



THERMAL PROCESS DEVELOPMENT

Cooking and Frying

Thermal oil heaters can be used to provide heat to fryers and other cooking equipment. By using a thermal oil heater in cooking, it is possible to maintain a very precise temperature which will improve cooking equipment performance and food quality. Thermal Process has been providing thermal oil heaters for the poultry industry as well as chip frying and other frying and cooking applications. We have been supplying equipment direct to plants or to oven and fryer companies as complete packages. Let us improve your frying and cooking efficiencies and lower your plant downtime with our high quality thermal fluid heaters.



Applications

- Thermal Oil Heaters
- Hot Oil Heaters
- Thermal Oil Pumps and Expansion Tanks
- Glycol Heating
- Chemical Reactor Heating
- Amine Reboilers
- Process Heating
- Platen Heating
- ORC Power Generation
- Plastics Molding and Extrusion
- Biodiesel

Contact Us

If you need design support, engineering or equipment for any kind of reciprocating grate or thermal fluid heater please call us or send an email. Let us know how we can support your plant.

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