



MUELLER

COMMERCIAL BREWERY CHILLING

WE CHILL

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

Learn more at PaulMueller.com.



COOL STARTS HERE



HIPERCHILL™ 5 PACKAGE CHILLER



Popular for use in brewpubs, or 7 to 10 BBL breweries, the mighty HiPerChill™ 5 package chiller delivers exceptional cooling performance in a tiny footprint. Able to flex with the hourly needs of your brewery, this 5-horsepower unit utilizes Mueller® HiPerForm® refrigeration technology perfected over the last forty years. Precise temperature control helps ensure every batch of beer has impeccable flavor every time.



MAXXLINE™ PACKAGE CHILLER



When your brewery is sizable, and cooling lines must cover long distances, a maxxLine™ package glycol chiller is the answer. Ideal for 8 to 15 BBL breweries with high flow rates and hefty cooling demands, these chillers keep your operation running at optimum capacity. Its operating capacity ranges from 1 to 40 horsepower. Increase energy efficiency and the speed of your brewing process with a maxxLine assist.



LS SERIES CHILLERS



LS series chillers supply essential cooled glycol water throughout your facility to enhance each brewery chilling process, including wort cooling, fermentation, aging, and serving tank cooling. Ideal for instant cooling and supplemental cooling in 15 to 20 BBL breweries, these chillers are designed to grow with your operation. They utilize high-quality Scroll condensing units, which save energy and reduce electrical costs. Install additional condensing units as refrigeration capacity demands increase in your thriving brewery.

SIZE YOUR BREWERY CHILLER USING OUR BREWCULATOR



THE COOLING SOLUTION FOR YOU

Paul Mueller Company chillers serve as the heart of your commercial brewery chilling solution. A lifeline for your operation, they pump essential cooled glycol water throughout your facility, for reliable, consistent cooling.



THE PROCESS

Mueller® brewery chillers play a crucial part in each step of the cooling process. Our experts work with your brewery team to size the right chiller to complement each brewery chilling application and attain peak performance, keeping your operation healthy.



THE CELLAR

Paul Mueller Company has designed and crafted industry-leading cellar tanks for over 50 years. Our handcrafted tanks are made with the finest materials. Jacketed, insulated, and manufactured with multiple cooling zones, they are designed for maximum cooling capacity, efficiency, and control.



THE COLD ROOM

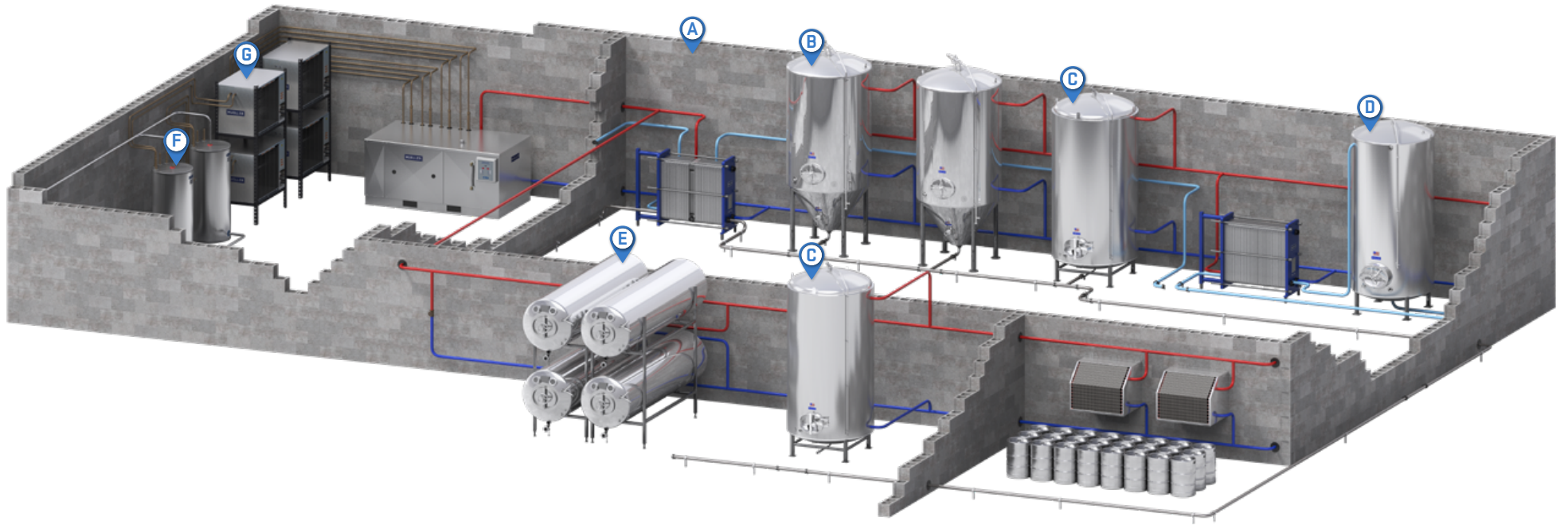
The adaptability of our chiller line allows a flexible approach to designing your cold room cooling solution. Mueller chillers and condensing units enhance your ability to control temperatures in your cold room, whether you are using glycol-to-air or refrigerant-to-air heat exchangers.



THE TAPROOM

You may choose to skip the cold room altogether by featuring polished stainless steel or copper serving tanks to store and cool the beer in your taproom. With sophisticated engineering and display-quality finishes, serving beer tanks eliminate the need for kegs and make an impressive taproom showpiece your patrons will appreciate.





A ACCU-THERM® PLATE HEAT EXCHANGERS

Use a two-stage Accu-Therm® plate heat exchanger to reach lower wort cooling temperatures in less time. In stage one, wort leaving the kettle is cooled by cold process water from the cold liquor tank. Stage two utilizes a chilled glycol loop to enable additional cooling.

C BRIGHT (BRITE) BEER TANKS

Mueller bright beer tanks serve to mature, clarify, and carbonate beer after fermentation. Brewers know the carbonation process often demands near-freezing temperatures. Cooling occurs as chilled glycol circulates through the jackets of these vessels.

E SERVING BEER TANKS

Both bright beer tanks and serving beer tanks are available in a wide array of sizes and design pressures to maintain the integrity of your finished beer.

B BEER FERMENTERS

Mueller commercial brewery chillers help regulate yeast production in Mueller beer fermenters. Supplying cool glycol via the fermenter jacket maintains optimal wort temperatures. This precision ensures batch consistency and that each distinct type of beer reflects its signature flavor profile.

D COLD LIQUOR TANKS

Cold liquor tanks hold the cold process water used to cool wort and meet other off-peak operational cooling demands. This efficient storage method lets you recycle thermal energy from the brewing process, reducing horsepower demands and eliminating the need for an enormous chiller.

F FRE-HEATER® HEAT RECOVERY SYSTEMS

Mueller Fre-Heater® heat recovery systems harvest the heat from your refrigeration system to help you meet the hot water needs in your brewery.

G E-STAR® HIPERFORM® EVC CONDENSING UNITS

E-Star® HiPerForm® EVC condensing units offer the advantages associated with a split-system chiller. Place your units right next to your chiller or in a remote location. Add units as your brewery grows.



KEEP YOUR COOL WITH MUELLER® CHILLERS



Our team of certified service technicians provides around-the-clock technical support. Have a brewery cooling equipment question? Consult our dedicated service team when sizing equipment, during chiller installation, with maintenance questions, or for product training. Trusted partners and expert guides, we are committed to helping you run a smooth operation. We make sure you get the most out of every inch of your brewery—and every quality product you serve. Available when you need us, we know we've done our job right when you think of us fondly every time you serve a tasty, cold beer.

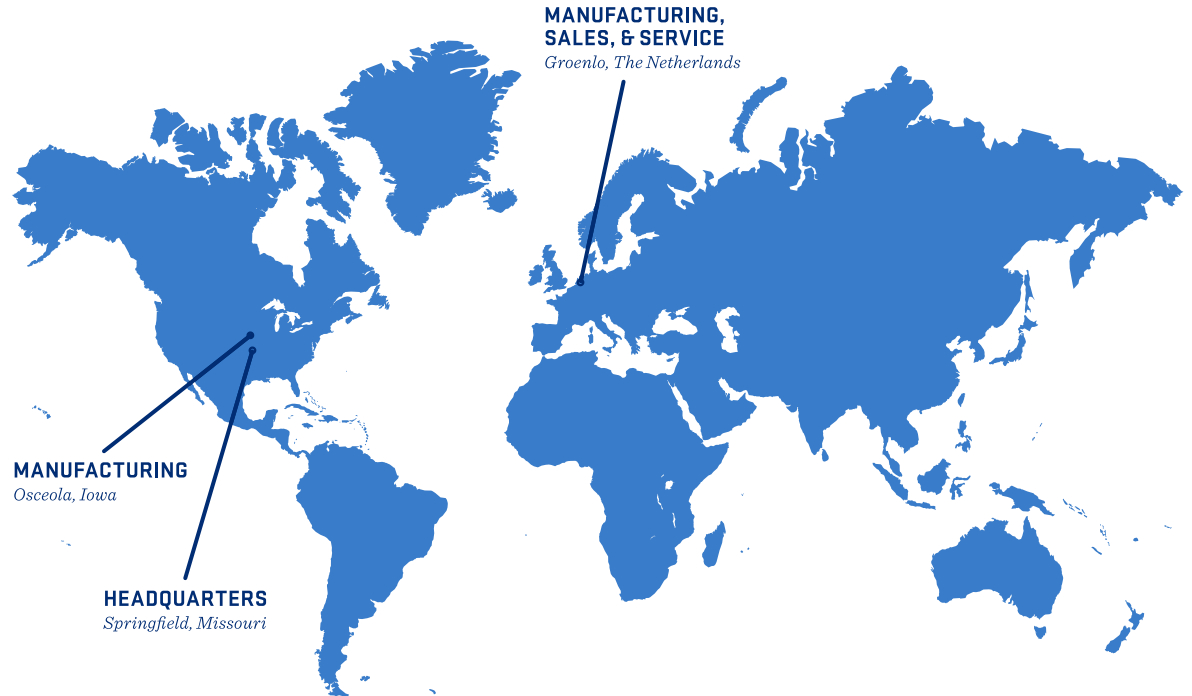


PAUL MUELLER COMPANY



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 Beer

The commitment and prosperity of brewers lays a foundation for vibrant communities around the globe.

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