

# endocube



## Up to 35% energy savings

Uses no electricity, no mechanical parts, maintenance Free

### Refrigeration uses approx 20% of the worlds electricity

The ENDOCUBE reduces electricity demands of refrigeration within commercial applications, regularly achieving savings of up to 35%. With a range of three ENDOCUBE sizes to work in commercial environments we can help your business achieve impressive energy savings, improved equipment performance and reliability, as well as enhanced control of the temperature of stored food products.

The Endocube Refrigeration energy saving device was invented in England and is patented World-wide. The Endocube a simple device that fits over the thermostat probe in a refrigeration system such as a walk-in cooler or freezer or product merchandiser. Inside the EndoCube is a patented microlistine material that has

been proven and certified by NSF International the food standards agency to be food safe and mimic the properties of food and beverages. The Endocube is installed over the thermostat probe, which provides the existing thermostat with product temperature instead of fluctuating air temperature, which is a better, much more accurate measurement. This allows the compressor to run slightly longer, but with much fewer on and off cycles. These slightly longer cycles create "thermal inertia" as it cools food for a longer period of time (at a more accurate temperature), thereby increasing the efficiency of the unit, and significantly reducing the amount of compressor cycles. Because the compressor is cycling less (up to 40-50% less), the amount of energy being consumed drops and the life of the compressor is extended through less wear and tear during operation. Multiple case studies have demonstrated refrigeration compressors use between 10% to 30% less energy with EndoCube while maintaining the desired space temperature. Also, a more accurate food/product temperature can be maintained with this technology to ensure maximum freshness.



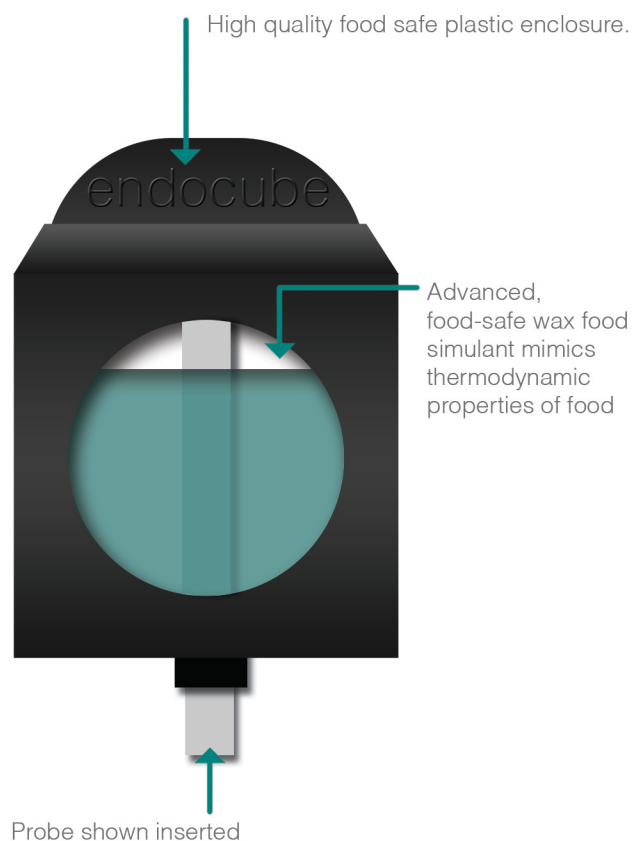
## The ENDOCUBE solution

ENDOCUBE is a simple retrofit device that contains a microlistine food safe simulant with the same thermal properties as many food products (thermal conductivity and thermal mass) as typical food products.

ENDOCUBE is placed directly over the existing thermostats (thermistors or probes) within the refrigeration system, ensuring that the refrigerator system reacts to changes in food temperature, not fluctuating air temperature. This results in a more efficient refrigeration cycle, where the individual compressor cycle lasts longer but frequency is reduced by up to 80%. This results in energy savings of up to 33% without any compromise to food safety and quality.



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## Key Benefits

Retrofit device that is simple to install, requiring zero maintenance

Ensures a more efficient refrigeration cycle, leading to lower energy costs and improved equipment reliability

Provides enhanced control of the temperature of stored food products

Reduces energy consumption by up to 35%

	35% Energy Saving
	Food Safe
	Maintenance Free
	Cooling & Freezing
	NSF Approved
	Patented device
	Designed & Made in England
	5 Year warranty