



THERMALINE

INNOVATIVE HEAT TRANSFER SOLUTIONS

Process Systems

Complete Processing Packages

Customized and Optimized

Factory Tested

Full Technical Support

Industry-leading electrical components

- Allen Bradley
- Spirax-Sarco
- Siemens
- Endress + Hauser

Processing solutions for every product

- Dairy – milk, cheese, eggs
- Juices – fruit, pulp, concentrates
- Condiments – ketchup, BBQ, mayonnaise, mustards
- Dips – hummus, dairy-based, cheese sauces
- Purées – fruits and vegetables
- Soups and gravies



10 GPM Juice
Concentrate HTST

20 GPM Cheese Milk HTST



20 GPM Juice HTST



5 GPM Condiment Cooker



40 GPM Juice HTST



15 GPM Fruit Purée HTST

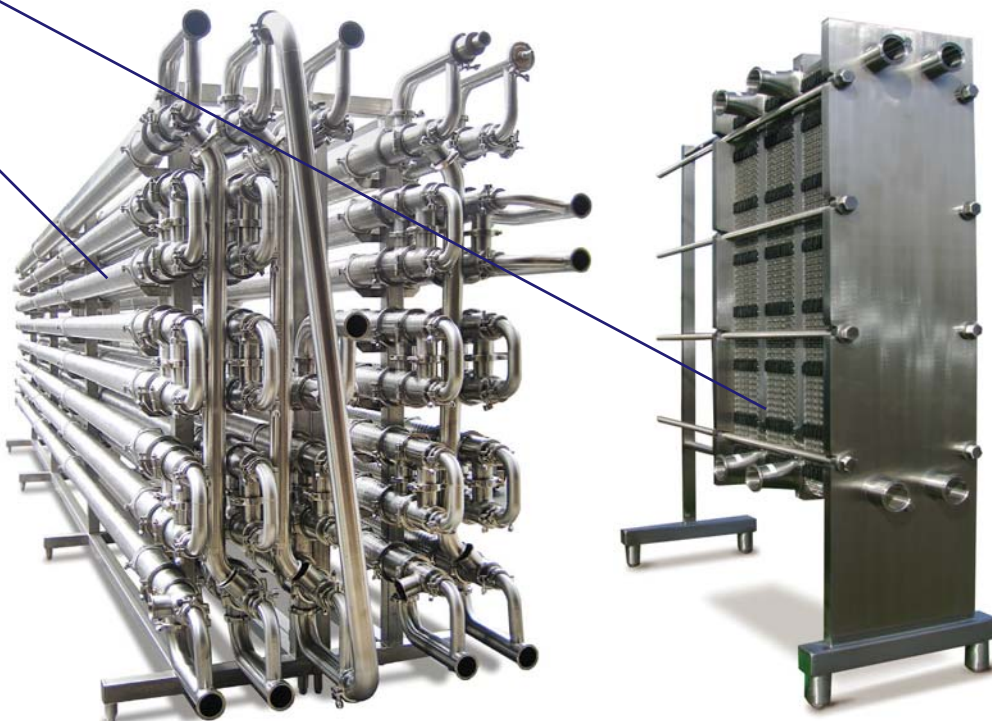
Equipment for every application

- Product heating
- Product cooling
- Heat treating
- Hot water makers
- HTST (pasteurizers)
- UHT (extended shelf life)
- Aseptic

Certified to the highest standard

Process systems are made in accordance with 3-A sanitary piping guidelines and 3-A processing guidelines.

- 3-A
- ASME
- UL
- PMO



A Strong Heart

With Thermaline's wide range of heat transfer equipment, we are able to build a system around your product rather than force your product through a one-size-fits-all solution. Thermaline offers both tubular and plate style heat exchangers to maximize energy efficiency and minimize your capital investment. Once the heart of the system is designed, we carefully engineer the peripheral equipment to complement the heart. Finally the HMI Human Machine Interface and controls are added to make it come alive. With a strong mind and healthy heart you can expect years of reliable performance.