

# Process Expo/PACK EXPO Int'l 2007



## Show Portraits

Special Advertising Section

### Heat and Control, Inc.



Heat and Control provides the industry's most efficient and dependable weighers, conveyors, metal detectors, bagmakers and packaging systems. And we provide the industry's best technical support.

Before the sale, we offer product demonstrations to ensure the correct equipment selection. To verify all specifications and deadlines are met, our project managers coordinate your job from order through installation. Then, one call to Heat and Control is all you need for expert service, parts and training assistance.

Since 1950, Heat and Control has been a leading manufacturer of food processing and packaging machinery. We know how to make both lines work as one. We take responsibility for the success of every machine we build and sell. That is why our customers keep returning to Heat and Control for their next purchase.



- Ishida multihead weighers, X-ray detection, checkweighers, & snack bagmakers
- CEIA metal detectors
- Conveyors & product handling systems
- Indexing & container filling systems
- Platforms for weigher, conveyor & seasoning systems
- Control systems fabrication & integration
- Food preparation, cooking & seasoning systems
- Installation services
- Ongoing technical support, service, parts, & training
- Demonstration-service centers on both coasts & over 30 offices worldwide

**HEAT AND CONTROL**

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### Jax



JAX introduces its revolutionary new line of Halo-Guard™ FG greases, including Halo-Guard™ FG-PM.

Ideal greases for difficult, highly-loaded, greased gear and bearing applications, JAX Halo-Guard FG is manufactured with an advanced, proprietary calcium sulfonate complex thickener that provides exceptional mechanical stability, high load-carrying ability and remarkable rust and corrosion control. This technology has been combined with a new high-viscosity, partial synthetic food grade base fluid for optimum performance on heavy loaded applications.

JAX Halo-Guard FG greases are ideal for applications such as gear sets and bearings, and all food or beverage equipment subject to water and corrosive washdown. As one of the most water-resistant food-grade greases available on the market with water washout results of 3.5 percent weight loss, JAX Halo-Guard FG greases also provide excellent compatibility with other greases. It also has outstanding corrosion control, as well as excellent antiwear and E.P. performance helping simplify grease inventory and provide the ultimate in food-grade grease performance.



JAX Halo-Guard FG greases incorporate JAX's new, proprietary antimicrobial additive technology, Micronox®, to provide enhanced antimicrobial protection for the lubricant.

JAX Halo-GuardFG-PM is a "Heavy Duty" food-grade grease which can extend food-grade integrity to shop and plant equipment including pellet mills, fork trucks, conveyors, material handling equipment, presses, grain presses and packaging machines. Aside from its superior water washout and chemical resistance, JAX Halo-Guard FG-PM easily passed the standard Corrosion Preventative Properties Test with remarkable rust and corrosion resistance. With JAX Halo-Guard FG-PM grease, companies can also extend the life of lubricated parts, reduce grease incompatibility concerns and eliminate specialty high-temperature greases.

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