

TEMPERATURE CONTROL UNITS

FOOD PROCESSING APPLICATIONS

CUSTOM ENGINEERED



INDUSTRIAL HEAT TRANSFER SYSTEMS



TEMPERATURE CONTROL UNITS



ENERGY EFFICIENT JENVIRONMENTALLY FRIENDLY | ECONOMICALLY RELIABLE

EQUIPMENT OPTIONS

HOT WATER UNITS: (INDUSTRIAL DUTY)

- Typical Temperature Range up to 300F
- · Steam or Electric Heat
- Direct Injection, Shell & Tube Exchanger, or Plate & Frame Exchanger using plant cooling water source
- Single Zone or Multiple Zone
- Portable or Stationary
- Vertical or Horizontal Configuration

SPECIALTY WATER & OIL APPLICATIONS

- Custom Temperature Control Units
- Heating/Cooling Combination System: -100F to 700F
- Mixer TCU's
- High Volume TCU's
- Reactor TCU's
- Automatic Oil Weigh Systems
- Explosion Proof Designs

MINI-TEMPERATURE HOT WATER TEMPERATURE CONTROL UNITS

- Compact Industrial Duty
- Portable Single Zone or Multiple Zones
- Multiple Zones on a Single Skid with cooling water header with hose connections to each zone and bladder expansion tank
- Electric Heat
- Direct Injection or Heat Exchanger Cooling
- Custom Flow Rates
- Custom Heating and Cooling Capacity

APPLICATIONS

- Dough Mixing
- Cold Storage
 - +34°F to +50°F (Coolers)
 - -20°F to +10°F (Freezers)
- · Spiral Freezing & Tunnel Freezing
- Flash Freezing
- Falling Film
- Chillers
- Evaporation
- Extraction
- Mixing/Blending
- Homogenation / Pasteurization
- Pastillation





ALSO AVAILABLE

ENGINEERING &
MAINTENANCE SERVICES
AVAILABLE