



CUSTOM DESIGNED GLYCOL CHILLERS FOR YOUR BREWERY

Breweries' Process Cooling Challenges

One of the primary factors in the design of a highly effective Glycol cooling system is that the system must achieve the necessary temperature for either crash cooling the vessels,

prepackaging, and product storage. Cold stabilization is critical to achieving a clear, clean ale. Without successful cold stabilization, the brew can become cloudy and unusable.

There are a variety of yeasts to choose from and each has its own ideal temperature range to be aware of to achieve the desired taste.

Gentle cooling of the wort and temperature control during the fermenting process is key to producing a clean tasting beer with little flavors given from the yeast itself.

The temperature must also be adjusted to accommodate the brewing size. If the brewing is lager, the brewer must keep the ale much cooler to help the yeast work slowly.

CTI's Brewery Chillers



Cooling Technology, Inc manufactures custom designed chillers for the brewing 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 industrial sizes to meet your specific thermal load.

CTI, a manufacturer of industrial process cooling systems, offers several models of brew cooling chiller systems designed to maintain precise temperatures of ale and beer 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 brewing industries are capable of meeting the needs of the industry and therefore protecting breweries' harvest year after year.



ICA & ECS Series Chillers

Some cooling systems, such as CTI's ICA series or ECS series chillers are designed specifically for ale, beer, or wine production and are engineered 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 breweries 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 brewery.

Ask CTI



704-596-4109

www.coolingtechnology.com

info@coolingtechnology.com

1800 Orr Industrial Ct. Charlotte, NC 28213