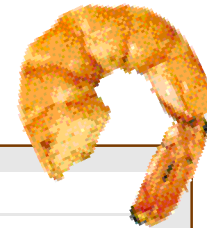


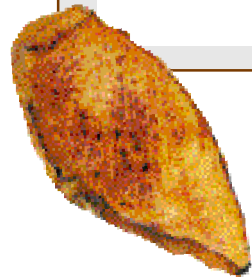
Direct Flame Searer | Model SEAR

Enhance meats, poultry, seafood and vegetable products with an appetizing char-grilled appearance and flavor.

For information on a Searer designed for your application, please tell us about your product and fax a copy of this page to the Heat and Control office nearest you.

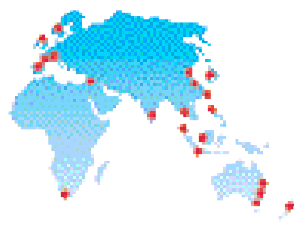


Name	Title	Company		
Address	City	State	ZIP	
Phone	Fax	Internet		
Product description		Production rate-lbs./hr.		
What type of seared finish is desired?		Conveyor belt width		
Is grill mark branding required?		Marinade or coating description		
		Other requirements		



If you need help determining processing requirements, we invite you to test your product at any of our Technical Centers worldwide.

HEAT AND CONTROL



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HEAT AND CONTROL

Direct Flame Searer





Direct Flame Searer

Continuously brown or char-grill foods to enhance their flavor and appearance.

Searing versatility

From char-grilled accents to overall browning, enhance the look and flavor of formed and natural meat, poultry, seafood and vegetable products.

Precise control

Obtain different finishes by the number of burners used and by adjusting the individual angle and height of each burner. Variable conveyor speed lets you control exposure time.

Easy cleaning

Fresh water sprays continuously rinse debris from the conveyor belt. Drip trays are easily removed to facilitate cleaning.

Safe operation

Automatic flame ignition and sensing systems assure safety. Insulated hood and side panels minimize heat radiation into the plant.

Built to USDA standards

Adjust the degree of overall browning or char-grilling.



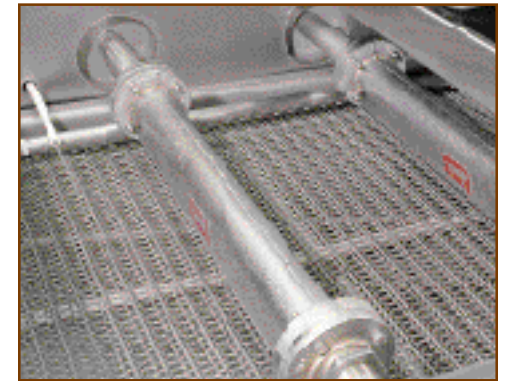
Apply custom finishes to formed, natural and sauce-coated products.



Combustion components and controls can be located on the searer or in a remote cabinet.

Order two or more burners depending on your product's requirements (four burner system shown).

Angle and height of each burner can be adjusted to produce different degrees of browning.



Water sprays remove debris from the conveyor belt to simplify cleaning.



Use the searer with our Rotary Brander to apply grill stripes to one or both sides of products. Combined Searing-Branding units are available.



Coat Convey Fry Bake/Roast Sear/Brand Freeze Package

Heat and Control supplies the complete processing and packaging line with worldwide technical support.