



Food Processing Chillers

Air & Water Cooled Scroll, Semi-Hermetic,
& Screw Chiller Systems



**WE BUILD SYSTEMS THAT FOCUS ON ONE GOAL:
TO KEEP YOUR EQUIPMENT RUNNING!**

FOOD PROCESSING



Why Choose Drake?



1/4 ton to 200 tons air-cooled and water-cooled chillers



Technical site review and needs assessment



Custom engineering for specific industries



Outstanding after-sale technical support

Drake Refrigeration, Inc. has been manufacturing industrial process chillers since 1972 and offers a complete line of air-cooled and water-cooled chillers from 1/4 ton to 200 tons. Drake designs custom process chillers to meet a customer's particular needs when a standard chiller won't work. By maintaining a cost effective, yet dependable product line with many custom options, our client base has grown to include many industries and applications.

With close to 50 years of experience, we bring our expertise and engineering to every chiller we design, fabricate, and test to make sure we're providing reliability and ease of operation without sacrificing either. Our systems can be built to handle varying loads, multiple pieces of equipment, narrow temperature bands, near freezing water, low exiting temperatures, low and high ambient conditions, high return temperatures, corrosive environments, and many others. Drake is the industry leader in the design and manufacturing of industrial process chillers, and our chillers are available for quick delivery. Our business is built on creating custom engineered solutions for your specific cooling needs, with outstanding after-the-sale technical support and customer service.



Food Processing

www.drakechillers.com

Drake Food Processing Chillers vs. Ice Cooling

Money Savings

Some companies spend tens of thousands of dollars on ice every month for food cooling needs, creating an ongoing financial burden. A Drake food processing chiller doesn't require continual ice replenishment so you can save or reinvest the funds from ice purchases back into your business. When you do so, the payback period for a food processing chiller takes less than a year.

Better Performance

When you use ice or less dependable solutions, ice can often form in the process chiller, reducing the performance of the system's circulation and interfering with cooling performance. A Drake food processing chiller reliably maintains narrow temperature ranges, so there's no risk of freezing. Additionally, our glycol systems have antifreeze properties, ensuring you'll never encounter ice in your chiller again!

Precise Temperature Control

Ice cooling does not allow for the tight temperature control options that come standard with all our food processing chillers. With secondary heat exchangers and variable frequency drives (VFDs), our systems can chill water to the brink of freezing if the application demands, with precise temperature controls to keep the process flowing smoothly. In addition, we offer many other options to ensure your food processing chiller is uniquely designed to meet the specific requirements of your application.

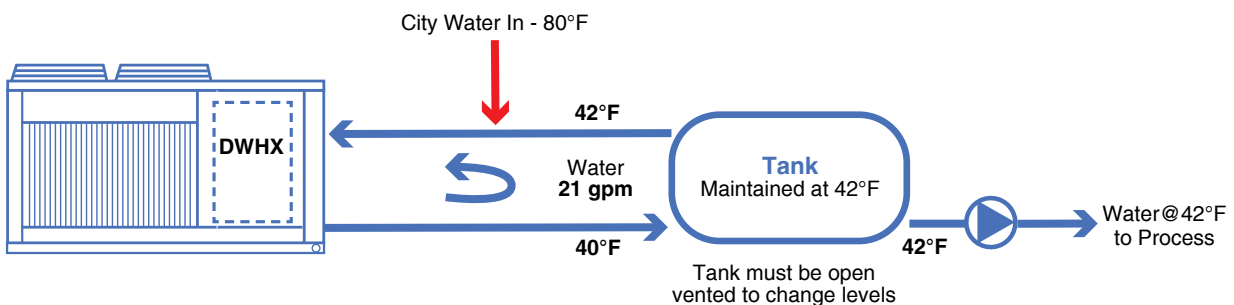
Capacity Control

Most chillers have two levels of capacity; full on and full off. If your chiller can't modulate the capacity, the chiller will start and stop frequently. This short cycling will lead to short compressor life. Drake food processing chillers have a number of available capacity controls protecting you from short cycling.

Types of Food Processing Cooling

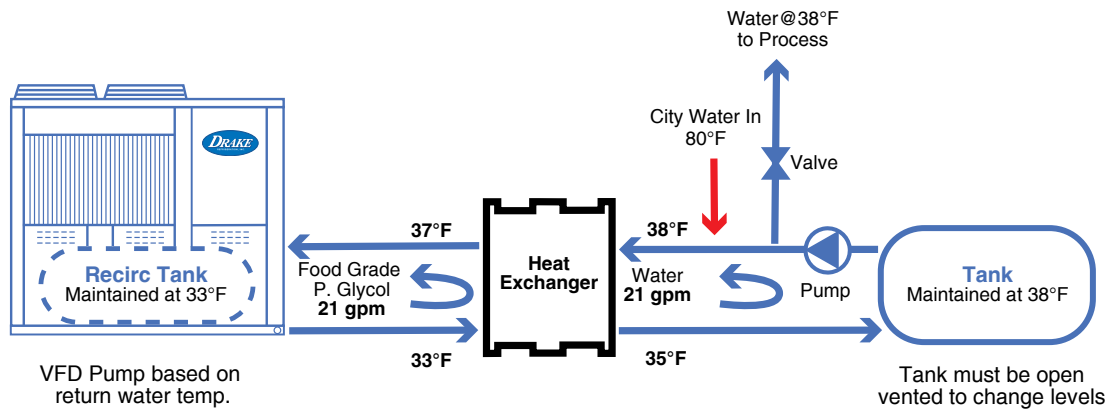
42°F+ Potable Water Chillers:

The coolant in potable water chillers is water. With double-walled heat exchangers, these food processing chillers prevent contamination. Best suited for medium temperature food processes, such as cheese, meat, and sauce production, potable water chillers tend to be an economical solution that delivers excellent cooling efficiency.



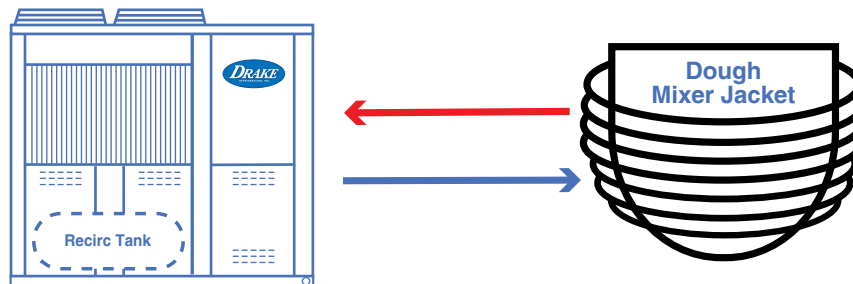
35-41°F Ingredient Water Glycol Chillers:

The coolant in a glycol chiller is a water-glycol mix that acts as an antifreeze, helping achieve a lower freezing point than water. These chillers use non-toxic propylene glycol, as opposed to ethylene, to ensure food safety. This close to freezing water can be used for washing produce, making cheese, cooling meat products, or as an ingredient in dough or other food products.



Glycol Systems

These chillers use non-toxic propylene glycol, as opposed to ethylene, to ensure food safety. Glycol chillers are often used in low-temperature storage applications for food products such as yogurt, ice cream, chocolate, and cold tables, but are also suited for above-freezing applications.



Where To Find Drake

Drake is sold through most refrigeration wholesalers, so you are working with suppliers and contractors that you know and trust. Representatives are located throughout North, Central, and South America so you can get the support you need for all stages of the project.

Drake engineers are available to discuss your project directly and our service goes well beyond the start up of the equipment. The Drake service team is able provide over the phone technical support and remote login capabilities during the entire life cycle of a Drake chiller system. With over 40 years of experience delivering engineered solutions to a wide array of industries, Drake has the knowledge and know-how to design the ideal industrial process chiller for your application.

Drake build systems that focus on one goal: To keep your equipment running!

Call us today at 888-289-7299 to get started building your custom chiller.



888-289-7299
www.drakechillers.com

Manufactured in the USA.