

# Cooling the World's Milk



MILK COOLING TANKS • MODEL O • MODEL P

**MUELLER**



*Designed for durability and reliability. Enjoy more of what matters in life, knowing your equipment is built to last.*



## *Top Benefits of our Mueller® Milk Cooling Tanks and MIII Control:*

### **Peace of Mind**

- **Higher Quality = Low Maintenance**
  - Superior materials and polish quality improves cleaning and decreases dirt penetration, avoiding contamination
  - Advanced subcooling refrigeration system with our E-Star® condensing unit adds:
    - \* Low risk of milk freezing,
    - \* Lower operating pressure and gas temperature extends the compressor life
    - \* Extensive testing of our evaporate connections prevents leakage under the outer jacket
- **24/7 customer service with our dealer network or our Mueller Service Team in the Netherlands**
- **Compatible with all milking systems including all robotic brands**

### **Sustainability**

- Our MIII wash system is designed to be more efficient, using significantly less water and fewer chemicals compared to competing systems.
- Paired with our E-Star condensing unit, the subcooling refrigerant system maintains lower operating temperatures and gas pressures for less energy consumption. Available in R-290 and R-448A refrigerant options.
- Paired with our Fre-Heater® heat recovery system, up to 100% of your hot water needs can be supplied. Mueller Temp-Plate® heat transfer surface cools the super-heated refrigerant from the milk cooling condensing units, harvests the system's wasted heat energy, and returns it back into your potable hot water system.

# MIII control unit: the industry's most advanced cooling and cleaning control system

## Main features MIII:

- Tank control, MilkGuard and installed interface for robotic milking systems
- Total control and monitoring of all cooling, cleaning and agitation functions
- Fully adaptable to individual cooling and cleaning requirements
- Installed on both new and used Mueller® O and P milk coolers

## Control Panel and Display

- Large display showing milk temperature, date and time and full system status information, selectable in several languages
- Automatic change-over between summer and winter times

## Quick Cleaning System

- Based on direct-to-drain principle
- Reduced downtime of robotic milking systems due to shorter cleaning times
- Water level sensors to ensure correct amount of wash water, independent of water supply pressure

*The MIII control unit communicates with all robotic milk systems*



### MIII Control Unit

Large display showing milk temperature, date, time, and system information in several languages

MIIIβ is available as a basic, limited-function tank control. Contact us for more information.





# Milk Cooling Tanks



A



*Creating value for the dairy farmer with the highest quality and most advanced technology available in milk cooling*

# It's Your Money

The milk in your tank is your money. We understand; it's your livelihood. That's why we are dedicated to building a reliable milk cooling system to protect it. For more than 70 years we have partnered with the dairy farmer and our dealers to bring energy efficiency and the quality of a Mueller® milk cooling system to you. With a Mueller milk cooling system dairy farmers have a guarantee of product quality, reliability, and sustainability.

# Downtime isn't an Option

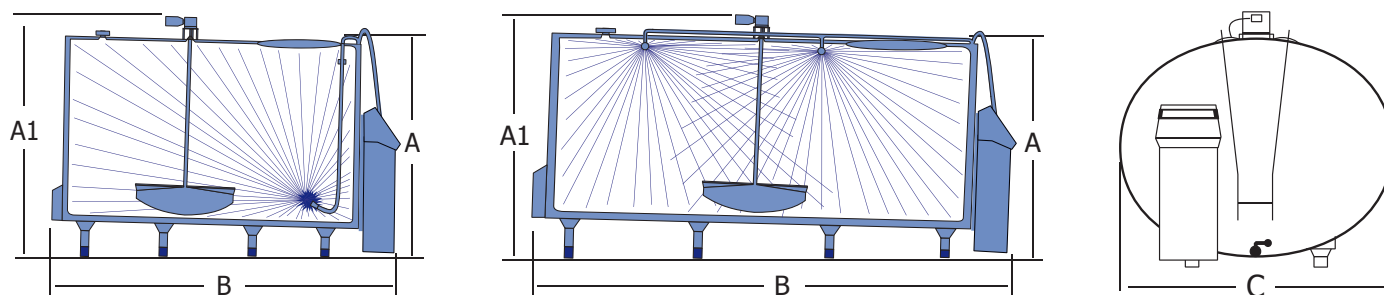
Equipment downtime isn't an option because dairies operate every single day. Our supportive dealer network has decades of knowledge and 24/7 expertise to solve all your daily and long-term cooling challenges. Regardless of brand or installation methods, they will come to your location and offer full service to keep your equipment working perfectly.

We also have a dedicated Mueller Service Team that primarily focuses on serving our customers in the Netherlands, yet their expertise extends to all our dealers, both within the NL and internationally. This team brings a wealth of knowledge to all dealerships and fuels our R&D initiatives.

Additionally, our Training Center in Groenlo, Netherlands offers top-notch service instruction to our dealers' technicians. They receive hands-on, expert maintenance and servicing guidance for your Mueller equipment, ensuring your dairy runs smoothly.



# Model O Dimensions and Specifications



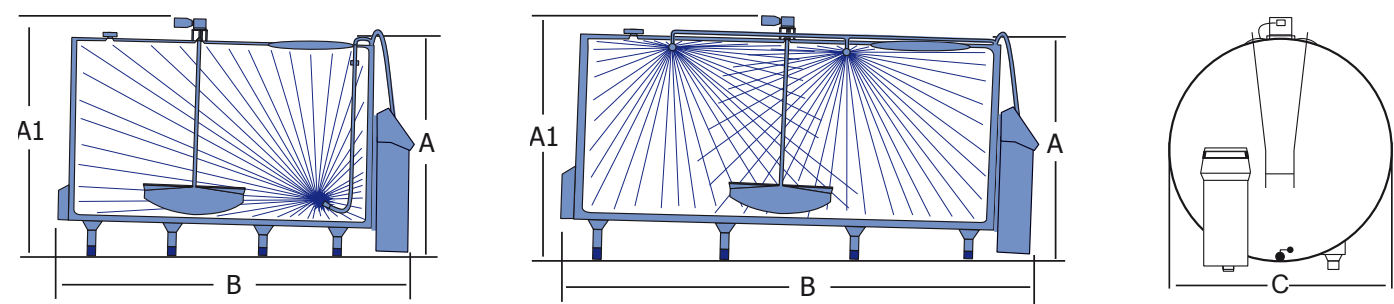
For models O 2000 and larger, vessels are equipped with spray ball cleaning (with detachable cleaning pipe).

Model	Maximum Capacity in Liters	Length (B) in mm	Width (C) in mm	Height (A) in mm including spray pipe front tank	Height (A1) in mm including agitator slope 1:40
OC-400	1,725	2,115	1,530	1,250	1,525
O-500	2,125	2,470	1,530	1,250	1,525
O-600	2,530	2,825	1,530	1,250	1,535
O-700	2,960	2,440	1,790	1,490	1,785
O-800	3,295	2,650	1,785	1,490	1,795
O-900	3,695	2,900	1,785	1,490	1,800
O-1000	4,105	3,150	1,785	1,490	1,805
O-1125	4,580	3,450	1,785	1,490	1,810
O-1250	5,085	3,030	2,015	1,685	1,900
O-1500	6,135	3,535	2,015	1,685	1,910
O-1750	7,125	4,015	2,015	1,685	1,920
O-2000	8,180	4,530	2,015	1,725	1,930
OC-2000	8,095	3,535	2,270	1,920	2,150
O-2250	9,120	3,915	2,270	1,920	2,160
O-2500	10,020	4,250	2,270	1,940	2,170
O-2750	11,045	4,630	2,270	1,940	2,180
O-3000	12,000	4,980	2,270	1,940	2,210
O-3500	13,770	4,980	2,450	2,035	2,280
O-4000	15,670	5,590	2,450	2,085	2,320
O-4500	18,740	5,010	2,800	2,405	2,605
O-5000	20,555	5,440	2,800	2,405	2,605
O-6000	24,020	5,705	3,010	2,475	2,655
O-7000	28,195	5,705	3,210	2,665	2,850
O-8000	32,695	5,705	3,410	2,885	3,015
O-9000	36,400	5,705	3,560	2,900	3,230

Overall length including MIII control unit (360mm). Height of the cleaning pipe is nil up to O-1750

*It is possible that some information in the brochure may deviate from the actual implementation.  
Therefore no rights can be derived from the information in this brochure.*

# Model P Dimensions and Specifications



For models P 8000 and larger, vessels are equipped with spray ball cleaning (with detachable cleaning pipe).

Model	Maximum Capacity in Liters	Length in mm (B)	Width in mm (C)	Height (A) including cleaning pipe front of tank	Height (A1) including agitator slope 1:40
PC-5000	5,070	3,030	1,740	1,910	2,115
P-6000	6,125	3,535	1,740	1,960	2,125
P-7000	7,120	4,015	1,740	1,960	2,145
P-8000	8,075	3,535	1,980	2,160	2,385
P-9000	9,100	3,915	1,980	2,160	2,390
P-10000	10,000	4,250	1,980	2,160	2,400
P-12000	12,000	4,980	1,980	2,160	2,425
PC-12000	12,815	4,250	2,245	2,445	2,645
P-15000	15,460	4,980	2,245	2,445	2,695
P-18000	18,000	5,705	2,245	2,500	2,745
PC-18000	18,080	4,250	2,625	2,780	3,045
P-20000	21,800	5,010	2,625	2,780	3,045
P-24000	25,200	5,705	2,625	2,880	3,090

Overall length including MIII control unit (360mm). Height of the cleaning pipe is 60 mm up to and incl. P 7000.  
Deviating dimensions on demand.

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# MUELLER

We are united by the belief that the only quality that matters is quality that works for life. With every piece of equipment we build, our goal is to have lasting impact. Our equipment allows farmers, brewers, and engineers to keep their products fresh and their inventory strong. We are making an impact whether our equipment preserves milk in rural areas or manufactures medicine with world-changing health benefits.

## Creating Quality for *Life*

