





What is the Cost of **Your Downtime?**

Your Process is Important to Us

Dimplex Thermal Solutions specializes in thermal management, delivering customized solutions to meet your specific application needs. With our trusted brands—Koolant Koolers®, Riedel®, Hyfra, and Werner Finley—we ensure continuous production uptime and exceptional output quality.

With over 70 years of experience and more than 100,000 chillers installed globally, our systems offer superior protection for your critical processing equipment compared to traditional water cooling towers. They effectively address issues like high rejection rates and equipment shutdowns due to temperature instability, all while being a costeffective alternative to equipment replacement.

We offer established and dependable engineered thermal solutions tailored for the food and beverage industries, ensuring efficient operation of your processes with stable and consistent outcomes.



Built Specifically for Your Application

Dairy

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. Dimplex chillers offer:

- High-efficiency, indirect and direct cooling for precooling 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, Dimplex 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% 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 demand dependable indirect cooling equipment for precise temperature control. Optimal cooling solutions for intensifier pumps, high flow pumps, jacketed vessels, meat massagers, waterjet cutting, and brine-injection processes are essential to minimize downtime, enhance cycle times, and ensure superior product quality. Our chillers:

- Designed with durable components to withstand high temperatures and harsh conditions.
- Custom-fit to your specific application needs.
- Available in 1/8 to 100 ton 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.

S-Series chillers offer an extensive range of solutions for many applications. With dynamic add-on options, there are over 39 pre-configured options available.





Our Promise

Your investment in Dimplex Thermal Solutions equipment is backed by **24/7**, **unparalleled global service and support.** The products built in our QMS certified facility use high-quality components, backed by an **18-month parts and labor warranty** that redefines industry standards.

Once installed, trust Dimplex Thermal Solutions' knowledgeable *Technical Service Team* and support staff to be alongside you throughout the life of your chiller.

Service packages are available for all systems to assist with **start-up** and **preventive maintenance** — all designed to avoid costly downtime.