

LS SERIES CHILLERS



**WE CHILL
ATTAIN PEAK PERFORMANCE**

Enhance each step of
the cooling process.

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

MUELLER

MUELLER[®] MODEL LS AND LSA CHILLERS

STANDARD FEATURES

- Durable, polished stainless steel cabinets prevent corrosion and contamination.
- LS series chillers feature large removable covers for easy accessibility.
- Insulated stainless steel storage tanks include an external sight glass to indicate the fluid level and a clean-out Y (Wye) strainer on the pump discharge prevents particles from entering the heat exchangers.
- Stainless steel evaporators, engineered for 5-degree approach temperatures, support increased refrigeration and fast, efficient cooling.
- Models are designed for ease of adaptation in your current footprint and primed to grow with your operation. Install additional condensing units as your refrigeration needs grow.
- Digital temperature indicators let you monitor discharge and return water temperatures.
- Factory-installed, high-volume pumps arrive prewired for manual reset overload protection.
- All water circulation lines are 3-inch copper with 150-pound, 4-bolt, 3-inch flange connections for ultimate durability.





ATTAIN PEAK PERFORMANCE

LS SERIES CHILLERS

Paul Mueller Company's LS series chillers supply essential cooled glycol water throughout your facility to enhance each commercial brewery chilling process, including wort cooling, fermentation, aging, and serving tank cooling. Ideal for instant cooling as well as additional cooling in 15 to 20 BBL breweries, these chillers are designed for ease of adaptation in your current footprint and primed to grow with your operation. They utilize high-quality Scroll condensing units, which save energy and reduce electrical costs.

Need help sizing your LS series chiller? Mueller experts work with your team to choose the best LS or LSA model to complement each brewery chilling application in your operation, and our team of certified technicians provides around-the-clock technical support when you desire additional guidance.



MUELLER® MODEL LS CHILLERS



MUELLER® MODEL LSA CHILLERS

MUELLER® MODEL LS CHILLERS

MUELLER MODEL LS CHILLER SPECIFICATIONS

MODEL NO.	HP	VOLTAGE	CONDENSING UNIT REQUIREMENTS*
LS20-5	20	208-240/60/1	(4) 5 hp Scroll
LS20-10	20	208-240/60/3 or 460/60/3	(2) 9 hp Scroll
LS30-10	30	208-240/60/3 or 460/60/3	(3) 9 hp Scroll
LS40-10	40	208-240/60/3 or 460/60/3	(4) 9 hp Scroll

All LS chillers have a 92-inch length, 51-inch width, 42-inch height, and 1,500-pound shipping weight. These LS chiller models have a 130-gallon reservoir.

MUELLER® MODEL LSA CHILLERS

MUELLER MODEL LSA CHILLER SPECIFICATIONS

MODEL NO.	HP	VOLTAGE	CONDENSING UNIT REQUIREMENTS*
LSA30-5	30	208-240/60/1	(6) 5 hp Scroll
LSA60-10	60	208-240/60/3 or 460/60/3	(6) 9 hp Scroll

All LSA chillers have a 95-inch length, 54-inch width, 58-inch height, and 2,000-pound shipping weight. These LSA chiller models have a 300-gallon reservoir.

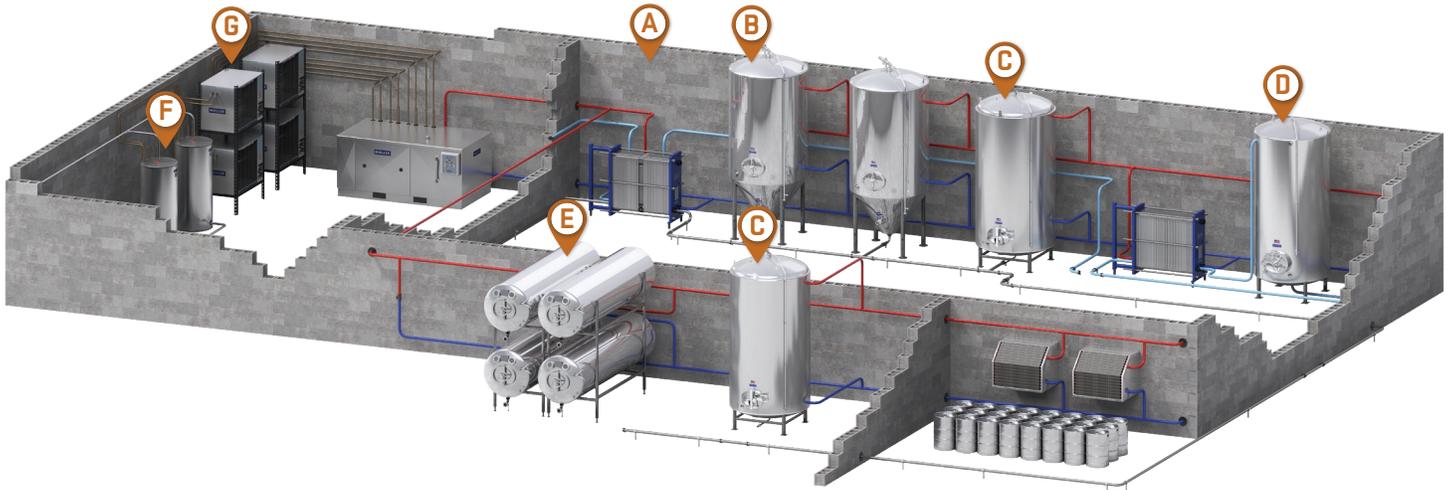
*Condensing units are not included with chiller.



MUELLER® E-STAR® HIPERFORM® EVC CONDENSING UNIT



COMMERCIAL BREWERY CHILLING



A ACCU-THERM® PLATE HEAT EXCHANGERS

Use a two-stage Accu-Therm® plate heat exchanger, also referred to as a wort chiller, 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, so your wort hits proper pitching temperature and is fermenter ready fast. When even lower wort cooling temperatures are desired for your particular brew, stage two enables additional cooling by utilizing your chilled glycol loop.

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. Precise temperature control supports the fermentation process. This precision ensures batch consistency and that each distinct type of beer reflects its signature flavor profile. We offer both indoor or outdoor and shop-built or custom-designed fermenter tanks with a wide range of barrel capacities.

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. Attain desired temperature drops in your bright beer tanks with the aid of a Mueller commercial brewery chiller. Cooling occurs as chilled glycol circulates through the jackets of these vessels. Mueller manufactures standard and top-of-the-line custom bright beer tanks for use in your cellar.

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. Decrease water-cooling time requirements by incorporating an Accu-Therm plate heat exchanger into this step of the brewing process.

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.

G E-STAR® HIPERFORM® EVC CONDENSING UNITS

E-Star® HiPerForm® condensing units offer the advantages associated with a split-system chiller. Place your units right next to your chiller or in a remote location. Benefit from ease of placement and the ability to add units as your brewery grows. The electronic subcooling control and valve in these units process data to make proper valve adjustments each tenth of a second to achieve faster temperature pulldown times.

F FRE-HEATER® HEAT RECOVERY SYSTEMS

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

MUELLER® MULTI-STAGE CHILLER CONTROL

STANDARD FEATURES

- A programmable, 24-volt electronic temperature control, with dual digital-temperature displays and sensors, delivers a quick, accurate chiller equipment status.
- Up to 10 independent stages of refrigeration control, including “heat/cool” modes and independent setpoints, enable maximum flexibility during operation.
- A pressure-operated, freeze-protection safety control helps safeguard your product.
- High- and low-temperature alarms enhance your milk quality monitoring efforts.
- A chilled-water flow alarm permits quick troubleshooting.
- Fused control circuitry ensures superior long-term reliability.
- Remote start capability offers convenience and touchpad programming keeps operation simple.
- The recirculation pump overload and starter promote consistent temperatures and conserve energy.
- Control and pump voltage options are 208-230/60/3 or 460/60/3, with 50-hertz options available upon request. On LS20-5 and LSA30-5 models, a 208-230/60/1 voltage option is available.





ATTAIN PEAK PERFORMANCE

MULTI-STAGE CHILLER CONTROL

The Mueller® multi-stage chiller control provides programmable, automated staging of chiller refrigeration units. Each of its automated stages has a programmable setpoint temperature, differential, operation mode, and anti-short cycle feature. Each stage also monitors one of two system temperatures for maximum flexibility.

The easy-to-read front panel, with two large sensor displays, allows the user to determine the status of chilling equipment in a flash. Receive simple, visual indication of each operational mode via bright LED indicators. The multi-stage control's durable construction and enhanced control circuitry provide maximum cooling benefits, energy efficiency, and superior long-term reliability.





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.



Need help sizing your glycol water chiller for your unique operation?

Consult our Refrigeration Products experts.

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