

TEMPERATURE CONTROL UNITS

# FOOD PROCESSING APPLICATIONS

CUSTOM ENGINEERED



INDUSTRIAL HEAT TRANSFER SYSTEMS

#### **TEMPERATURE CONTROL UNITS**

### ENERGY EFFICIENT | ENVIRONMENTALLY 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



**INDUSTRIAL CHILLER EQUIPMENT** 



ENGINEERING & MAINTENANCE SERVICES AVAILABLE

**ALSO AVAILABLE** 

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