



“ A new and
revolutionary
way to make
fresh masa ”

HEAT AND CONTROL®

MASA MAKER™
Model CMMS

Corn Masa Maker System
(Patent-Pending)

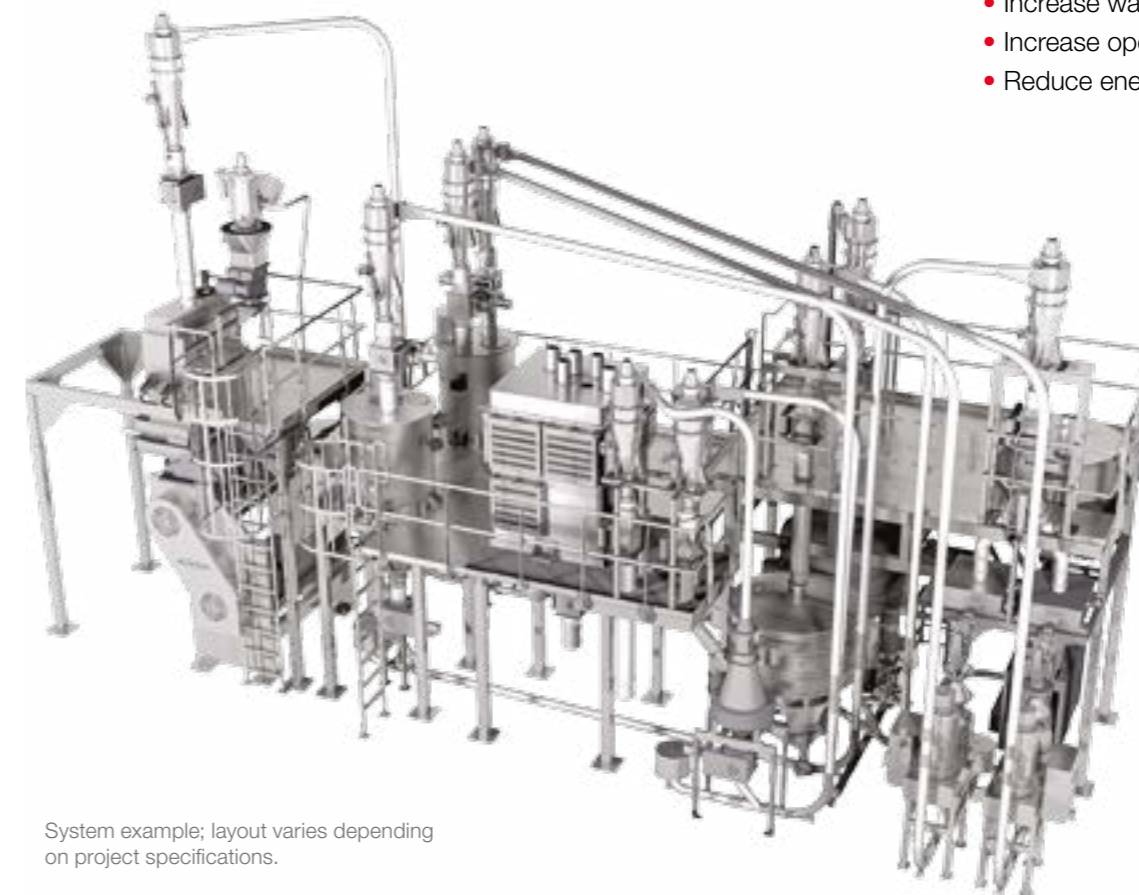
RECIPE-DRIVEN CONTINUOUS
SYSTEM WITHOUT THE
TRADITIONAL SIMMER SOAK
REQUIREMENT TURNS
DRY CLEAN CORN INTO
FRESH MASA IN MINUTES

www.heatandcontrol.com



IMPROVED RETURN ON INVESTMENT

- Increase production flexibility
- Increase water savings
- Increase operational savings
- Reduce energy consumption



System example; layout varies depending on project specifications.

MAKING MASA IN MINUTES

The Masa Maker is the world's first corn masa making system that creates fresh, high quality masa in a fraction of the time compared to traditional systems. From dry corn to fresh masa in minutes not hours, Masa Maker applies a patent pending technology to varying corn types to make a variety of corn masas that do not require cooking, simmering, or soaking.



Clean dry corn



6-20 mins processing time



Fresh masa ready for production of quality corn products

QUALITY | EFFICIENCY | WATER REDUCTION

Simmer/soak-free design

The Masa Maker removes the need for soak times altogether, allowing a virtually continuous process that can effectively eliminate massive losses of product due to unexpected interruptions and get product to market faster than traditional batch processes.

With no steam generators, simmer kettles, soak tanks, or washers, manufacturers can use their floor space to expand operations. Also, total water requirement is reduced, and financial and environmental costs of waste-water disposal are nearly gone, making a more sustainable method of corn masa production. Furthermore, no simmer/soak tanks means less labour and time spent on sanitation and more time spent for production.

Recipe driven workflow

The Masa Maker reduces possible human error from recipes, provides flexibility to process rapidly a variety of corn grain profiles for unique masas, and precisely produces masa to achieve the desired flavour and uniform texture consistently.

Production time and waste water reduction

The Masa Maker significantly reduces typical masa production time while producing zero waste water. The Masa Maker is the only on-demand corn masa production system that produces fresh, customisable masa continuously every 6-20 minutes, and with zero waste water.

MASA MAKER MODEL CMMS

Corn Masa Maker System



The Masa Maker system offers flexibility to make many types of masa-based products.

Target Applications

- Tortilla chip
- Corn chips
- Taco shell
- Formed shell
- Corn churritos
- Extruded
- Rolled



With hundreds of corn snack processing applications worldwide and a complete testing centre to support your requirements, Heat and Control can bring knowledge, experience, and technology to your next project.