

INNOVATIVE Application Solutions



Food & Beverage

Mokon has your solution for accurate and reliable temperature control.

The food processing and packaging industries require precise temperature control for their manufacturing processes - so whether it's extruding chocolate, mixing dough, fermenting wine, or tighter tolerances for packaging materials, you need a temperature control partner with proven experience.

Application

When a large snack food processor approached Mokon with a need for a compact unit that provided multiple zone temperature control, we tapped into our customization expertise to meet their requirements. Building on years of experience in designing and engineering quality heating and cooling systems, we were successful in providing a custom seven-zone water temperature control system to meet their needs.

Solution

The custom water system was required to accurately control the temperature in seven different zones of the snack food processor's extrusion barrel, and the customer requested all seven zones be independently controlled from a single location. The benefits of a single, compact cabinet included: reducing the unit's footprint thereby increasing manufacturing floor space, having one connection point to the electrical source which minimized the electrical installation costs, and a common supply/drain that reduced plumbing time and costs. Our customer expressed significant satisfaction in the operation and process control from the multi-zone system and not only purchased additional systems, but also recommended Mokon to other manufacturers. We pride ourselves on providing this level of service and partnership to all customers.



Multi-zone water temperature control system with NEMA 4X enclosure and stainless steel cabinetry with louvered panels for wash down.



Designed to Perform. Built to Last.

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Mokon's Expertise

- Water and heat transfer oil systems
- Portable and central chillers
- Custom designed/engineered systems
- Single and multi-zone circuits
- Combination heating and chilling systems
- Closed and open loop circuitry
- NEMA 4X rated panels
- Stainless steel cabinets and components
- Food-grade heat exchangers
- Cleanroom and wash down designs
- Sanitary environments
- Local and remote control functions
- Remote set point and re-transmission controllers and communication ports



Process heating and cooling skid-mounted water temperature control system with NEMA 12 electrical components and 3 zones of control – two at 600 GPM each and third zone 400 GPM.

Product Spotlight

Mokon's Full Range temperature control system is a unique product that provides a combination of heating and chilling in one compact, self-supporting system. This system is ideal for applications including jacketed vessels, laboratories, sanitary environments, and other processes that require both heating and chilling. Full Range systems are available in multiple sizes and configurations, a variety of cooling, heating and pumping capacities and a wide range of temperatures.



Typical applications include:

- Cleanroom
- Extrusion
- Fermenting
- Heat exchangers
- Heat tracing and jacketed pipe
- Injection molding
- Jacketed vessels
- Kosher
- Laboratory
- Mixers and blenders
- Multiple-zone processes
- Ovens and furnaces
- Packaging
- Sanitary environments



Closed-circuit temperature control system with stainless steel cabinetry including electrical enclosure and louvered panels for wash down capabilities, and 2-pen temperature chart recorder.



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