

# HiPerChill™ 5 Package Chiller



**MUELLER**

# Mueller® HiPerChill™ 5 Package Chiller

## Instant Cool Your Milk

Paul Mueller Company's HiPerChill™ 5 package chiller cools the milk before it enters your milk cooler, ensuring the highest quality product from your robotic dairy.

The HiPerChill 5 utilizes the same Mueller® HiPerForm® refrigeration technology the dairy industry has relied on for over 40 years. A high-efficiency E-Star® condensing unit, brazed plate heat exchanger, circulation pump, and reservoir are all housed inside the HiPerChill 5, resulting in a compact package chiller able to deliver a higher cooling capacity over a broader range of temperatures than conventional direct expansion refrigeration systems.

The HiPerChill 5 package chiller works in unison with an Accu-Therm® plate cooler to instant cool milk in the transfer line as it exits your robotic milking stalls. This process improves your milk profile by keeping bacteria, fatty acids, and excessive milk cooler agitation at bay, and ensures the highest quality milk ships to the processor. It's a simple but effective system that sets the standard for robotic dairy milk cooling solutions.



HIPERCHILL 5 PACKAGE CHILLER					
Model No.	Hp	Electrical Characteristics	Length (in.)	Width (in.)	Height (in.)
HiPerChill 5-1	5	208-230/60/1	40.125	30.375	65.4375
HiPerChill 5-3	5	208-230/60/3	40.125	30.375	65.4375



## Features and Benefits

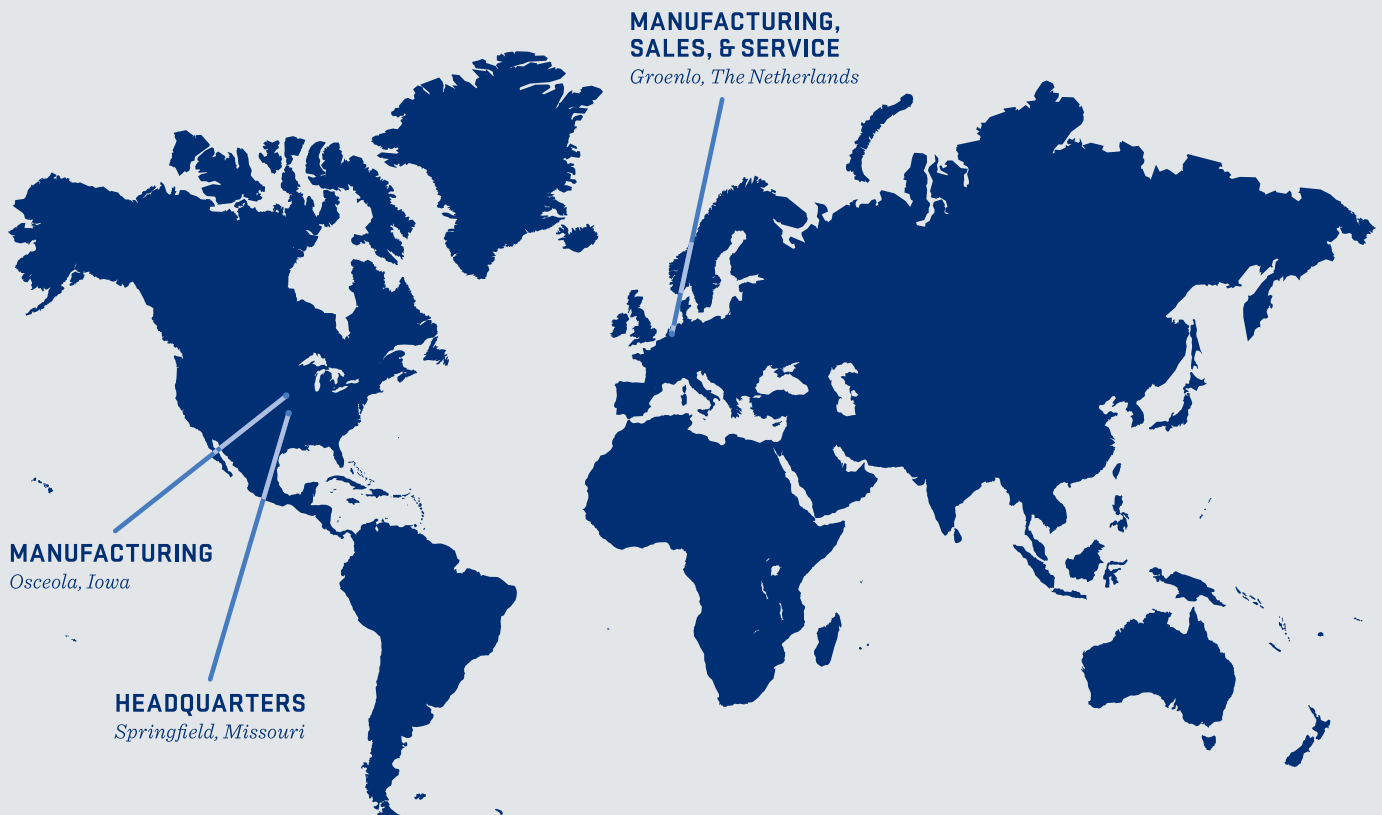
- The 5 horsepower **HiPerChill 5 package chiller** has a small footprint, making it easy to install on your dairy farm.
- **E-Star HiPerForm Electronic Valve Control (EVC) technology** reads system pressure and temperature to control the fan speed and stepper valve for precise, instantaneous refrigerant control.
- **Remote start capability** adds convenience in interfacing with the robotic milking system controls.
- A **touch-screen control** lets you easily monitor and adjust operating parameters such as temperature setpoints.
- **Digital capacity control** adjusts the scroll compressor's cooling capacity output to meet milk flow demands as the load varies, allowing your cows to milk at their own pace while you benefit from greater energy savings.
- The quiet **EC fan motor** with variable speed control keeps the refrigerant pressure constant and reduces the compressor's load for increased energy efficiency, reduced maintenance, and less generated heat.
- An insulated, **37-gallon glycol reservoir** and powerful **3 horsepower propylene glycol water circulation pump** support optimum milk cooling efficiency on your farm.

# PAUL MUELLER COMPANY

## PAUL MUELLER, OUR FOUNDER



At Paul Mueller Company, we are united by a belief in quality that works for life. Our goal is to have lasting impact with every piece of processing equipment we build. This collective vision has led us from a small sheet metal shop into a global supplier of heating, cooling, processing, and storage solutions. Our equipment allows farmers, brewers, and engineers to keep their products fresh and their inventory strong. Whether our equipment preserves milk in rural areas or helps manufacture medicine with broad health benefits, we are making an impact across the globe.



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