



## **XDX launches next generation of energy-saving technology for food industry, schools and hospitals**

Reduces energy consumption up to 15 percent, keeps food safer longer

ARLINGTON HEIGHTS, Ill. (Feb. 2009) — XDX<sup>®</sup> Innovative Refrigeration, the leader in reducing energy in commercial refrigerated systems and air conditioning units, has released the latest version of its award-winning valve, the Mysticool Max<sup>™</sup>, which can reduce energy consumption by 15 percent or more.

Over the past 10 years, XDX's patented technologies have been utilized in nearly 20 countries by bakeries, entertainment venues, food manufacturers, process cooling, full service and quick serve restaurants, hospitals, schools and more to reduce energy and meet environmental initiatives. XDX products not only reduce energy usage, but also stabilize temperature to ensure food safety and decrease food shrinkage and spoilage.

The Mysticool Max features the best of XDX's patented technologies--X-stream<sup>®</sup> and A.R.M.E.D.<sup>®</sup>---and is retrofitted into existing refrigeration and HVAC systems. The Mysticool Max is lighter than previous versions, features a molded jacket that is insulated with a washable surface, and has fewer connections for faster installation. The latest valve is now rated for 700 PSI to accommodate newly developed refrigerants. Unit pricing and installation varies by equipment size and region of the country.

"Our new valve fulfills a variety of needs, for both food service operators and others who simply need to lower energy costs of major cooling systems," said Susan M. Foster, senior manager of sales and customer support at XDX. "Most importantly, we can help ensure the safety of food here in the U.S. and abroad as we keep food fresher for longer, at a minimal cost and little or no upkeep."

Foster noted that numerous clients, including quick serve restaurants, major universities and entertainment venues have utilized XDX technology to increase major air-conditioning efficiency. Use of the technology similarly lowers energy use and decreases maintenance costs.

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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).