

BATCH COOLING WATER CHILLERS

FOR BAKERY APPLICATIONS



TEMPERATURE CONTROL FOR CONSISTENT DOUGH

Improve your batch
cooling process.

Learn more at PaulMueller.com.

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MUELLER® BAKERY CHILLERS

Improve Your Batch Cooling Process

Paul Mueller Company's batch cooling water chillers for bakery applications deliver automatic water temperature control, so you'll experience consistent cooling and temperature maintenance in every batch of dough, no matter the setting or season. With a Mueller bakery batch water chiller, you'll no longer have to worry about chiller freeze up. Deliver a quality product that looks and tastes delectable every time. Batch water chillers are also ideal for any operation that requires cool ingredient water for batch processes.

STANDARD FEATURES

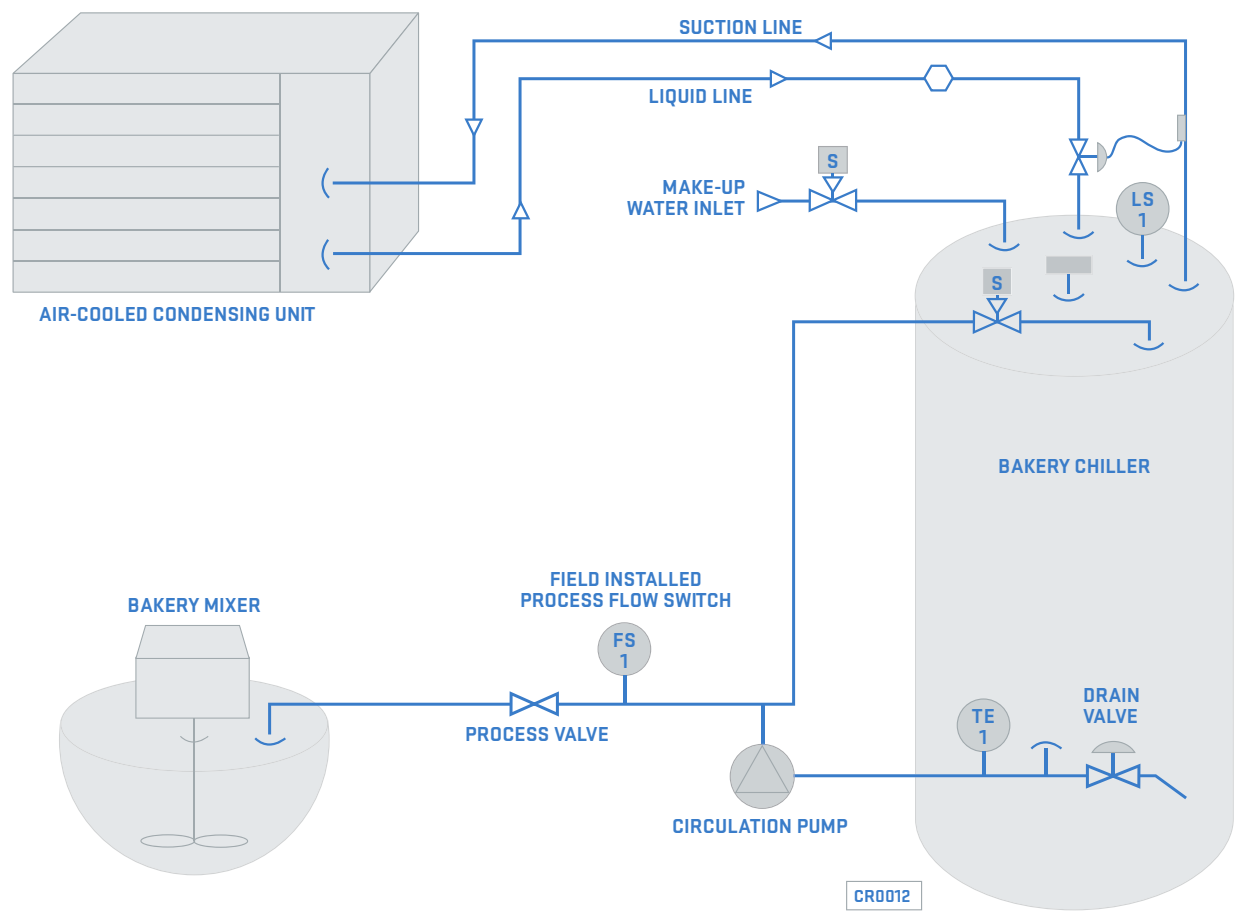
- An adjustable digital temperature control displays degrees in Fahrenheit (°F) or Celsius (°C).
- Our units are capable of handling inlet temperatures up to 80°F.
- Produce up to 70 gallons of chilled water per hour.
- Maintain outlet temperatures as low as 36°F.
- 50- and 120-gallon storage capacities are available.
- Achieve batch draw-off flow rates of 5 to 18 gallons per minute.
- A process/recirculation pump comes standard.
- These chillers are compatible with remote condensing units or rack systems.
- This product is ETL listed.

PERFORMANCE SPECIFICATIONS

MODEL NO.	INLET TEMP	OUTLET TEMP
PMC 40/50-RC	60°F	36°F
PMC 40/50-RC	70°F	38°F
PMC 70/120-RC	60°F	36°F
PMC 40/120-RC	70°F	38°F



TYPICAL SYSTEM LAYOUT/PIPING



TECHNICAL SPECIFICATIONS

MODEL NO.	GPH*	POUNDS PER HOUR	STORAGE CAPACITY (GALLON)	DRAW-OFF FLOW RATE (GPM)	CONDENSING UNIT TYPE	CONDENSING UNIT HP	ELECTRICAL DATA	EST. SHIPPING WEIGHT (POUNDS)	EST. DIMENSIONS LxWxH (INCHES)
PMC 40/50-RC	40	334	50 Gallon	14	Outdoor	2	208-230/60/1	Skid-310 CU-140	32 x 24 x 72 24 x 19 x 17
PMC 40/50-RC	40	334	50 Gallon	14	None	—	208-230/60/1	310	32 x 24 x 72
PMC 70/120-RC	70	584	120 Gallon	18	Outdoor	3.5	208-230/60/1	Skid-710 CU-360	42 x 34 x 84 40 x 31 x 32
PMC 40/120-RC	70	584	120 Gallon	18	None	—	208-230/60/1	710	42 x 34 x 84

*Note: GPH capacities are based on a minimum water refill rate of at least 8 gpm, and on drawing evenly sized and spaced batches each hour.

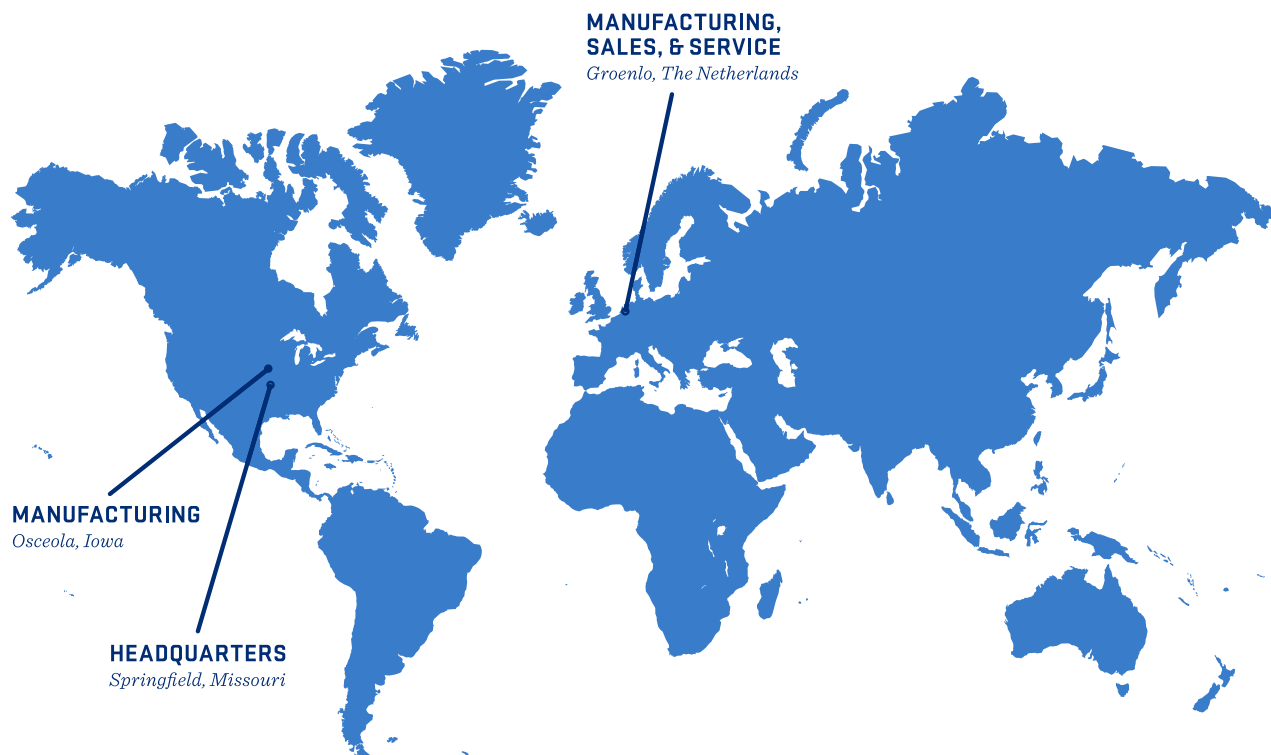


Paul Mueller, Our Founder



PAUL MUELLER COMPANY

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.



WE CHILL

Need help sizing your bakery chiller for your unique operation? Consult our Refrigeration Products experts.

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