

# Process Cooling Equipment Brewery, Winery, and Distillery Applications

Thermal Care is a leading manufacturer of industrial process cooling equipment since 1969. Our diverse line of cooling equipment includes glycol portable and central chillers, evaporative cooling towers, adiabatic fluid coolers and custom tank systems. Count on Thermal Care to understand your process and provide you with effective and cost efficient solutions.



# Which type of cooling equipment is correct for your application?

Our team of brewery chiller specialists will help you find the right chiller for your application with your unique requirements to help minimize your investment and ongoing energy costs. Thermal Care's brewery chillers have a high fluid flow that promotes maximum heat transfer for better product cooling.

#### **Refrigerated Glycol Chillers**

Air-Cooled, Water-Cooled 1 ton to 240 tons

Thermal Care Chillers are available in packaged glycol portable and central systems. Units feature the best available components such as ozone friendly refrigerant designs, efficient scroll compressors, micro-channel condensers, low noise fans, stainless steel brazed plate evaporators, and sophisticated controls for the ultimate performance and reliability. Typically, glycol chillers are designed to provide 20°F to 80°F glycol and are used in the cold crashing and fermentation of beer requiring 28°F qlycol for 33°F beer.





## Pump Reservoir Closed Loop Systems 250 to 6,000 gallons



Thermal Care offers an extensive line of preengineered systems for airto-water heat exchanger or cooling tower applications. Our reservoirs come in stainless steel or fiberglass with a powerful PLC control system for single point operation of

chilling and towers systems.

A heat exchanger is available for a closed loop system to isolate the wort from the coolant to reduce operating and maintenance costs.

Outdoor duty systems are available.

## What information is needed to size a brewery chiller?

When selecting a chiller for your process there are several important factors to consider including brew house capacity, quantity and bbl for the fermentation tanks, quantity and bbl for the brite tanks and wort cooling.

- What is the total number of barrels (bbl) produced at one time?
- What is the liquid weight your tanks are holding?
- What is your starting temperature (temperature of the wort before cooling) and ending temperature (the desired temperature after cooling)?
- What is the length of time available to achieve the desired temperature?

This is your typical cooling load for cooling your tanks only. Other factors should be considered such as cold liquor tank storage and two stage wort coolers. Contact a Thermal Care sales specialist to help you make the proper selection for your application.



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Thermal Care is ISO 9001 Certified

Manufacturer reserves the right to change specifications or design without notice or obligation.