



The Journal



Green and Clean Refrigeration

The drive to bring CO₂ as commercial refrigerant



High End OscarTek display cases

Brussels, June 1, 2013 ; More than 125 supermarkets in North America are using secondary, cascade and Transcritical refrigeration systems that incorporate natural refrigerant carbon dioxide partly or completely, according to a new study from market development company Shecco.

Based on a survey of CO₂ refrigeration system suppliers, the "GUIDE 2013: Natural Refrigerants – Market Growth for North America" pinpoints the number of CO₂ supermarket installations by U.S. state and Canadian province. By incorporating

CO₂ as a natural refrigerant, these refrigeration systems reduce the global warming impact of refrigerant leaks, compared to leaks from conventional systems that use only synthetic refrigerants. Secondary and cascade systems use some CO₂ while transcritical systems use only CO₂.

"North America presents a clear opportunity for natural refrigerant solution providers, but still remains a market of largely untapped potential," said Nina Masson, shecco's head of market research, in a statement. "As business choices have become harder, this guide puts forward evidence that natural refrigerants are viable options for a growing share of applications, but also draws attention to the challenges lying ahead."

Whole Foods to Use Transcritical Refrigeration.

In the U.S., the report estimates that there were 55 completed CO₂ secondary installations or purchase orders made in 2012, and 25 planned installations for 2013; 20 completed CO₂ cascade installations or purchase orders made in 2012; and two transcritical installations planned for 2013, the first in the U.S. SN has learned that Whole Foods Market Hannaford Supermarkets and Angelo Caputo's Fresh Markets plan transcritical installations this year.

The report estimates that in Canada there were three completed CO₂ secondary installations or purchase orders made in 2012; 10 completed CO₂ cascade installations or purchase orders made in 2012; and 37 completed CO₂ transcritical installations or purchase orders made in 2012, with and 24 planned for 2013. Sobeys, Stallarton, Nova Scotia, which has made transcritical refrigeration system, has already installed 36 transcritical systems and approved 22 more for 2013. written by Michael Garry.



CO₂ Commercial symbol



ProVino a COOL display

San Francisco, Calif. June 1, 2013; Provino was born to fill the gap for professional restaurateurs that want to show their collection of wine to their clients. The good old wisdom of 'you show it, you sell it' is no more appropriate today than ever. This fine dining master cooler is designed for the refined taste in display be it for designers and clients alike. It's high capacity display for wine or Food items except without the clutter and the commercial feel that you normally see in these types of merchandisers.

Provino has made a Pro out of Wine sellers, first introduced to the U.S in March of 2013, it has slowly made its presence known and on the board for numerous facility scheduled for late 2013 and 2014 opening. For more info on this profit center go to www.oscartek.com



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