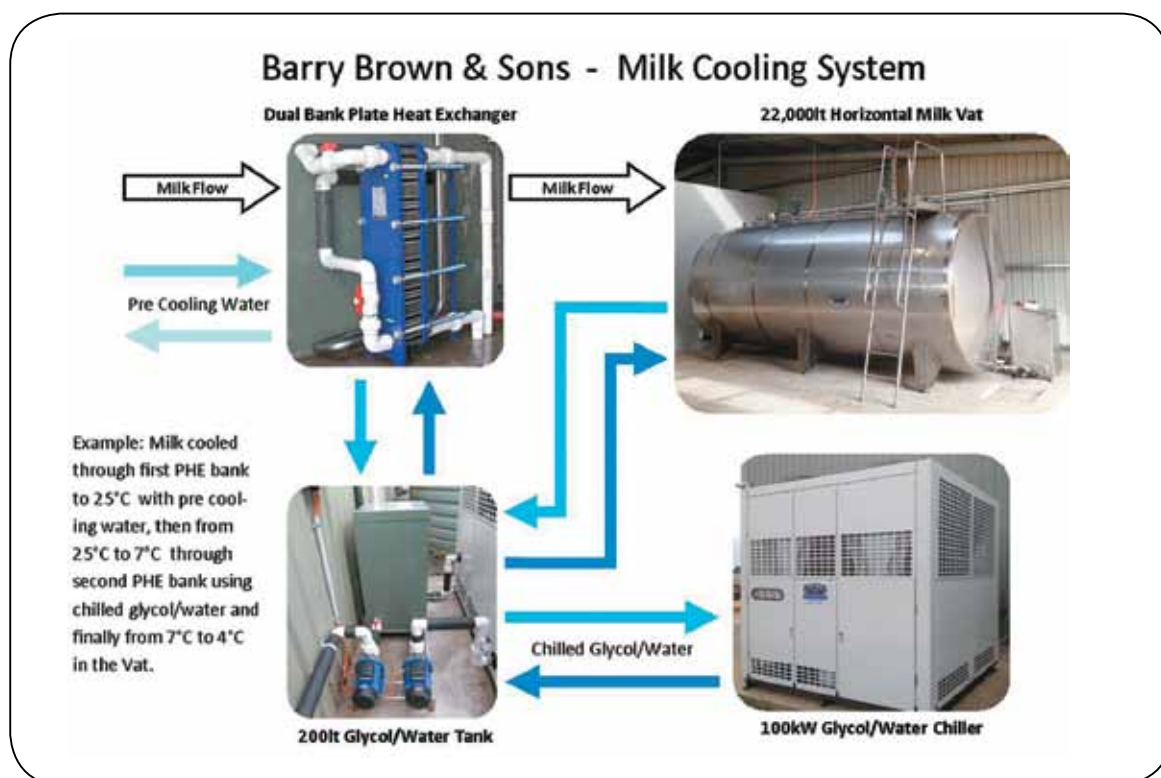


Chiller System & Milk Cooling Explained

Did you know the heat transfer efficiency of a chilled water vat is higher than refrigerant gas (direct expansion)!

In fact, even the factory you supply your milk to is using chillers to cool milk, not to mention that most other food processors (wineries, fruit juice, etc) all use chillers to cool their product!

A chiller can be fitted to almost any vat and is a common solution for direct expansion vats which develop a gas leak to avoid further costly gas refills & repairs.



How it works:

A mix of food grade propylene glycol and chilled water is pumped through a second (or dual bank) plate heat exchanger to cool the milk to approx. 7°C and through the tank jacket to cool the milk to 4°C. The food grade glycol is added to the water to lower the freeze point so the cooling system can operate at approx. minus 2°C for rapid cooling.

