



MUELLER

LARGE ROBOTIC MILK COOLING

MILK COOLING SOLUTION FOR 240-720 COWS

We're committed to improving milk quality, storage, and cooling.

Learn more at [**PaulMueller.com**](https://PaulMueller.com).

THE COOLING SOLUTION FOR YOU

For farms with more than 240 cows, constant cooling and seamless, temperature-controlled delivery is crucial for handling your increased production.



TRANSFORMATION OF THE ROBOTIC DAIRY

Robotic dairies have been around for nearly twenty years now, and this progressive method of milk harvesting has slowly taken a strong hold on the industry. The first dairy producers who stepped out of the norm have now lived through several years of automated milking. Their experiences are now encouraging growth: more cows, more robots, and another Mueller® milk cooler.



BENEFITS OF DUAL MILK COOLERS

Are you thinking of using four or more robots? Then you should use two Mueller milk coolers. Multiple milk coolers have several benefits, and milk quality is at the top of the list. With two milk coolers, there is no need to rush the milk hauler sampling process or reduce wash time to prevent the buffer tank from overflowing. Milk sampling and wash cycle procedures are among the most crucial safeguards for your milk quality--and wallet. Dual milk coolers also help automate your milk house and allow a more flexible pickup schedule for your hauler. Mueller's large robotic cooling control, Nimbus™, lets you switch between milk coolers with an adjustable setpoint based on milk volume.



UTILIZE COOLING CAPACITY

When milking into multiple milk coolers, sharing refrigeration is essential. The HiPerChill™ 5, cools milk before it enters your milk coolers, ensuring the highest quality product. It also works in unison with an Accu-Therm® plate cooler to instant cool milk in the transfer line as it exits your robotic milking stalls. Refrigeration at the milk cooler then maintains a desired low setpoint.



Large Robotic Milking



A E-STAR® HIPERFORM® EVC DIGITAL CONDENSING UNIT

In a robotic milking system, milk flows evenly throughout the day. The E-Star HiPerForm EVC Digital is designed specifically for the robotic dairy industry and provides a more consistent cooling environment for your robotic milk cooling system.

B MODEL D FRE-HEATER®

Large robotic dairies have a lot of refrigeration, which allows for ample heat recovery opportunities. Simple and durable, the Model D Fre-Heater provides additional hot water storage and captures your milk cooling system's excess heat energy. Reduce waste and generate free heat for your hot water system.

C MODEL OH MILK COOLER

As the backbone of your large robotic dairy farm, the Mueller milk cooler is efficient, durable, and long lasting. With 500- to 8,000-gallon capacities, these tanks are equipped with all the essentials: strategically-placed and efficient cooling panels, a self-contained clean-in-place system, and our industry-leading service and reliability.

D NIMBUS MILK HOUSE CONTROL

Go mobile with your milk house. Designed for dual-milk cooler robotic systems, the Nimbus communicates milk temperatures, volume, and E-Star cooling status via the cloud. Stream this information live on your smartphone from anywhere you have cellular data access. The Nimbus also handles all the essential standard functions of cooling, washing, robotic communication, and milk hauler interface.

E HIPERCHILL 5

The HiPerChill 5 package chiller allows two milk coolers to share refrigeration capacity. Designed around the E-Star HiPerForm condensing unit's EVC digital technology, its installation and service are familiar processes for Certified Mueller Service Technicians. The compact HiPerChill 5 package chiller delivers a higher cooling capacity over a broader range of temperatures than conventional direct expansion refrigeration systems.

F ACCU-THERM PLATE COOLER

Accu-Therm plate coolers let you use your existing water supply to precool warm milk before putting it in your milk cooler. An Accu-Therm plate cooler can cut the operating time of your refrigeration system up to 50 percent while reducing the temperature of incoming milk up to 30°F (16.6°C).

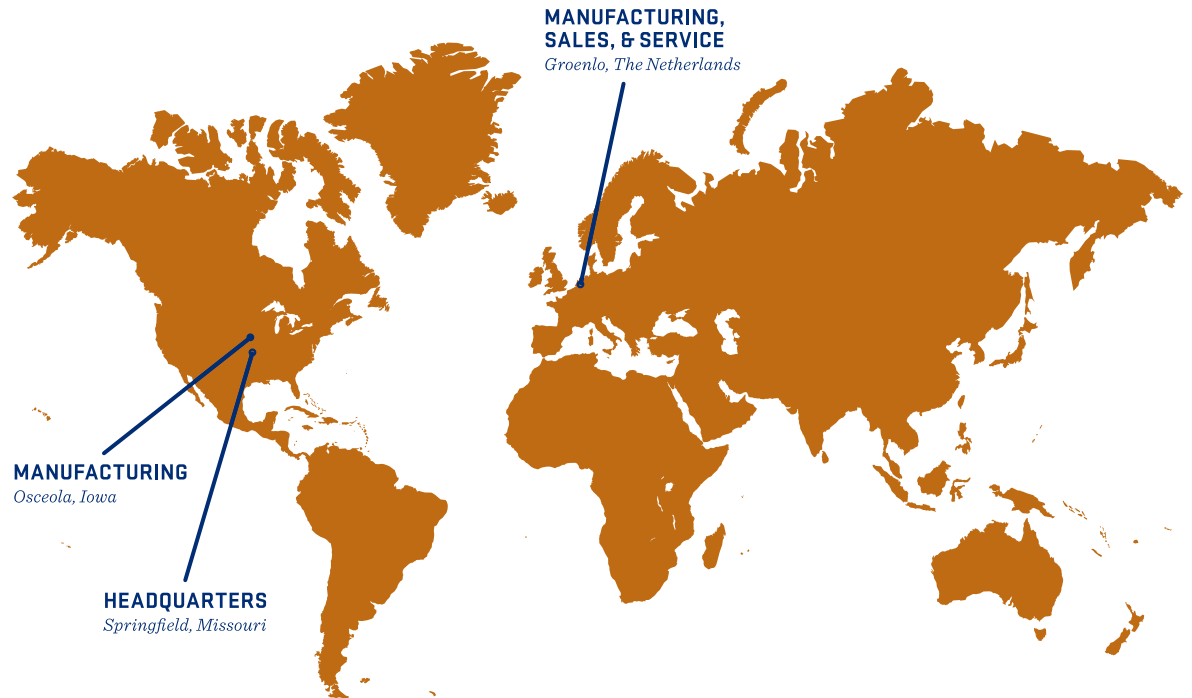


PAUL MUELLER COMPANY



Paul Mueller, Our Founder

At Paul Mueller Company, we are united by a belief that the only quality that matters is quality that works for life. With every piece of processing equipment we build, our goal is to have lasting impact. This collective vision has led us from a small sheet metal shop to a global supplier of heating, cooling, processing, and storage solutions. Our equipment allows farmers, brewers, and engineers to keep their products fresh and their inventory strong. Whether our equipment preserves milk in rural areas or helps manufacture medicine with broad health benefits, we are making an impact across the globe.



Cooling the World's Milk

The commitment and prosperity of local dairy farmers lays a foundation for strong communities around the globe.

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