



XDX products improving food quality at new Chicago Produce Market

CHICAGO, Ill. — Innovative refrigeration products provided by XDX® are reducing energy usage and improving food-storage temperatures for the new produce market established by the city of Chicago's long-time produce wholesalers.

While controlling energy costs is a significant benefit to any industry using refrigerated equipment, maintaining consistent temperatures for produce storage is equally important. The warming that occurs during frequent defrost cycles causes moisture to be drawn out of the product. Drying has an adverse effect on the weight, appearance and color of produce. XDX X-Stream® technology helps control temperatures by reducing defrost cycles through more efficient use of the refrigerant in the evaporator coils.

"We need to help businesses understand that our system can save more money than just the savings through energy reduction," Roger Wightman, XDX director of engineering.

In traditional systems, evaporators are fed with refrigerant that does not maximize the transfer of heat. Additionally, frost builds up on portions of the evaporator coils, further reducing the transfer of heat and reducing air flow by restricting the air passage through the evaporator coil. Refrigeration systems equipped with XDX's X-Stream and A.R.M.E.D.® technologies operate with better transfer of heat. Temperatures improve, the system runs less, and the coil frosts less. This reduces energy and improves the condition of the product.

The process is applicable in any Freon/refrigerant based system, from air-conditioning to the ultra-low temperature requirements of blood plasma storage, from supermarkets to restaurants and industrial processing. Independent Laboratories have tested and documented energy savings of 18 to 24 percent, with up to 66 percent longer shelf life of perishable products.

"We support our product and our customers like few manufacturers ever have," said Frank Laraia, XDX vice president of sales and marketing. "We realize that comfort with a new technology is achieved through customer support. Once the customers understand the simplicity of our product and the potential benefits, they are willing to give it a try. The results speak for themselves."

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.