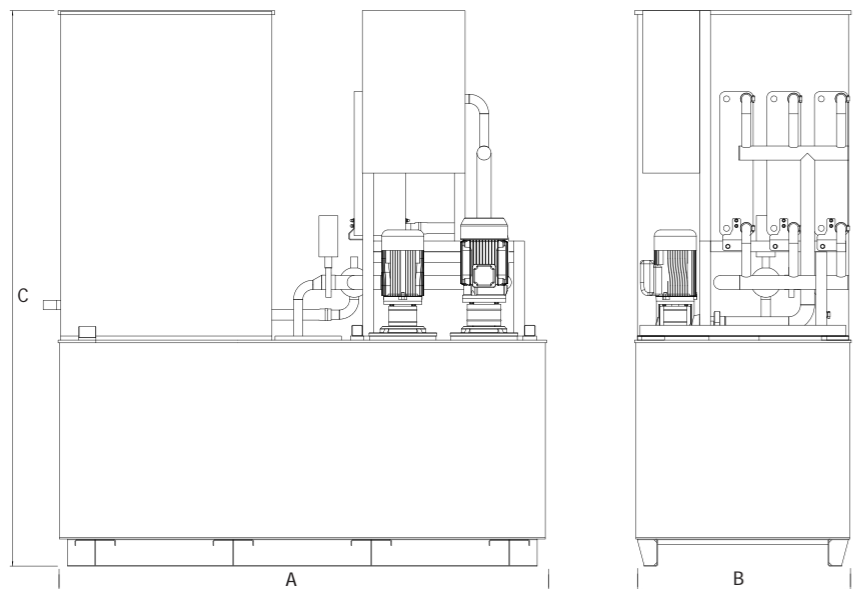
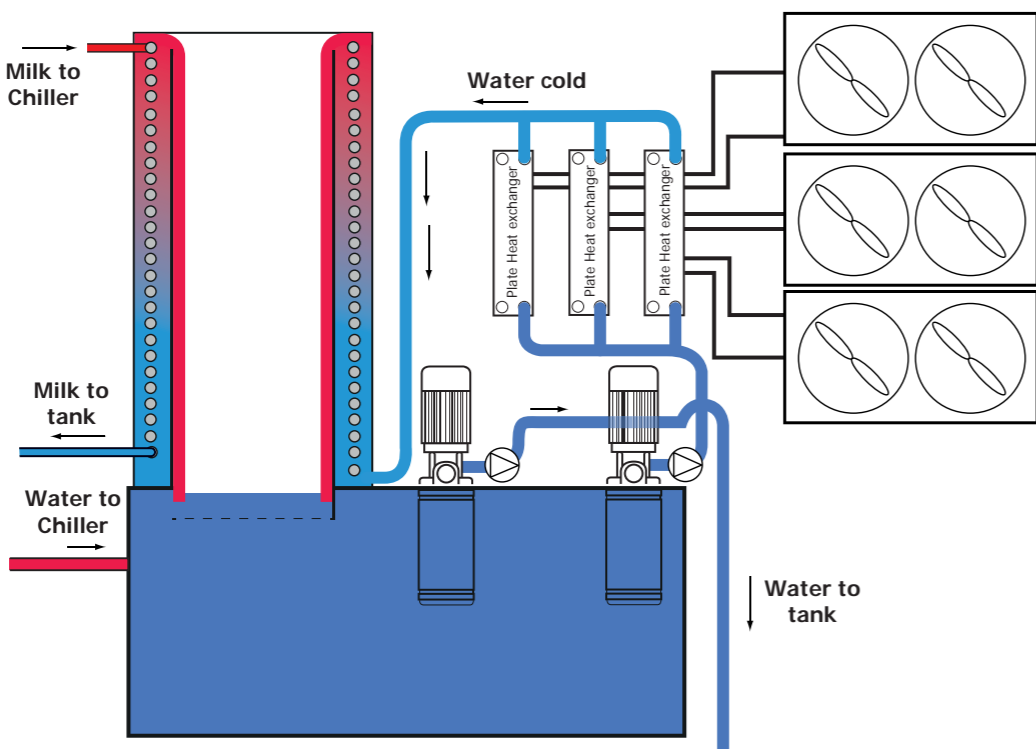


Chiller Advanced sizes and dimensions



Empty weight (KG)	Length in mm A	Width in mm B	Height in mm C
520	1808	800	2052



Chiller Advanced



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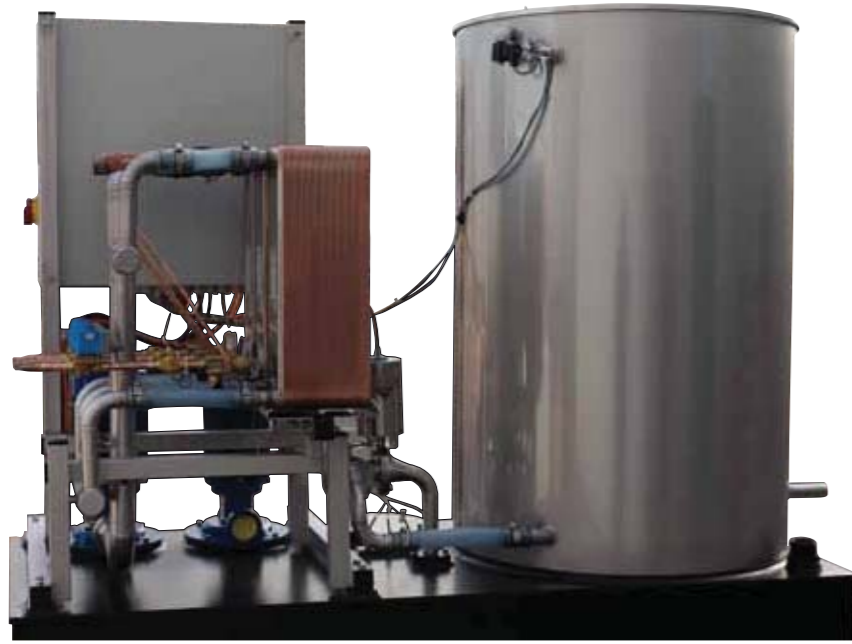
Your Mueller dealer:

www.paulmueller.nl



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CMAG-EN-04-2013



When you use a Chiller Advanced in combination with a Mueller milk cooling tank you can either instant cool or pre-cool your milk, depending on the milk flow.

The Mueller Chiller Advanced cools a glycol solution (food grade), which circulated internally through the Spiral Cooler. This results in rapid cooling of the milk.

Features

- Milk will be cooled with food grade glycol solution
- 3 stage temperature control
 - Freeze protection
 - Stable outlet temperature of the milk, with $\pm 1^\circ\text{C}$ difference
- Built-in double Stainless steel (AISI 304) spiral cooler (35 mm x 2 mm)
- No blockage in milk or other liquids possible
- Stainless steel spiral cooler is easy to clean
- Low pressure drop ($\pm 0,5$ Bar)
- Anti short cycle for compressors, the compressor will have the same run time
- Suitable for 1, 2 or 3 compressors depending of the cooling capacity required
- Glycol solution option for external use
- Due to the oversized spiral cooler, this Mueller chiller will consume 10 - 15% less energy comparing to conventional ice bank systems
- Glycol solution reservoir is made of polyethylene HOPE
 - 380V 50Hz 3 phase

Conditions

- Milk or other liquid most run through the chiller in a steady flow, without peaks
- Balance tank with frequency controlled pump is required to get the highest efficiency
- Pump running signal must be available
- Air pressure is needed to blow out the liquid in the spiral cooler

Benefits

- Improved milk quality
- Compact design
- Built-in stainless steel spiral cooler
- Low pressure
- Spiral cooler is very easy to clean
- No blockage of milk or other liquids possible
- Cooling capacity up to 100 kW
- Especially designed for cooling down liquid foods
- Especially designed Mueller Multi-stage control for cooling down liquid foods
- Can be installed with to 1, 2 or 3 compressors
- High durability, low maintenance cost
- Reliable, many years of experience
- Low operating cost — refrigeration unit operation is only required while milking
- Factory assembled to reduce installation time and cost



Optional:

An extra submersible pump for external use of glycol solution. This glycol solution can be connected to a bulk milk cooler (Mueller O/P or Silo).

During the cleaning cycle of the spiral cooler, the chiller is able to produce ice water for external use!

Multi-Stage Chiller Control

The Multi-Stage Control is specifically designed by Mueller to control the chiller process.



Benefits:

- Display with information of the exact status inclusive showing temperatures
- Each stage is selectable for either temperature sensor for the most efficient cooling solution
- Touch screen panel, easy to handle for use
- Freeze protection
- All programming is performed on the front panel in any operation

