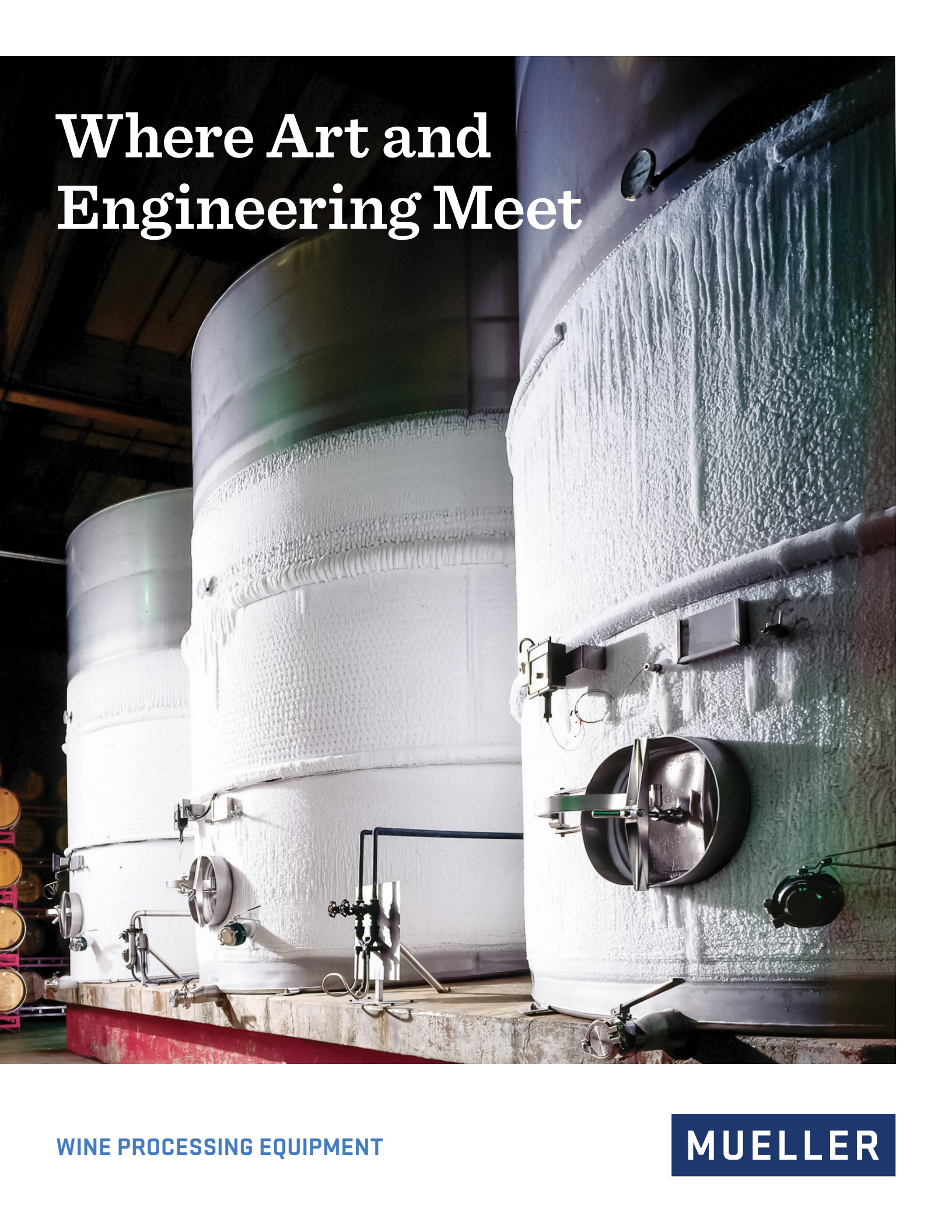


Where Art and Engineering Meet

A photograph of large industrial wine processing tanks. The tanks are cylindrical and have a textured, metallic surface. They are equipped with various pipes, valves, and gauges. The tanks are arranged in a row, and the lighting is dramatic, highlighting the textures and metallic surfaces.

WINE PROCESSING EQUIPMENT

MUELLER

Processing and Storage Tanks for the Wine Industry

The journey your grapes take from the vine to the glass is one of patience, quality, and attention to detail. Don't trust subpar equipment to protect all your hard work. At Paul Mueller Company, we understand the effort and sacrifice you put into your business, and we are here to support you with the best stainless steel wine storage and processing equipment to meet your needs.





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 our standard designs or work with us to create a custom design for your specific application. You can rest assured we have the same commitment to quality that has made Paul Mueller Company one of the most respected fabricators of stainless steel equipment in the world since 1940.

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 <i>gal.</i>	Width <i>in.</i>	Height <i>in.</i>	Heat Transfer Surface <i>ft²</i>
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 on the market. Temp-Plate can be welded into almost any shape and size to fit your process requirements. Suitable for design pressures of 250 PSI and usable with water, glycol, or direct expansion refrigerant systems.



STANDARD FEATURES

- Corrosion resistant, Type 304 stainless steel construction
- Sanitary, attractive No. 2B finish inside and out, with the heat transfer surface polished to a No. 4 finish inside and out
- Mueller Temp-Plate Heat Transfer surface provides efficient cooling using either pumped ammonia or glycol refrigerant
- Precision-built manway assemblies installed with a smooth radius on both sides of the manway collar to ensure superior cleanability as well as improved structural integrity
- Large radius corners for thorough, easy cleaning
- Strong, 12-gauge truncated top heads and 12- and 14-gauge sidewalls
- Flat-pitched bottom head with easy access side drain
- Four-inch top vent assembly and two-inch racking clamp connections
- Two thermowells for temperature monitoring

STANDARD FEATURES

- Lifting and anchoring lugs
- Red wine tanks have an 18-inch outside opening manway flush with tank bottom and a four-inch outlet clamp connection
- White wine tanks have a side entering, 16 x 20-inch inside-closing manway and two-inch outlet clamp connection

ADDITIONAL OPTIONS

- External sight gauges
- Insulated and fully welded stainless steel outer jacket
- Sample valves
- Constructed of Type 316 or 316L stainless steel
- Highly polished material and weld finishes
- Type 304 stainless steel seismic-designed tank stands

Charmat Wine Tanks

For greater control over the consistency of your sparkling wine, turn to Mueller charmat tanks. We design our ASME-stamped tanks to suit your process, regardless of the pressure rating.

Charmat Tanks

Capacity <i>gal.</i>	Diameter <i>in.</i>	Height <i>in.</i>	Heat Transfer Surface <i>ft²</i>
2,000	75	157	110
3,500	90½	185	192
5,000	102	206	275
6,500	111¼	223	357
8,000	119⅜	238	439
9,500	126⅜	251	521
11,000	132¾	263	604
12,500	138½	273	686



FEATURES

- ASME-rated for internal pressures to meet your process needs
- Automatic temperature control
- Seismic design
- 304 stainless steel or higher
- Food grade finishes
- Delivery and installation
- All size options available
- Optional vertical or horizontal agitation

Porta-Tanks

Your winery needs to be flexible and agile to maximize profits. That's where Mueller Porta-Tanks can help. These stackable tanks provide a safe, efficient way to move and store your product throughout your facility and can be a space-saving solution. Custom-fabricated to suit your requirements.



STANDARD FEATURES

- Replaces drums or other small containers
- Ideal for transporting and storing low-volume, high-cost fluid products
- Tanks stack two-high full or three-high empty
- Standard construction is Type 304 stainless steel with a 2B finish
- Standard top opening 18-inch diameter manway

ADDITIONAL OPTIONS

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

Stainless Steel Wine Barrels

Ease and art go hand in hand when storing your product in Mueller wine barrels.

Handcrafted. We use 304 U.S. stainless steel and semi-automatic weld techniques to produce unrivaled quality and beauty in our wine barrels. You will want to show them off in your tasting room!

Better Drainage. Optimal output of your stainless steel wine barrel is contingent on the design of the barrel’s interior. Our proprietary tapered structure allows all the wine to drain out. This maximizes your cleaning process and ensures all the soap, rinsing water, and sanitizer are completely out.

Versatility. Our stainless steel barrels are airtight, keeping your product protected from outside elements. Reds or whites will shine in our clean barrels. The ferrule lets you add fruit, oak, or any other elements you desire.

Easy Storage. Unlike other stainless steel wine barrels on the market, Mueller wine barrels will fit just like oak barrels on a Western Square holder. Our proprietary taper and angle ring means our barrels won’t rock out. Our wine barrels feature a two-inch tri-clamp connection and have fixed ends.



Stainless Steel Wine Barrels

Capacity <i>gal.</i>	Height <i>in.</i>	Width <i>in.</i>	Weight <i>lbs.</i>
75	38 ³ / ₄	25 ⁵ / ₈	101

Manway Closures

For access to the interior of your wine tanks, Mueller offers top-of-the-line manway closures and access ports in a variety of styles and sizes to meet your strict quality standards and specific requirements. Our manways provide accessibility for periodic cleaning, inspection, and servicing. Let our experts work with you to find the perfect fit for your process.



FOR MORE INFORMATION ON
AVAILABLE MANWAYS VISIT:
shop.paulmueller.com

ADDITIONAL OPTIONS

- Use on single-wall or insulated tanks
- Inside or outside sealing
- High pressure/vacuum applications
- ASME or non-ASME
- Circular, rectangular, cone, or oval shape
- Highly polished or sandblasted finish
- Stainless steel construction
- 3-A sanitary design (available only on manways listed as 3-A)

Accu-Therm® Plate Heat Exchangers

Cooling plays a key role in stabilizing your wines. Mueller plate heat exchangers can bring high efficiency to your cooling and savings to your bottom line. We can customize the plates and configuration to work with many coolants and in many different spaces. Consult a Mueller wine cooling specialist to work energy efficiency into your winemaking process.



FEATURES

- High-efficiency heat transfer performance
- Reduced fouling
- Compact size
- Lower cost
- Easy to clean and inspect
- True counterflow
- Close approach temperatures
- Multiple duties with a single unit
- Lightweight
- Expandable
- High viscosity applications
- "Free-Flow" Plate Heat Exchangers

Transportation



It's your equipment and our responsibility. The Mueller transportation team has the large load equipment needed to transport any piece of your wine processing system to wherever you need it to go. With logistics and licensing support, we handle all aspects of shipment to make it a seamless transition from our shop floor to your door.

Parts

You should never have to guess what parts you need or spend hours searching for the right solution!

Finding the correct parts for your equipment can be a headache. And who wants a part to arrive and then find out it's not compatible with your equipment? Nobody. Ever.

Preventative maintenance and repairs save you time and money. We offer a wide variety of parts, from gaskets to gear motors, and have a dedicated parts team committed to providing you with the right part at the right time. Plus, you can utilize our online parts store. Let us help you avoid unnecessary guesswork and downtime.



Contact our Experts

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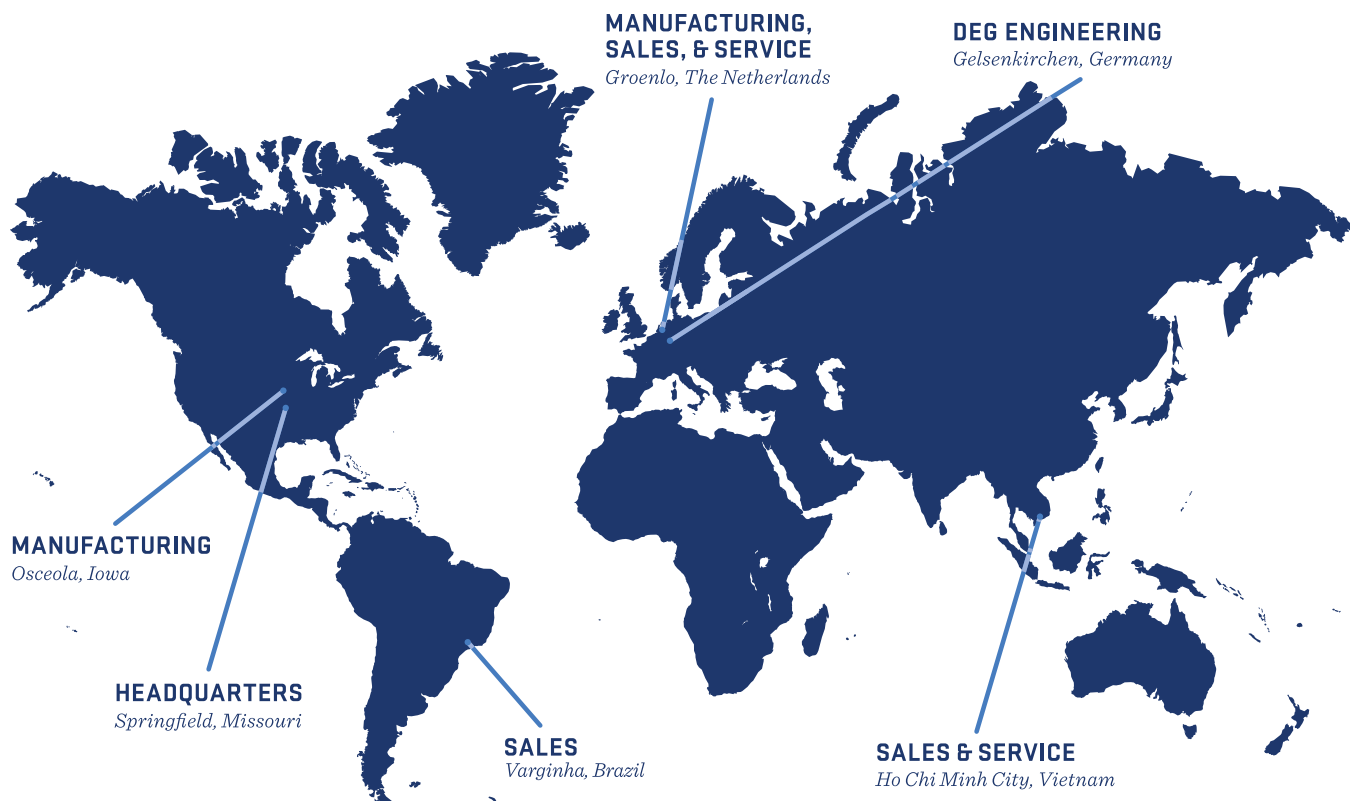
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PAUL MUELLER COMPANY



PAUL MUELLER, OUR FOUNDER

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 vintners and engineers to keep their products fresh and their inventory strong. Whether our equipment preserves the finest wines or helps build businesses that sustain communities, we are making an impact across the globe.



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