DRYCOOL Systems India (P) Ltd

Constructability | Sustainability | Maintainability

FOOD & BEVERAGE CHILLERS

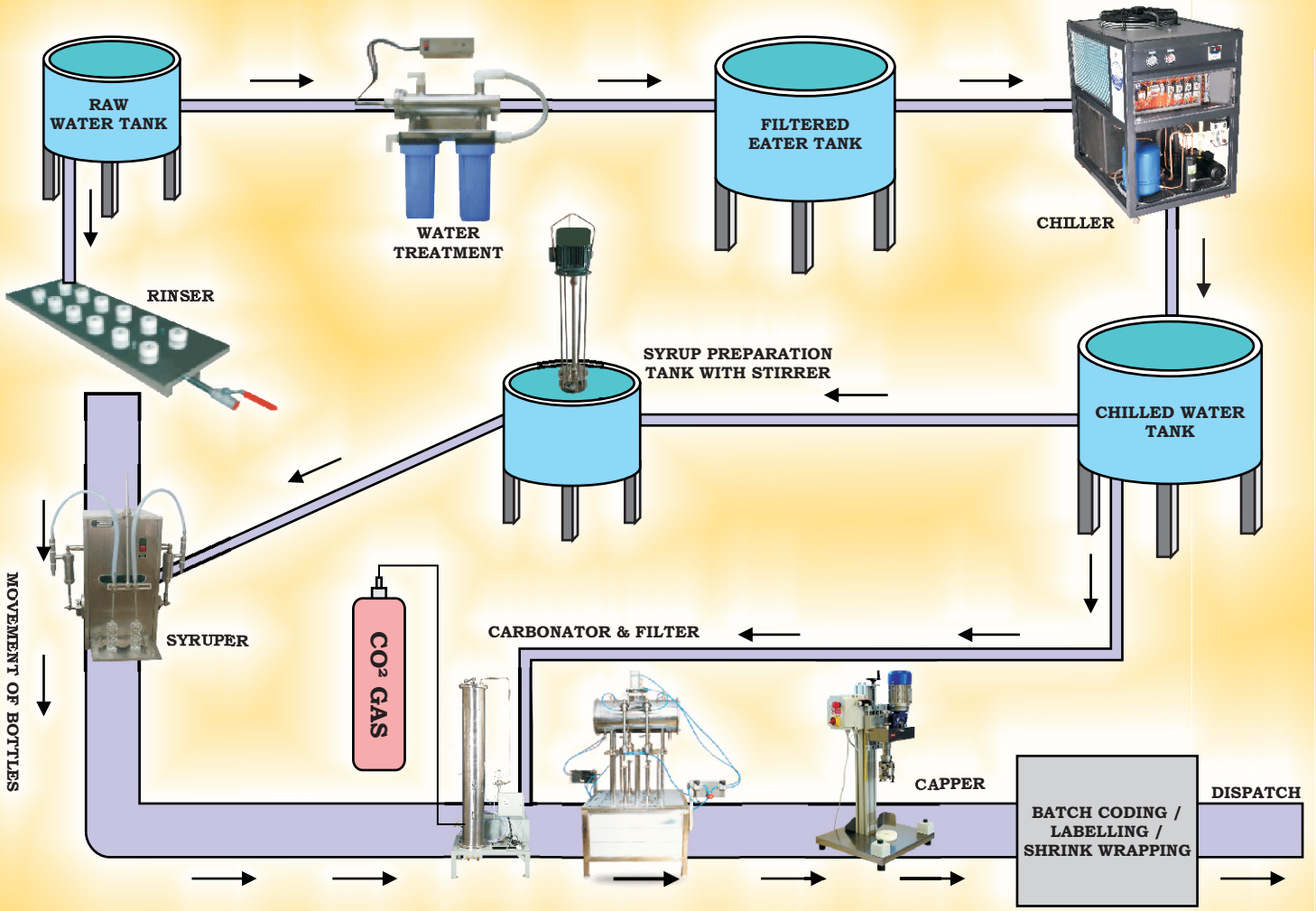
DRY™ COOL The Heat Removing Systems

ISO 9001-2015 Company

CE HTRI

DRYCOOL Systems India (P) Ltd

Specialize in designing and manufacturing beverage chiller for food and beverage process, especially for liquid yeast cooling and product tank cooling, including brewery, winery, cidery, distillery, Kombucha and other fermented craft processing.



LINE DRAWING FOR SODA/ SOFT DRINK PLANT FOR PET BOTTLES

Many food applications require a food mix to be heated up to a warm temperature and then brought back down quickly to be handled by employees and packaged. Jacketed tanks are frequently used in food applications. Within these jacketed chiller water or chiller glycol is required for food processing to maintain the freshness. Drycool's wide range of chillers for bakery, ice creak and dough can help in providing the chilled water to preserve the freshness of these food items.

In the beverage industry, syrup and water mixes that are incorporated in soda pop beverages and always require cooling during processing to get the desired carbonation effect. Drycool can design, engineer, and manufacture stainless steel beverage chille and SS water tanks for your application that is food grade and of top quality.

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How is Beverage Chiller Normally used in Different Food Processing?

- Craft beer brewery – wort cooling, control of fermentation temperature, cooling vessels/tun, pre-packaging cooling, cooling of storage
- Wineries – cooling of fermentation process, room cooling etc.
- Cider – fermentation temperature control, chilling of juice, storage cooling
- Distillery – cooling of fermentation process, distillation Tanks & stills etc.
- Kombucha – control of fermentation temperatures, chilling after fermentation, storage cooling

Prominent Features

- Custom designed, for large temperature gradients from +40°C to (-)10°C through direct cooling, available
- Environment friendly, energy efficient and operation friendly refrigerant R-134a / R-404A, available
- Factory made and tested DX evaporators, using food grade metallurgy, as per highest international food safety standards
- High fouling factors, increased condensing area, extra tube thickness and high-flow design, for highest energy efficiency, higher operational reliability and easier maintenance
- Fully automatic PLC based units with remote operation and data logging facilities
- Stepless capacity control from 25% to 100% adapting precisely to varying process loads
- Electronic expansion valves for increased efficiency and precise temperature control

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