBack Revolution On-Machine Seasoning systems, MDC costs about 40% less than whole-room systems and can reduce energy usage by up to 30%.

Powder On Demand™ (POD)

Reduce hazardous lifting with Powder On Demand. POD will transfer seasonings, powders and granular products using energy-efficient dense phase conveying to seasoning applicators, mixers and other processing and storage equipment. POD comes with a compact docking station containing all pneumatic supply and control components.

Also available in a high capacity model.
Revolution® Proportional Gate

Deliver accurate proportional amounts of product downstream or to individual weigher/bagger stations to ensure points along the line are not waiting for product.

The design eliminates product damage caused by slide gates as the cylindrical outlet rotates to divert a portion of the main product flow.

- Full accurate proportional feed and control
- No pinch points or product breakage
- Zero cross-contamination and easy cleaning
- Safe and responsive full-open to full-closed speeds for all throughputs

Revolution Mid-Gate™

 Mounted at the beginning, middle or end of the FastBack conveyor pan, the Revolution Mid-Gate provides the advantages of proportional distribution where it is needed.
FastBack Blending System

All-in-one system accurately weighs, blends and conveys multiple ingredients.

Mix snack, cereal or frozen food ingredients and maintain the blend all the way to packaging. Load cell technology and PID controls precisely meter the delivery of each ingredient to maintain blend accuracy as good as 0.5%. The system is easily expandable up to ten ingredients and features a proprietary 3-stage feed control.

Coatings do not build up in the conveyor pans, eliminating unscheduled cleaning downtime and sanitation costs. The FastBack Blending System is available for testing.
SwitchBack™ Accumulation Conveyor

Provides in-line accumulation of delicate food products. Composed of two independent FastBack conveyors, SwitchBack automatically stores product in the lower unit while conveying product in the opposite direction in the upper feed conveyor. Offers a compact footprint and requires no photoeyes, sensors, gates or pneumatics. Will operate as a gentle transfer conveyor when accumulation is not required.

High Capacity SwitchBack FDX

With the FastBack FDX conveyor, there is larger scope for increased volumetric capacity including 88 and 350 cubic feet/2.5 and 10 cubic meter designs. The smooth stainless steel pan provides a more sanitary alternative to belted accumulation systems.
ClimbBack™ Conveyor

Convey uphill at up to 8 degrees with this space-saving solution. Expand design options for packaging machine stack-up height, recirculation and recovery loops, upstream accumulation and gaining height in tight equipment layouts.

WeighBack™ Weigh Conveyor

Designed for inline weighing and seasoning applications, WeighBack integrates direct load cell weight measurement with gentle FastBack horizontal motion conveying. WeighBack is a cleaner, more reliable alternative to weigh belts and is 35% more accurate than vibratory methods. This continuous weighing conveyor features a removable weigh tray for easy cleaning and access to its load cells. User-friendly controls provide manual and auto-tare functions with clear displays of instantaneous and cumulative operating data.
Pre- and post-sale support includes rapid-response service and parts shipment, applications assistance, engineering, installation and operator training. With more factory-trained service technicians in more locations, Heat and Control provides the industry’s most responsive and experienced technical support.

Demonstration + Testing

Comprehensive FastBack production-ready test systems are available to test-run new product or to evaluate speed, accuracy and product quality.

DALLAS (TX), USA

BIRMINGHAM, UK
(IN PARTNERSHIP WITH ISHIDA EUROPE)

General FastBack testing is also available at other Heat and Control facilities around the world.
Over 60 Years of innovation and world-class service.

- Snack Systems
- Process Prepared Systems
- French Fry Systems
- Seasoning + Coating Systems
- Conveying
- Weighing + Packaging Systems
- Inspection Systems
- Control + Information Systems

With manufacturing facilities and sales offices worldwide, Heat and Control supports manufacturers with experience, expertise and resources to develop the most efficient solutions for any production challenge.
Processing + Packaging Systems