

Standard & Engineered Systems Designed for the Food Processing and Packaging Industries

Process temperature control from 5 - 650°F (-15 - 343°C)

Design is the difference when it comes to customized or specially designed systems to meet customer requirements or specifications. At Mokon, we will show you why design makes the difference when it comes to solving your needs for process temperature control.



Stainless steel 1000-gallon pump tank system with multiple pump circuits (up to 500 gpm), electrical control panel, and customer specified paint color.



3-zone water system designed to customer specifications for heating, cooling and flow capabilities, special electrical requirements, control capabilities, physical layout and paint.



Customized heat transfer oil system with NEMA 4 electrical enclosure, vented louvered panels, and top shield for wash down resistance.



Class I Div. I hazardous location custom water system with modified X-purge electrical enclosure, and explosion resistant pilot lights and push buttons.

Custom Capabilities:

- Design and build to customer specifications
- NEMA 1, 4, 7, 12 electrical enclosures
- Class I Div. I and Div. II hazardous locations areas
- Stainless steel construction
- Clean room or wash down designs
- Temperatures range up to 650°F (343°C)
- CE compliant and marked
- UL labeled electrical sub-panel
- NFPA 79 compliant
- ESA/CSA compliant
- Custom control systems including PLC, linear and serial communications, programmable logic and customer specified
- Various flow and heating capacities
- Special colors and dimensional requirements



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Custom heat transfer fluid system with NEMA 4X stainless steel control panel, louvered SS cabinetry for wash down. Optional chart recorder to meet customer specification.



Water systems with NEMA 4X panels. Larger unit has SS louvered panels for wash down resistance. Smaller unit with 2" connections for air sweep to dissipate heat.



Mokon high temperature and pressure water system used to heat double-walled vessel. Housed in a stainless steel louvered cabinet for wash down resistance with NEMA 4X electrical control panel enclosure.



Custom 3-ton heater/chiller system with 4 kW heating capacity and NEMA 4X enclosure. Temperature range of 50° - 250°F (10° - 120°C) in a self-contained stainless steel cabinet.



Custom water system designed for Europe with CE Mark, all stainless steel wetted surfaces and custom color painted cabinet.



Combination heater/chiller system for clean room environment with all stainless steel cabinetry, NEMA 4X enclosure and custom control integration.



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