

EMBARGOED UNTIL JANUARY 21, 2011

REFCON INTRODUCES *EnergyPak*[™]

THE NEXT GENERATION OF FOOD SERVICE FACILITY

ENVIRONMENTAL RESPONSIBILITY

EnergyPak Reduces Food Service Facility Energy Usage, Operating Expenses and Carbon Footprint And Can Help Deliver A Significant Number Of LEED Credits For Those Projects That Desire Or Require LEED Certification

NORWOOD, NJ, December 14, 2010 – It was announced today by Herman Jakubowski, CEO of Refcon, that the company has developed EnergyPak, a first-of-its-kind, next generation, integrated food service facility refrigeration, air conditioning, domestic hot water, and space heating system. Refcon has several patents pending for its EnergyPak module and total EnergyPak system, which consolidate food service refrigeration, heating, and air conditioning into a single, unified system and capture 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 as many as 16 LEED certification credits compared to conventional “high efficiency” mechanical systems, which can only provide one or two LEED credits for any LEED project being started today.

“Many in the food service industry with projects pursuing LEED certification have struggled with how to achieve credits in the energy and atmosphere LEED certification category. Refcon is proud to have, with their creation of EnergyPak, 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,” says Herman Jakubowski. “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 refrigeration and air conditioning system efficiency by as much as 45% compared to conventional food service refrigeration and air conditioning systems’ efficiencies, and delivers as much as an 80% reduction in overall refrigerant charge. With these energy and

other operating expense savings and advantages, companies can expect to achieve a payback of less than 2.5 years when installing EnergyPak systems.

In addition, because EnergyPak consolidates most major refrigeration, heating and air conditioning into a single operating system, it reduces the number of system 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 uses.

“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, 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 afterwards, ensuring maximized benefits for all stakeholders and a total solution from one provider.

Refcon is a leading manufacturer of custom and modified, specialty refrigerated and non-refrigerated display cases, counter units and kiosks for cafeterias, supermarkets, specialty shops, restaurants and bars. Refcon’s client list includes Whole Foods, Au Bon Pain, Coffee Bean & Tea Leaf, Saladworks, Argo Tea, Federal Reserve Bank of Kansas City, JP Morgan (DE), Mass. General Hospital (MA), UCSF Moffitt Hospital (CA), GE Financial Services (CT), Comcast Center (PA), Miami Dolphins Stadium, Ravens Stadium, University of Washington, Phoenix Convention Center (AZ), Marriott Marquis (GA), St. Regis Hotel (NYC), Campbell Soup (NJ), NY Botanical Gardens and Philadelphia Art Museum.

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