

**HeatWave™ Fryer**

HeatWave uses less oil than any other continuous fryer. Multiple oil curtains quickly transfer heat without disturbing product orientation or coating quality. Multi-zone frying provides precise control of product characteristics. Feed-end fines removal maintains the highest oil quality. HeatWave can also operate with water and be used as a blancher for maximum product versatility. And HeatWave's patented self-cleaning design cuts the time and cost of sanitation.

**Airforce™ Impingement Oven**

No other oven cooks faster or more uniformly than Heat and Control's Airforce™ Impingement Oven. Every piece of product is cooked to the same core temperature for the highest level of safety and consistency. Airforce delivers high yields because it eliminates the need to over cook some product to guarantee all product is fully cooked. Airforce also delivers high production output because it cooks faster than comparable impingement ovens... and Airforce is easier to clean!

**Twin Drum Spiral Oven**

Separate cylindrical enclosures give you independent control of temperature and moisture around each spiral drum for True Two-Zone™ uniform cooking. 360° airflow cooks uniformly across all belts for faster cooking, higher yields and production output. Other ovens enclose both spiral conveyor drums in a single housing. Even if the housing is divided, temperature and moisture seek stability across the barrier to create a single compromised cooking zone.

**Steam Belt Blancher**

The Heat and Control Steam Belt Blancher is designed to continuously cook meat, poultry, seafood or vegetable products in a steam environment. Product is fed through the process chamber on a polypropylene belt with steam headers provided in two modules delivering steam above the belt and under the product carrying run of the belt. Each steam module has a separate thermostat control. Water spray curtains at both ends contain the steam within the process chamber.

**EasyCoat Batter and Breading Applicator**

Uniformly apply batter to formed and natural foods. This economical submerger unit is easy to clean and features all-welded construction, and a variable speed electric drive. Flour and crumb coatings are uniformly applied to all surfaces of bone-in chicken parts, seafood, and other formed and natural foods. Standard features include lump remover, variable speed electric drives, air knife and tamping roll. Available with 16", 24" and 36" belt widths.

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**SureCoat™ Batter Applicator**

Uniformly apply batters and marinades to all surfaces of formed and natural products. Available in submerger, curtain-fall, and under-pumping models. All parts remain on unit for fast, easy cleaning.

SureCoat™ Breading Applicator

Uniformly apply pre-dust, breading and flake coatings, and get the industry's fastest changeover and cleaning times. Unique lifter conveyor lets you adjust bottom bed density for thorough coating.

**SureCoat™ Drum Breader**

Choose models to coat 1,200 to 4,000 pounds per hour. Superior coating efficiency reduces reject rates to increase production profits. Recirculation of breading minimises coating waste.

Flour or breading is thoroughly applied to all surfaces — even inside skin folds and recesses — as product is gently tumbled inside a slowly revolving drum. A metering hopper controls breading feed, while dough lumps are continuously removed as breading is gently recirculated.

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MPO® Multi-Purpose Oven Cooking System

Precisely control the interaction between temperature and moisture for rapid cooking that preserves foods' natural moisture and flavour for the highest finished yields possible.

**Direct Flame Searer**

Continuously brown or char-grill foods to enhance their flavor and appearance. Features adjustable flame exposure, easy cleaning and safe operation. Also available with an integrated grill mark brander.

Rotary Brander

Continuously brand grill marks on meats, poultry, seafood and vegetables for an appetizing finish. Brand top, bottom, or both sides, custom markings, easily adjustable, control branding colour.