Where Art and Engineering Meet



WINE PROCESSING EQUIPMENT

Processing and Storage Tanks for the Wine Industry

Paul Mueller Company is dedicated to providing high-quality stainless steel equipment to support the wine production process, ensuring your hard work and efforts are protected.

- Making wine requires patience, quality, and attention to detail.
- Using reliable equipment protects your investment and effort.
- We offer high-quality stainless steel wine storage and processing equipment.
- Our commitment is to support your business with the best equipment.



Fine Wine Begins with Mueller®

From design and manufacturing to management and installation, Mueller can accommodate all stages of your winemaking process, including:

- Wine fermentation and storage tanks
- Charmat wine tanks
- American White Oak wine tanks
- Stainless steel wine barrels
- Porta-Tanks
- Accu-Therm® plate heat exchangers

- Manways and replacement parts
- Glycol chillers
- Silos for bulk juice storage
- Delivery
- Field repair

Choose from standard designs or collaborate with us for a custom solution that is backed by the same quality that has made Paul Mueller Company a respected stainless steel fabricator since 1940.

Charmat Wine Tanks

For enhanced control over the consistency of your sparkling wine, choose Mueller Charmat tanks.

Our ASME-stamped tanks are custom-designed to meet your specific process needs, regardless of the pressure rating

CHARMAT TANKS				
Capacity (gal)	Diameter (in)	Height (in)	Heat Transfer Surface (ft ²)	
2,000	75	157	110	
3,500	90 1/2	185	192	
5,000	102	206	275	
6,500	111 1/8	223	357	
8,000	119 3/8	238	439	
9,500	126 3/8	251	521	
11,000	132 ¾	263	604	
12,500	138 1/8	273	686	



Features

- ASME-rated for internal pressures to suit your process requirements
- Automatic temperature control
- Seismic design for added stability
- Constructed from 304 stainless steel or higher
- Food-grade finished
- Included delivery and installation
- Available in all sizes
- Optional vertical or horizontal agitation



Standard Wine Tanks

Our wine fermenting and storage tanks come in a wide range of sizes and are specifically designed for winemaking. Mueller craftsmanship is second to none and will be a showpiece for your winery!

We offer the highest pressure rating options available and customized heat transfer to give you the ultimate control over your final product.



STANDARD WINE TANKS					
Capacity (gal)	Diameter (in)	Height (in)	Heat Transfer Surface (ft ²)		
500	49	85	19		
1,000	61	101	46		
1,500	71	112	52		
3,000	89	134	66		
4,500	101	153	99		
6,000	118	156	116		
12,000	140	208	276		

Temp-Plate® Heat Transfer Surface

Mueller Temp-Plate is one of the most efficient and versatile heat transfer products that can be welded into custom shapes and sizes. It's suitable for 250 PSI design pressures and works with water, glycol, or refrigerant systems.

Features and Options

Standard

- Corrosion-resistant Type 304 stainless steel
- Sanitary No. 2B finish
- No. 4 polished heat transfer surface
- Efficient cooling with ammonia or glycol refrigerants with Mueller Temp-Plate surface
- Precision manway assemblies with smooth radii for easy cleaning and enhanced strength
- Large radius corners for simplified cleaning
- Durable 12-gauge top heads and 12- to 14-gauge sidewalls

Optional

- External sight gauges for easy viewing
- Insulated, fully welded stainless steel outer jacket
- Sample valves
- Type 316 or 316L stainless steel

- Flat-pitched bottom head with side drain
- Four-inch top vent
- Two-inch racking clamp connections
- Two thermowells for temperature monitoring
- Lifting and anchoring lugs
- Red wine tanks have an 18-inch outside-opening manway with a four-inch outlet clamp
- White wine tanks feature a 16x20-inch side-entering, inside-closing manway with a two-inch outlet clamp
- Highly polished material and weld finished
- Seismic-rated tank stands made from Type 304 stainless steel



Porta-Tanks

Your winery needs to be flexible and agile to maximize profits.

Mueller Porta-Tanks provide a space-saving, efficient solution for moving and storing your product, custom-fabricated to meet your needs.

Features and Options

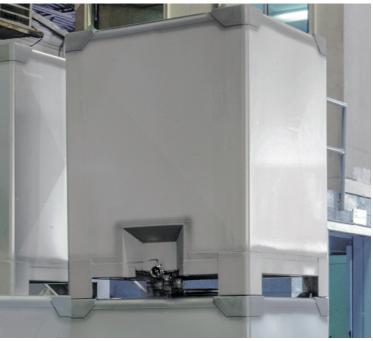
Standard

- Replaced drums and small containers
- Ideal for transporting and storing low-volume, high-cost fluids
- Stacks two-high when full or three-high when empty
- Made from Type 304 stainless steel with a 2B finish
- Standard 18-inch diameter top manway

Optional

- Mueller Temp-Plate heat transfer surface
- No. 4 polished finish
- Side-entering manways
- Top vent connections
- Side racking ports





Stainless Steel Wine Barrels The Perfect Blend of Art and Function

Handcrafted Excellence:

Our barrels are crafted with premium 304 U.S. stainless steel and semiautomatic weld techniques, offering unmatched quality and beauty. They're a perfect addition to your tasting room.

Optimal Drainage:

The proprietary tapered design ensures complete drainage, maximizing cleaning efficiency and removing all soap, water, and sanitizer, leaving your barrel ready for the next batch.

Versatility:

Airtight and perfect for both reds and whites, our barrels keep your product safe and pure. The ferrule design lets you add fruits, oak, or other elements to enhance your wine.

Easy Storage:

Mueller barrels fit seamlessly on a Western Square holder, just like oak barrels. Our taper and angle ring design keeps them stable, while the 2-inch tri-clamp connection and fixed ends make storage simple.

Just the Right Size:

At 75 gallons, our barrels are the ideal size for aging and storing wine. They are large enough for your next batch yet compact and mobile for easy handling in your winery.

STAINLESS STEEL WINE BARRELS				
Capacity (gal)	Height (in)	Width (in)	Weight (lbs)	
75	38 ¾	25 5/8	101	

Take advantage of our bulk delivery discounts to Northern California



American White Oak Wine Tanks

Paul Mueller Company's Oak Wine Tanks are the only American White Oak Tanks crafted in the United States.

Renowned for their ability to create smooth flavor profiles – such as vanilla, coconut, and butterscotch, these eye-catching tanks facilitate gentle oxygenation during fermentation and maturation.





Toasting Options

- None
- Light
- Medium
- Dark

Optional Upgrades

- CIP Arm
- Cooling Plate
- Winery Logo Plate
- Stainless Stand

Sealed for Quality

Unlike French tanks with butt joints that may let in excess air, our American White Oak Tanks feature finger-joints for a tighter seal.

Custom Toasting

Sources from high-quality trees, the wood is air-dried for over a year to remove harsh flavors. After four weeks of construction, the tank is steamed to sanitize and mellow the oak, then toasted to your specifications based on your varietal.

Stainless Details

Mueller Oak Wine Tanks feature stainless steel bands and hardware; available in standard, horizontal, fermenting, and puncheon models. Custom designs are available, equipped with valves and delivered full assembled.







QUARTER SAWN AMERICAN WHITE OAK 1.675" THICK				
Size Options				
150 Gallon	1,500 Gallon			
200 Gallon	1,850 Gallon			
300 Gallon	2,300 Gallon			
450 Gallon	3,100 Gallon			
600 Gallon	3,700 Gallon			
900 Gallon	6,200 Gallon			
1,200 Gallon	7,700 Gallon			

Manway Closures

Mueller provides premium manway closures and access ports in a range of styles and sizes, designed to meet your high-quality standards and unique needs. Our manways ensure easy access for cleaning, inspection, and maintenance. Let our experts help you select the ideal solution for your process.

Additional Options

- · Compatible with single-wall or insulated tanks
- Sealing for both inside and outside
- Suitable for high pressure or vacuum applications
- Available in ASME or non-ASME versions
- Fits circular, rectangular, cone, or over shapes
- Choose from highly polished or sandblasted finished
- Made from durable stainless steel
- 3-A sanitary design (only for 3-A listed manways)



For more information on available manways, visit us at <u>shop.paulmueller.com</u>

Accu-Therm Plate Heat Exchangers

Cooling is essential for stabilizing your wines. Mueller plate heat exchangers offer efficient cooling solutions that can also help reduce costs. We can tailor the plates and configurations to accommodate various coolants and fit a variety of spaces. Contact a Mueller wine cooling specialist to integrate energy efficiency into your winemaking process.

Features

- High-efficiency heat transfer with reduced fouling
- · Compact, lightweight design, easy to clean and inspect
- True counterflow for close approach temperatures
- Versatile for multiple duties and high-viscosity applications
- Cost-effective and expandable
- "Free-Flow" plate heat exchangers



Parts

You shouldn't have to spend time guessing or searching for the right parts.

Finding the correct parts for your equipment can be tricky, and the last thing you want is to receive a part that isn't compatible.

Preventative maintenance and repairs can save you both time and money. We offer a wide selection of parts, from gaskets to gear motors, and our dedicated team is here to help you find the right part when you need it. Plus, our online parts store makes shopping easy.



Let us help you reduce guesswork and keep your equipment running smoothly.

Transportation

Your Equipment, Our Responsibility

The Mueller Transportation team has heavy-duty machinery to move any part of your wine processing system to your desired location. We manage all logistics and licensing, ensuring a smooth transition from our shop floor to your door.



Our Products and Services

Skids and Integrated Systems

- Small Scale to Custom Automated Systems
- Modular Process Systems
- Water-for-Injection Distribution Skids

Custom Tanks and Vessels

- Mixing, Storage, and Process
- Design and Fabrication
- Routine to Extreme Specialty Process

Refrigeration Solutions

- Falling Film Chillers
- Batch Chillers
- Packaged Chillers
- Air-Cooled Condensing Units
- Heat Recovery
- Controls

Clean Utilities

- Pure Steam Generators
- Multiple-Effect Stills
- Water-for-Injection Distribution Systems

Heat Transfer Solutions

- Heat Transfer Surfaces
- Preformed Heat Transfer Panels
- Plate Heat Exchangers
- Replacement Parts
- Service and Repair

Component Products

- Tank Heads
- Tank Shells
- Manways
- Agitators

Cleaning Systems

- Clean-in-Place (CIP) Systems
- Chemical Dosing Systems

Specialty Hauling with Mueller Transportation, Inc.

- Door-to-Door Specialty Handling
- Oversized Hauling Capabilities

Who We Are

At Paul Mueller Company, we are united by a belief that the only quality that matters is quality that works for life. With every piece of processing equipment we build, our goal is to have lasting impact. This collective vision has led us from a small sheet metal shop to a global supplier of heating, cooling, processing, and storage solutions. Our equipment allows farmers, brewers, and engineers to keep their products fresh and their inventory strong. Whether our equipment preserves milk in rural areas or helps manufacture medicine with broad health benefits, we are making an impact across the globe.

Creating Quality for **Life**

Industries We Serve

- Animal Health
- Battery Production
 and Recycling
- Beverage
- Brewing
- Chemical
- Dairy Farm
- Dairy Processing
- Food
- Heat Transfer
- HVAC
- Mining
- Oil and Gas
- Personal Care
- Pharmaceutical
- Refrigeration
- Tank Fabrication
- Wine
- And More

Facilities and Resources

- Domestic Facilities With Nearly One Million Square Feet Under Roof
- Comprehensive Test Facilities for
- Factory Acceptance Testing
- Expert Fabricators and Manufacturing Staff
- Onsite, Experienced
 Engineering Department

Project Support Services

- Comprehensive, Customizable Documentation Packages
- IQ/OQ Protocols and Execution
- Seamless Shipping with Mueller Transportation, Inc.
- Expanded Scope Facility Construction and Expansion
- Installation Supervision and Site Acceptance Testing

Quality and Process Certification

- ASME (American Society of Mechanical Engineers)
- ASME BPE (American Society of Mechanical Engineers Bioprocessing Equipment Standard)
- API (American Petroleum Institute)
- UL (Underwriters Laboratories)
- CSA (Canadian Standards Association)
- PED CE (Pressure Equipment Directive Certification)
- UKCA (United Kingdom Conformity Assessed)
- CRN (Canadian Registration Number)
- TSSA (Technical Standards and Safety)

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