

CUSTOM DESIGNED, WINE AND FERMENTATION CHILLERS

Let us help you with your process cooling challenges.

Cooling Technology, Inc manufactures custom designed chillers for the Winery Industry. We manufacture all of our chillers locally in North Carolina. CTI is able to come visit your facility on short notice and can manufacture an industrial duty, custom designed chiller specifically for your local weather conditions and sized to meet your specific thermal load.

CTI, a manufacturer of industrial process cooling systems, offers several models of wine cooling chiller systems designed to maintain precise temperatures of wine production processes.

Our chillers are designed to provide consistent, reliable operation throughout the year and are designed with safety and convenience to operate in mind. Mass produced commercial cooling systems cannot achieve all of these criteria. Only state of the art chillers, designed with local design conditions for the wine industries are capable of meeting the needs of the industry and therefore protecting wineries' harvest year after year.

CTI's Winery Chillers



One of the primary factors in the design of a highly effective wine cooling system, is the system must be capable of achieving the necessary temperature for wine production. In the case of RED wine production, the propylene glycol solution is used in tank cooling jackets that must remain at 35°F for the duration of the cooling process. In white wine production, the glycol solution must first be kept at 35°F for the initial cooling process, and then lowered to 20°F for the cold stabilization phase of processing. Cold stabilization is critical to achieving clear wines. Without successful cold stabilization, wine can become cloudy and unusable. In either case, the chiller in questions must be able to supply glycol temperatures far below the range of standard mass produced commercial chillers and mechanically operate regardless of ambient temperature. Most commercial chillers' compressors are designed to operate reliably in the 10°F - 20°F SST (saturated suction temperature) range, in order to achieve the necessary glycol temperatures of 20°F and 35°F described above.



ICA & ECS Series Chillers

Some cooling systems, such as CTI's ICA series or ECS series chillers are designed specifically for wine production and are therefore able to achieve temperatures far below the operating range of generic commercial cooling systems. Achieving the correct temperature goes hand-in-hand with the next aspect of a successful cooling system for wine applications: CONSISTENCY & RELIABILITY



ICA Series Chiller



ECS Series Chiller

Consistency & Reliability

It is not enough that cooling systems used in wineries must be able to achieve the necessary cooling temperatures; they must be able to do so consistently throughout the harvest season and through their lifetime. Several features of a cooling system contribute to their overall reliability, including protection from catastrophic failures, design for energy efficiency, and ability to handle a wide range of operating conditions.

The ICA and ECS Series chillers can be easily reset in the event of certain failures and can be built with multiple compressors or circuits, suction accumulators, receivers and replaceable core filters to provide added redundancy and reliable system design.



Let's Get Started...

Contact us for a free consultation on your existing cooling system or help with planning for new cooling equipment. We are local to NC and can plan a visit to your facility on short notice. Whether your need is for a small chiller or a central cooling plant, CTI can help design the most effective system for your winery.

...Ask CTI



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