



**ChilStar™ Original Micro Chiller System  
Winery Estimated Cooling Capacity Chart  
4 Options Available**

TANK SIZE	2 HP: PM102D1R420-A			3 HP: PM103D1R420-A		5 HP: PM105F1R420-A		7.5 HP: PM108F2R420-A		
1,300 GL	[Light Blue Area]			[Teal Area]		[Blue Area]		[Dark Blue Area]		
1,000 GL										
800 GL				[Teal Area]		[Blue Area]		[Dark Blue Area]		
550 GL										
400 GL				[Teal Area]		[Blue Area]		[Dark Blue Area]		
265 GL										
	1 tank	2 tanks	3 tanks	4 tanks	5 tanks	6 tanks	7 tanks	8 tanks	9 tanks	10 tanks
	No more than 1 ea. tank in 48 hour cold soak pull down or cold settle pull down at a time. 65°F Grape Harvest Temperature White Varietal 30 Day Ferment Red Varietal 7 Day Ferment			No more than 2 ea. tanks in 48 hour cold soak pull down or cold settle pull down at a time. 65°F Grape Harvest Temperature White Varietal 30 Day Ferment Red Varietal 7 Day Ferment			No more than 3 ea. tanks in 48 hour cold soak pull down or cold settle pull down at a time. 65°F Grape Harvest Temperature White Varietal 30 Day Ferment Red Varietal 7 Day Ferment			

[For a ChilStar™ Proposal Please Click HERE](#)

The information listed above is provided to help estimate the potential size of the ChilStar™ Micro Chiller System required for wineries of varying sizes. There are many factors that should be considered to properly select a glycol chiller system for a winery.

If you would like to review your specific cooling requirements in more detail please contact Damon Reed at (800) 845-7781 ext. 211

No accommodations for room cooling or cold soak/cold settle pull down time frames shorter than 48 hours have been included in the calculations above.