



Carrier Commercial Refrigeration divisions offer XDX enhancement package in product line

BREA, Calif. — Several industry-leading divisions of Carrier Commercial Refrigeration (CCR) are making available a performance enhancement package from XDX® Innovative Refrigeration for their customers in the food service, commercial and light industrial refrigeration industry segments.

The Heat Transfer Group of CCR makes available the line of the revolutionary X-Stream® and A.R.M.E.D. ® technologies in its Russell Refrigeration, Cold Zone, Witt Refrigeration, Kramer Refrigeration and International Cold Storage branded refrigeration equipment lines. Equipment from evaporator coils and walk-in storage rooms, to compressorized equipment and food service equipment is available with the patented XDX innovations. The technology is available for nearly every refrigerant and in a wide range of capacities.

These CCR divisions are leaders in the food service, commercial and light industrial refrigeration industry segments “We are always looking for innovations, such as those from our technology partner XDX, because we are a company that believes that our engineering advancements raise the mark for our competitors, giving us market advantage,” said Michael Micak, senior product manager for CCR.

The heat transfer process through the use of XDX technologies differs from the ordinary inefficient direct-expansion feed of a Freon-type refrigerant system in several ways. The process uses a special valve to allow a thin coating of refrigerant to line the entire inside of the evaporator tubing, resulting in rapid removal of heat from the product or conditioned space. Temperatures improve, the system runs less and equipment performs better in this controlled manner of refrigerant feed. The process is applicable in food service and restaurant applications, supermarket and convenience store equipment, and in the ultra-low temperature requirements of blood plasma storage. Food storage, cold rooms, and industrial processing equipment all benefit from this technology.

CCR customers benefit from having the performance enhancing products factory installed. Independent Laboratories have tested and documented energy savings of 18 to 24 percent, with up to 66 percent longer to shelf life of perishable products.

“We are a company with a ‘value-added’ pro-customer focus,” explained Dave Hartman, director of sales for the Heat Transfer Group. “We want our customers to understand that we do more than just sell refrigeration products. Our focus is to provide equipment solutions for everyday issues.”

XDX Innovative Refrigeration is committed to leveraging its industry-leading technology to help customers reduce energy and maintenance costs, increase food safety and meet environmental initiatives. Celebrating its 10th anniversary in 2009, the firm is based in suburban Chicago. Our award-winning and scientifically proven technologies have been installed by a multitude of clients in dozens of industries, including HVAC, foodservice, medical, entertainment, food manufacturing, hospitals and healthcare facilities, schools, colleges and universities. For more information, visit www.xdxusa.com.