



## **XDX and partner Beverage-Air recognized for top innovative foodservice product**

CHICAGO, Ill. — Beverage-Air, a division of Carrier Commercial Refrigeration, and technology partner XDX Innovative Refrigeration were honored by the National Restaurant Association and Foodservice Equipment & Supplies (FES) with the first ever award recognizing the most cutting-edge and innovative foodservice product for the food industry

Beverage-Air's Prestige Plus line of foodservice refrigerator and freezer cabinets incorporates patented X-Stream Technology from XDX, which prevents harmful bacteria from growing as quickly. The technology enables temperatures to decrease faster, reduces energy consumption, improves humidity control and, ultimately, reduces defrost cycles and food spoilage.

Antimicrobial handles, special down-ducting and shelving innovations combine to make the Prestige-Plus cabinets truly innovative and the recipient of the FES Dealer's Choice Kitchen Innovation Award, the First Kitchen Innovation Award in the history of the National Restaurant Association.

"Our Prestige Plus foodservice equipment is an extension of our commitment to our customers and to this industry. Beverage-Air and Carrier Commercial Refrigeration are appreciative of the efforts of FES and the National Restaurant Association to recognize our innovations and industry leadership amidst the distinguished group of award winning manufacturers," said Tom Stritch, vice president of sales for Beverage-Air.

The product was evaluated by an expert panel of respected industry leaders, as well as foodservice industry professionals attending this year's show. "We applaud the efforts of the National Restaurant Association," added Jack McDonald, senior vice president of sales and marketing. "This award and the industry focus upon food safety will help us raise the bar for our customers in the areas of performance and food safety."

Independent laboratories have tested XDX technology and have documented that the growth rate for spoilage bacteria under isothermal conditions was 65 percent less than the rate for products subject to defrost cycles. By using the XDX technology, food products with a traditional shelf-life of just over three days have a five day shelf-life when temperature is held constant.

XDX Technology is used in a multitude of food service and restaurant applications, in supermarket and convenience store equipment, and in the ultra-low temperature requirements of blood plasma storage. The technology is incorporated into equipment from divisions of Carrier Commercial Refrigeration, including Beverage-Air, International Cold Storage, Cold Zone, Tyler Refrigeration, Russell, Witt Refrigeration and Kramer.

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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](http://www.xdxusa.com).