

Supplier Capabilities Spotlight

Heat and Control, Inc.

Weighers, inspection systems, conveyors, and ongoing service.

Specializing in weighers, conveyors, metal detectors, checkweighers, and X-ray inspection systems for the dairy industry, Heat and Control supports all equipment it sells with pre-sale applications assistance and equipment demonstrations, engineering, installation, parts, service, and training.



Ishida USDA Dairy weighers

Up to 4 discharge outlets, speed enhancing booster hoppers, IP69K washdown rating, 10 to 32-head models, and other features make Ishida USDA Dairy approved weighers the top choice for cheese. They reduce product giveaway to near-zero and deliver unbeatable accuracy, speed, and cleanability. Ishida also offers the Open Frame Hygienic weigher as an economical alternative for sanitary non-USDA Dairy plants. Smooth, continuously welded joints in product contact areas and clipless hoppers that do not require disassembly for cleaning provide hygienic operation at a lower cost.



Metal detector eliminates false rejects

CEIA THS/MS21 metal detectors use the world's only multi-spectrum technology to eliminate false rejects caused by product effect without reducing sensitivity to all types of metal, including 316 stainless steel. This is particularly effective with cheese, ice cream, and other products where ingredients, moisture content, and other attributes cause false rejects. CEIA also builds the economical THS/21e metal detector in single and three frequency models. For powdered dairy products, the



CEIA THS/21 single high frequency metal detector prevents detection errors caused by environmental interference produced by electric motors and short-range radios.

X-ray improves inspection versatility

Detect metal, plastic, glass, and many other foreign objects using Ishida X-ray inspection systems. Dual sensor G2 models detect low density objects in overlapping products. Side view models provide more complete inspection of bottled dairy products. Ishida X-ray systems are also available for entry level and large carton applications.

Dual range checkweigher

Ishida DACS-G checkweighers provide two weight ranges for verifying the package weight or content count of a wide variety of products. Repeatability accuracy of up to +0.1gram at 3 sigma, and speeds to 440 packages/minute provide unbeatable inspection efficiency. Ishida's latest digital high-output load cell stabilizes weights quickly for high speed operation. A proprietary 3D digital filter eliminates noise interference based on product size, weight, and speed resulting in unbeatable accuracy.

Full service from one supplier

With 65 years experience and factories around the world, Heat and Control is a leading manufacturer and supplier for equipment for food processing, conveying, packaging, and inspection. Service centers



on both coasts and 45 service employees provide expert rapid-response technical support when and where you need it. We offer same-day parts shipments and a range of technical support services to assure our equipment operates at peak efficiency.

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