

REFCON INTRODUCES

EnergyPakTM

THE NEXT GENERATION OF FOOD SERVICE FACILITY

ENVIRONMENTAL RESPONSIBILITY



EnergyPak Reduces Food Service Facility Energy Usage, Operating Expenses and Carbon Footprint While Offering a Significant Number Of LEED Credits For Those Special Projects

Refcon Inc. has developed EnergyPak, a first-of-its-kind, next generation, integrated food service facility refrigeration, air conditioning, domestic hot water, and space heating system. The EnergyPak consolidates food service refrigeration, heating, and air conditioning into a single, unified system and captures up to 90% of the waste heat as usable energy, thereby reducing overall facility energy usage, operating expenses and carbon footprint. Moreover, EnergyPak can help deliver up to 16 LEED certification credits compared to conventional “high efficiency” mechanical systems which can only provide one or two LEED credits for any of today’s new projects.

Many in the food service industry pursuing LEED certifications have struggled with achieving credits in the energy and atmosphere LEED certification category. Refcon is proud to have developed a solution that can help provide a significant number of LEED E&A credits, surpassing all other mechanical system options and E&A credit strategies currently offered to the food service industry. In addition to minimizing energy consumption and the adverse impacts on the environment resulting from the operation of food service facility refrigeration, air conditioning and heating systems, EnergyPak can also decrease other food service facility operating expenses and in some instances can even provide substantial first cost (construction) savings. EnergyPak is a revolutionary solution for companies looking to operate more efficiently, both from a bottom line perspective and with regard to their energy usage and impact on the environment.

EnergyPak can increase food service refrigeration and air conditioning system efficiency up to 45% compared to conventional systems while reducing overall refrigerant charge up to 80%. With these savings and advantages, companies can expect to achieve a payback within 2.5 years of installation with EnergyPak systems.

In addition, because EnergyPak consolidates most major refrigeration, heating and air conditioning into a single operating system, it reduces the number components and complexity thereby increasing system reliability. The consolidated system can also provide space savings due to its compact design, freeing up food service facility floor space for other money making/saving possibilities.

“The EnergyPak by Refcon is one of the most exciting innovations to come onto the food service scene in my 35 years of working as a consultant. The components as they are assembled and designed will forever change the face of our industry in how we interface with the facilities we’re working within,” says Reggie Daniel, FCSI, President, Daniel Design, Inc., an independent food service consulting firm that designs and specifies products like the Refcon EnergyPak for use by clients. “Simplicity of design, reduction of energy usage and potential maintenance items will minimize ongoing expense and provide a flexibility to operations that has never before been available. The EnergyPak will take the part of foodservice that has seen little innovation into a technologically advanced new era.”

“The EnergyPak system is one of the most significant developments in foodservice sustainability in recent memory. What a great idea to pull refrigeration & A/C together, and then reclaim the heat from the processes for space and water heating,” states Woody Woodburn FCSI of Woodburn & Associates, Inc, another well-known foodservice consultant. “It is genius and is just the right package at the right time for ‘green’ foodservice.”

As part of their EnergyPak total system offering, Refcon can provide a full range of EnergyPak project support services throughout facility design, construction, commissioning and grand opening, as well as ongoing monitoring services ensuring maximized benefits for all stakeholders and a total solution from one provider, Refcon.

In support of EnergyPak, Refcon is introducing additional products that will further revolutionize the Food Service industry.

The current IceRock and HotRock product that allows a monolithic surface of granite or man-made stone to be heated or cooled can now be convertible by the flip of a switch. The integration of HotRock and IceRock into the EnergyPak system opens many new and exciting options for operators.

Refcon is introducing a family of cold pans which can operate with EnergyPak. The advantage of EnergyPak cold pans is that they do not require individual compressors and have no venting requirements. As a result, they do not require a dedicated electrical circuit so total installed cost will be reduced along with having a quiet, cool environment compared to self-contained models.

Refcon’s families of cold pans are also being offered in a hot/cold version to allow for operation as either heated or cooled when connected to EnergyPak. This further gives the operator significant operational and space utilization flexibility previously unavailable.

Further, Refcon’s entire product line will be compatible with the EnergyPak system effective the first quarter 2011.

You can see EnergyPak and its family of complimentary products at NAFEM 2011 in Refcon’s booth #406.

Refcon has several patents pending for its EnergyPak module and total EnergyPak system.

