

Some of the Benefits Remote Refrigeration

- Equipment energy savings of 50% or more.
- Eliminates the introduction of heat and noise into the kitchen.
- Single piece of mechanical equipment that is not located in the kitchen to maintain.
- Redundant systems and reduced or eliminated moving parts removes concerns of break downs.

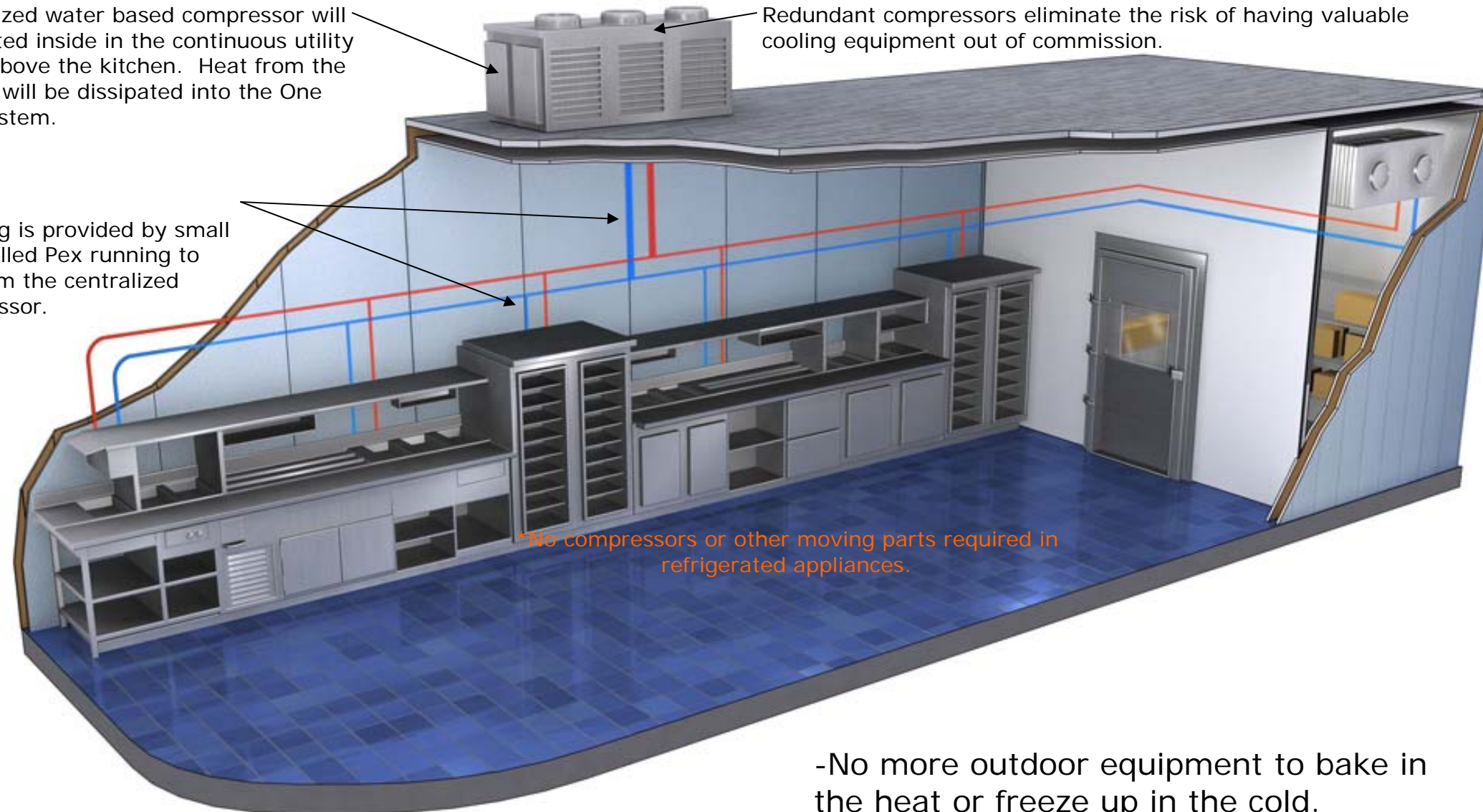
- When connected to a geothermal One Pipe System, the equipment qualifies for valuable tax and utility incentives.
- Exceeds Energy Star Energy Ratings.
- No defrost cycle required so more consistent temperatures are maintained.
- No more low Freon issues.

Centralized water based compressor will be located inside in the continuous utility chase above the kitchen. Heat from the system will be dissipated into the One Pipe System.

Redundant compressors eliminate the risk of having valuable cooling equipment out of commission.

*Cooling is provided by small glycol filled Pex running to and from the centralized compressor.

*No compressors or other moving parts required in refrigerated appliances.



-No more outdoor equipment to bake in the heat or freeze up in the cold.

Energy Efficient
Kitchen Cooling



The All Electric Kitchen

- More than 50% more energy efficient because more than 90% of the energy connects with the item being cooked.
- Uses only Class 2 hood— no welded ductwork or fire suppression required.
- Substantially reduced make-up air requirements saves more than 30% of cooling infrastructure.
- Exceeds Energy Star Ratings.
- By removing gas cooktops, griddles, fryers and traditional ovens, the working kitchen is safer.

- Reduces cooking time/labor by 15% or more.
- Programmable recipe production for consistent results from meal to meal and across the organization.
- Self regulating internal temperature and humidity controls.
- Automatic cleaning functions.
- Healthier resulting foods.
- Reduced floor space required.
- Instant and consistent heating.



A single piece of equipment handles multiple tasks.

Class 2 hoods require less fresh air, therefore solving the endless issues associated with sucking large volumes of conditioned air through the kitchen and out of other parts of the facility.

No open grease laden vapors reduces hood cleaning and maintenance.

No fire suppression required under the hood.

No welded duct required

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