

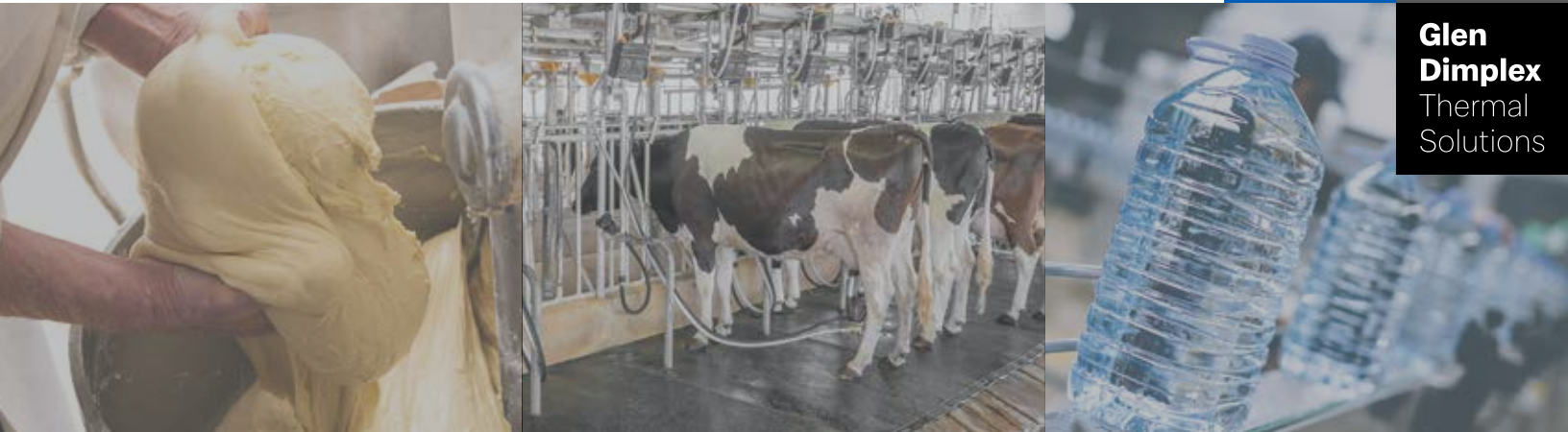
**From food and beverage to manufacturing process cooling applications, Glen Dimplex Thermal Solutions (GDTs) offers innovative cooling solutions.**

Most processes today utilize fluid cooling systems which are critical to maximizing process efficiency and equipment longevity. Precise fluid temperature control is key as well as understanding your industry's unique needs. Glen Dimplex Thermal Solutions brings our cooling expertise and responsive customer service to create your perfect process cooling solution.

**Koolant  
Coolers**



**Glen  
Dimplex**  
Thermal  
Solutions



Food & beverage  
thermal solutions.

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# What is the cost of **your downtime?**

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## **Your process equipment is important to us.**

Glen Dimplex Thermal Solutions understands thermal management needs, and can develop a solution that fits your application. Through our world-respected Koolant Koolers® and Riedel® brand chillers, we provide solutions tailored to maintain your production uptime with quality output.

We have worked with critical processes for more than 60 years, with more than 100,000 of our chillers installed globally.

Our chillers protect your valuable processing equipment better than a water cooling tower. They eliminate periods of high rejection rates or equipment shutdowns due to unstable temperatures in just a fraction of the replacement cost.

We have proven and reliable engineered thermal solutions for the food and beverage industries that will keep your process operating efficiently with stable and consistent results.



## One size doesn't fit all.

### **Our specialty is building products to meet your precise needs.**

Whether you are cooling raw milk, beer, or dough or packaging meat, you insist on reliable, precise temperature control. A properly sized chiller can maintain or improve the product quality, output, energy usage, and ultimately save you money due to unnecessary equipment failure.

Most of our equipment is custom built for the application. Whether it is a tight temperature tolerance, stainless steel piping, stainless steel cabinet, and/or washdown rated equipment, we have the solution to meet your thermal needs. Our high efficiency closed-loop, self-contained packages provide clean and hazard-free cooling that will ensure reliability and minimize downtime.



# Built specifically for your application.

## Dairy

Good, cold milk is only achieved through proper milk collection and cooling. Since the quality of the milk is critically affected by the time it takes to reduce the temperature of raw milk to 38°F after harvesting, our chillers offer:

- High-efficiency, indirect and direct cooling for pre-cooling milk through the pasteurization process.
- Reliability that is designed for harsh environments with precise temperature control.
- Modular, expandable platforms.
- Variable speed capacity systems and intelligent controls to enhance performance and achieve high energy efficiency.

## Beer & Wine

Achieving low temperatures quickly and consistently ensures the perfect pour every time. Whether you need cooling for brite tanks, jacket fermentation tanks, two-stage cooling, wort/cooler, cold neck cooling, storage rooms, or crash cooling, our chillers:

- Exceed expectations for dependability and durability.
- Can achieve cooling fluids as low as -20°F with hot gas bypass freeze protection.
- Feature options such as modular designs for growth, multiple compressors, redundant designs for up to 100-percent uptime, heated loops, and remote monitoring capabilities.

## Baking

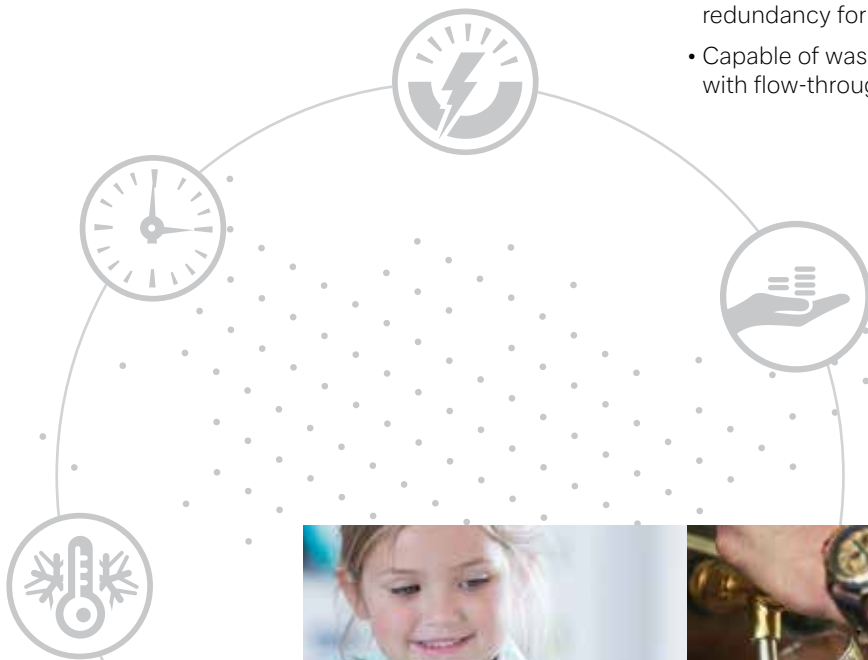
Whether you are baking bread or mixing pizza crust, inadequate cooling results in lost dough due to an inconsistent and low-quality product. Relying on an experienced partner who understands thermal management in bakery applications is an essential ingredient. Our chillers offer:

- Space-saving footprints.
- Stainless steel exteriors and interiors.
- High ambient temperature up to 135°F.
- Redundant designs for close to 100-percent uptime.
- Heater packages and custom-designed cooling tunnels.
- Potable water design.

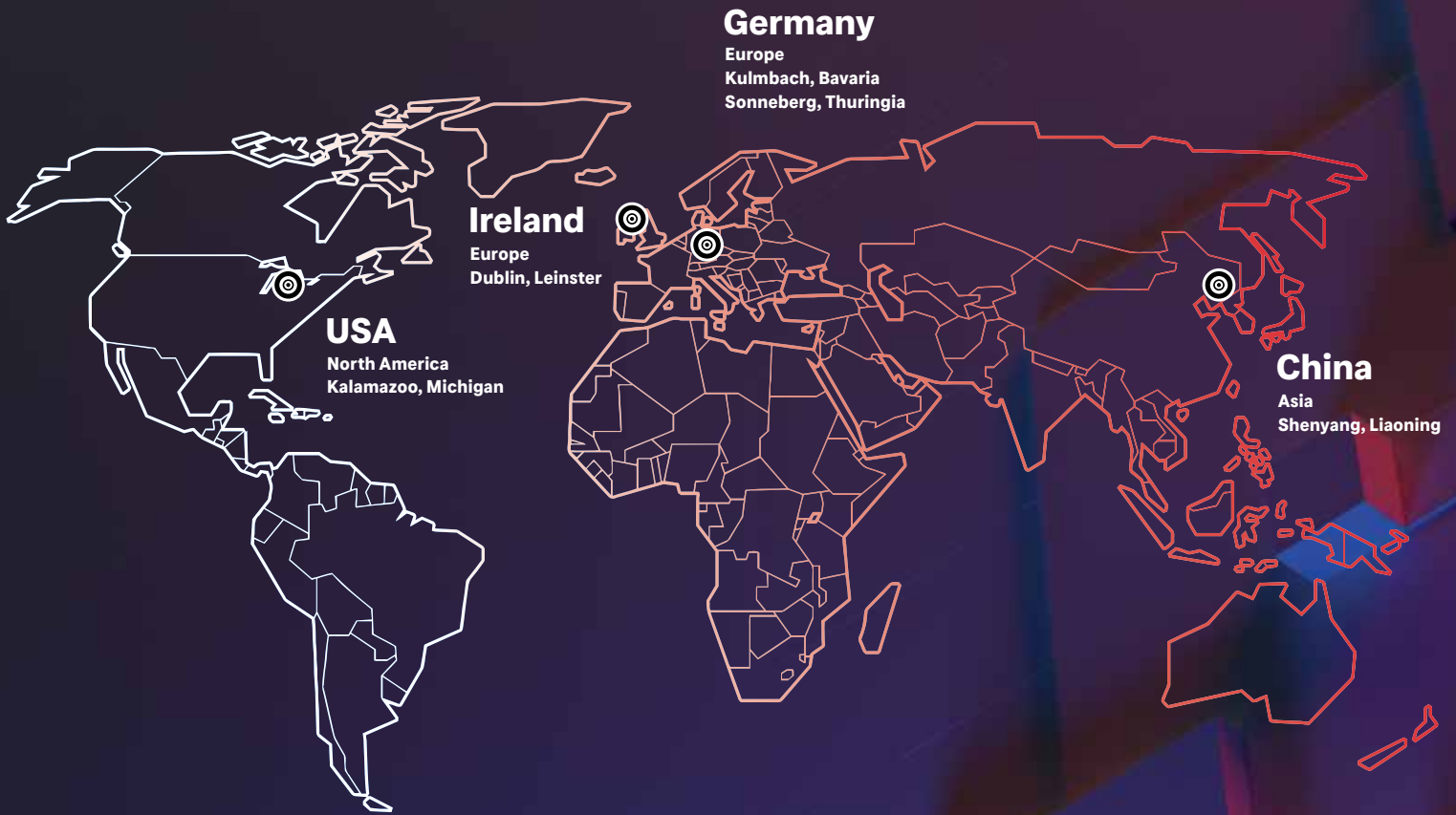
## Processing & Packaging

Food processing and packaging applications require reliable, indirect cooling equipment to maintain precise and reliable temperature control. Finding the best indirect cooling solution to remove the heat from intensifier pumps, high flow pumps, jacketed vessels, meat massagers, waterjet cutting, or brine-injection processes is the cornerstone to reducing downtime, increasing cycle time, and providing high-quality end products. Our chillers are:

- Designed with durable components to withstand high temperatures and harsh conditions.
- Custom-fit to your specific application needs.
- Available in 1/8- to 100s of tons capacities.
- Offered in larger-scale modular designs built for growth and redundancy for increased efficiency and less downtime.
- Capable of washdown in closed-loop, self-contained units with flow-through designs.



At home on three continents.



## Our promise.

Your investment in Glen Dimplex Thermal Solutions equipment is backed by 24/7, unparalleled global service and support.

The products built in our ISO 9001 certified facility use high-quality components, backed by an 18-month parts and labor warranty that redefines industry standards.

If your equipment needs installation, trust Glen Dimplex Thermal Solutions' knowledgeable technical service team for assistance. Service packages are available for all systems to assist with start-up and preventive maintenance — all to avoid costly downtime.

We are invested in the life of your chiller from production to installation and service to decommissioning.

