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# FOODSERVICE EQUIPMENT

## reports<sup>SM</sup>

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## LIKE SUPERCHARGING FOR YOUR REFRIGERATION

**W**ant to greatly enhance your refrigeration performance, drop holding temps, improve compressor life? And particularly in light of utility deregulation, wouldn't you like to *cut energy consumption* as well?

Now you can—all with a single fix. A revolutionary, patented new valve from XDX Innovative Refrigeration checks off all of the above, according to test documents, and improves finished food quality as well.

The weak spot in conventional refrigeration is that the temps across the evaporator coil are uneven—the coolant's too cool (dense) for best heat transfer on the way in, and too hot on the way out. Only the middle coil section really works at peak effect. The result: Frosting on the coil, which further kills efficiency. Then you have defrost cycles—which not only raise temps in stored product and eat loads of electricity, but initiate temp swings that aggravate the frosting situation. (Warmer air during defrost pulls moisture out of everything—including

the food—and as the air chills again it redeposits moisture in the form of ...yes, frost on the coil.) Not an optimum setup.

The new XDX valve solves all of that, and independent testing confirms it. The valve, which retrofits in place of the conventional expansion valve just upstream of the evaporator coil, essentially creates a turbulence in the refrigerant that evens out its ability to gain heat.

By eliminating hot and cold spots on the coil, heat transfer across the entire coil area is optimized. That in turn slashes frosting.

Which means defrost cycles are decimated—saving energy costs. Smoother operation also means a cooler, longer-lived compressor.

How good is it, really? Test documents from Underwriters Laboratories show a 18% to 24% drop in energy consumption and an 89% reduction in defrost cycles. Silliker Research Labs found shelf life extended by 66%, and bacterial growth rates a third slower than in unaided conventional defrost-cycle systems.

*XDX Innovative Refrigeration*

**Circle 100**



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## YUKON GOLD? HOW ABOUT STAINLESS SINKS

A new name doesn't change a thing; it just brings a bigger profile. Polar Ware has now consolidated its s/s specialty sink line under the brand name Yukon. You can get bar sinks, handsinks, drop-in and weld-in institutional sinks, and vending carts sinks, in 1-, 2- and 3-bowl setups. All sinks are of 18-8 T304 stainless.

*Polar Ware Co.*

**Circle 101**



## A PLEASING PEEL PICKINGS

Into the oven, out of the oven, flip. So a pizza peel's life story is one of monotony; you still need it to go the distance. These deluxe, all-aluminum peels stand up to repeated use. The sturdy aluminum handles are hollow so they don't conduct oven heat to your hands. Italian peels come in four blade sizes: 12" x 12"; 14½" x 14½"; 17½" x 18½"; and 19½" x 21". All are available in handle lengths of 13", 22", 38" or 46".

*American Metalcraft Inc.*

**Circle 110**

Descriptions are based on manufacturers' reports and are not to be taken as editorial endorsements.