Cast-In Heaters for the Food Service Industry

Offering a Multitude of Eye-Opening Options

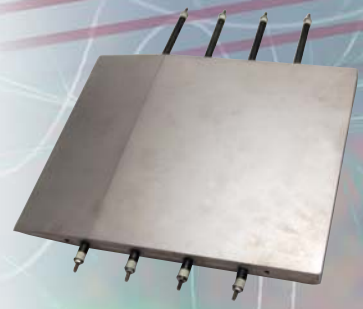
Tempco's cast-in heater products are an excellent choice to satisfy the food service industry's demanding requirements. Tempco demonstrates its value-added supplier capabilities with Food Service OEM's through our remarkable versatility and engineering expertise. Tempco offers the equipment manufacturers the option of manufacturing an existing design at a superior value, or evaluating the current heating design requirements and proposing a Cast-In Heater that offers great functionality, reliability and value.

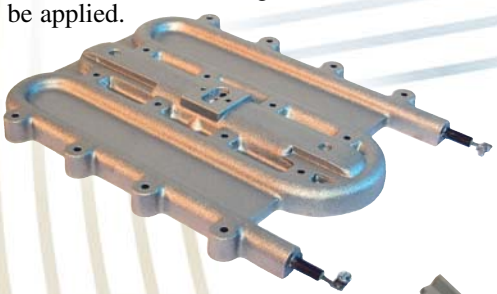
Exceptional Performance and Reliability for Use on Food Service Equipment

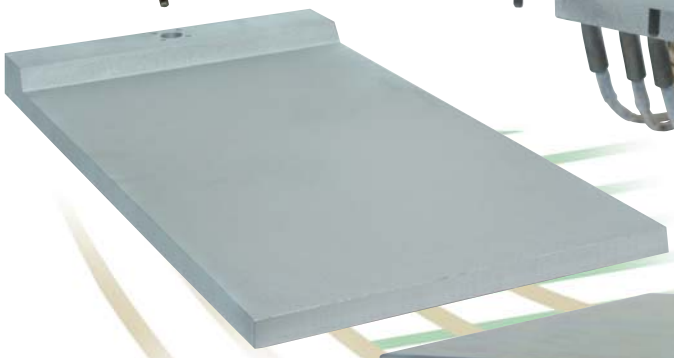
Equipment manufacturers must assure their customers in the food service equipment market that their product will be reliable and trouble-free. Tempco Cast-In Heaters are a sure step toward achieving this mandate. Cast-In Heaters assure long life and exceptional performance because of their unique design characteristics. They feature a tubular heating element cast into a highly thermal conductive aluminum alloy, yielding exceptional uniform heat profiles unattainable with strip heaters or tubular heating elements that are sometimes clamped to a working surface.

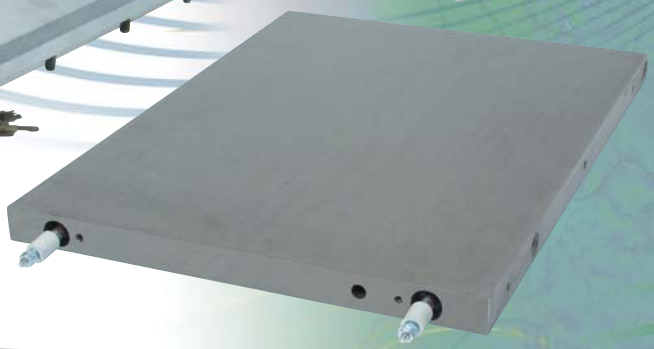
Special Features to Improve Functionality

Tempco excels by incorporating unique modifications to our Cast-In heaters designed to benefit the functionality of our customers' processes. Threaded studs are cast into the aluminum body to readily accommodate mounting in the equipment. Heaters featuring cast flanges with machined grooves and "O" Rings can be made to isolate the terminal area in a wash-down environment. Special moisture resistant terminations can be provided when splash water or contaminants are present. In applications where the food may come into direct or indirect contact with the casting, Teflon® coated or Electroless-Nickel plated working surfaces can be applied.









Have It Made *Your* Way!

There's No Substitute for Our Experience