

# Thermal Solutions for the Food and Beverage Markets



**PRODUCTION ENGINEERING**

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## What is the Cost of Your Downtime?

Your cost of downtime is important to us. You need a partner who understands thermal management (both heating and cooling processes) to help develop a solution that fits your application. Through our world-respected KOOLANT KOOLERS and RIEDEL chiller brands, we provide thermal management system solutions tailored to maintain your production uptime with quality output.

Our team of engineers has worked with critical processes for more than 60 years, with over 100,000 of our chillers installed globally. Our chillers will protect your valuable processing equipment beyond the capabilities of a water cooling tower, eliminating periods of high rejection rates or equipment shutdowns due to unstable temperatures. Though just a fraction of the total cost of your system, our chiller is the key to maintaining the reliability of your process equipment for years to come.

### Dairy Applications

Good, cold milk is only achieved through proper milk collection and cooling, which accounts for 30% of milk processing costs. The quality of the milk is critically affected by the cooling time it takes to reduce the temperature of raw milk to 38 degrees F within a couple of hours of harvesting. From pre-cooling milk to the pasteurization process, high efficiency indirect and direct cooling can be achieved in a few ways with our robust [KOOLANT KOOLERS products including 3-A Certified and CIP Dual Pass Plate and Frame Heat Exchangers and chillers](#). Our reliable chillers have been designed for harsh environments especially when precise temperature control is critical. Our designs feature variable speed capacity systems and intelligent controls to enhance performance and achieve high energy efficiency.

### Wine & Beer Applications

Achieving low temperatures quickly and consistently ensures the perfect pour every time. Whether you need cooling for brite tanks, jacket fermentation tanks, two stage cooling, wort/cooler, cold neck cooling, storage rooms or crash cooling, our [KOOLANT KOOLERS Water-Glycol Chillers](#) exceed expectations for dependability and durability. These chillers can achieve cooling as low as -20 degrees F with hot gas bypass freeze protection, as well as options such as modular designs for growth, multiple compressors, redundant designs for up to 100% uptime, heated loops, and remote monitoring capabilities.

### Baking Applications

Whether you are baking bread or mixing pizza crust, inadequate cooling results in lost dough due to an inconsistent and low quality product. Cooling and heating are integral components to the baking process, which means relying on an experienced partner who understands thermal management in bakery applications is an essential ingredient. [KOOLANT KOOLERS Chillers](#) offer options including space-saving footprints, stainless steel exteriors and interiors, high ambient temperature up to 135 degrees F, redundant designs for close to 100% uptime, fluid heaters, and custom-designed cooling tunnels.





# One Size Doesn't Fit All

Whether you are cooling raw milk, beer, or dough, or packaging meat, you want reliable, precise temperature control. A properly sized chiller can maintain or improve the product quality, output, energy usage, and ultimately save you money due to unnecessary equipment failure.

Our specialty is building products to meet your precise needs and as such, most of our equipment is custom built for the application. Whether it is a tight temperature tolerance, stainless steel piping, stainless steel cabinet, and/or wash-down rated equipment, we have the solution to meet your thermal needs. Our high efficiency closed-loop, self-contained packages provide clean and hazard-free cooling that will ensure reliability and minimize downtime.

## Processing and Packaging Applications

Food processing and food packaging applications require reliable indirect cooling equipment to maintain precise and reliable temperature control. Indirect cooling involves cooling a product through a heat exchanger, which can be a jacketed tank, plate and frame, tube in tube or other types of heat exchangers. Typically, cold water/propylene glycol flows through one side of the exchanger and the product is cooled on the other side.

Finding the best cooling solution to remove the heat from intensifier pumps, high flow pumps, jacketed vessels, meat massagers, waterjet cutting, or brine injection processes is the cornerstone to reducing downtime, increasing cycle time, and providing high-quality end products. **KOOLANT KOOLERS Chillers** are designed with durable components to withstand high temperatures and harsh conditions and are custom-fit to your specific application needs.

Several cooling capacities are available from 1/8 ton to 100s of tons, with our larger scale modular designs that are built for growth and can include redundancy for increased efficiency and less downtime. The closed-loop, self-contained units offer flow-through designs that are washdown to IP69K.



Your cost of downtime is important to us and we have proven and reliable engineered thermal solutions for the food and beverage industries that will keep your process operating efficiently with stable and consistent results.

**Please call us to discuss your application needs with one of our sales application engineers at 1-888-654-9353, or visit us at [www.industrialwaterchilling.com](http://www.industrialwaterchilling.com) for more information.**





# Our Promise

**Your investment in our equipment is backed by 24/7 unparalleled global service and support.**

Our products feature high-quality components manufactured in our ISO-9001 certified facility and are backed by an 18-month warranty that redefines industry standards.

If your equipment needs installation, Production Engineering has a knowledgeable technical service team ready for assistance. Service packages are available for all systems to assist with start-up and preventive maintenance – all to avoid costly downtime.

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