

Heat and Control partners with Key Technology

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"Together, we can deliver added value to our customers through our combined industry expertise, extensive product offering, and strong infrastructure of sales and service organisations," said Jack Ehren, President of Key Technology.

The partnership leverages Heat and Control's sales and service organisation to sell and support Key's equipment, including providing application testing, field service and spare parts, and the company will manufacture select Key-designed vibratory conveyors at its facilities in Australia and India.

Jim Strang, CEO of Asia/Pacific, Europe and Africa at Heat and Control, said "Key's equipment, which includes their best-in-class VERYX digital sorters and Iso-Flo vibratory conveyors, is ideal for processors that want to elevate their product quality and food safety while improving efficiencies and yields in an increasingly competitive market."