

# Large Robotic Milking

## 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.*

# Cooling the World's Milk



### 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.



### Milk Cooler + Milk Cooler

With four or more robots, you will need two milk coolers. This eliminates the need to rush the milk hauler sampling or reduce wash time. Dual milk coolers also help automate your milk house allowing for a more flexible pick-up schedule. With Mueller's large robotic dairy cooling control, the Nimbus, you can now seamlessly switch between milk coolers with an adjustable set point based on milk volume and go mobile with your milk house. Stream live milk temperatures and volumes on your smart phone from anywhere you have cellular data access.



### Utilize Cooling Capacity

When milking into multiple milk coolers, sharing refrigeration is very important. The HiPerCool A5 allows you to utilize five horsepower of refrigeration capacity between two milk coolers. Working alongside a multi-duty Accu-Therm® plate cooler, the HiPerCool A5 will instant cool your milk down to temperature to ensure quality.



### 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.



**A**



**B**



**D**

### Nimbus Milk House Control:

Designed specifically for the dual milk cooler robotic system, the Nimbus communicates milk temperature, volume, and E-Star cooling status via the cloud, while handling all the essential standard functions of cooling, washing, robotic communication, and milk hauler interface.



**E**

### HiPerCool A5:

Our latest product, the HiPerCool A5 package chiller, instantly cools your milk before it enters the milk cooler. This allows your two milk coolers to share refrigeration capacity. The HiPerCool A5 was designed around the E-Star HiPerForm condensing unit's electronic valve control (EVC) digital technology, making installation and service a familiar process for Certified Mueller Service Technicians.



**C**

### Model OH Milk Cooler:

As the backbone of your large robotic dairy farm, the Mueller milk cooler is efficient, durable, and long lasting. They range from 500 to 8,000 gallons. These tanks are equipped with all the essentials: strategic and efficient cooling panels, a self-contained CIP system, and our industry-leading service and reliability.



**F**

### Accu-Therm® Plate Cooler:

Instantly cooled milk is the new standard for robotic cooling, and our multi-duty plate coolers can ensure that 36-degree milk is entering your milk coolers. Pre-cool the milk within a few degrees of your well water temperature and finish the cooling job with 34-degree chilled glycol water from the HiPerCool A5.