THE IMPACT OF WALK-IN COOLER EFFICIENCY

Energy Conservation

Food Safety

Money Savings

The DOE has issued energy consumption standards for certain walk-in coolers based on the Energy Independence & Security Act of 2007 (HR 6, Section 312).

Air curtains satisfy this requirement when used as a method of minimizing infiltration when walk-in cooler doors are open.

WHY INCREASE EFFICIENCY + CONSERVE ENERGY?

Infiltration of warm & moist air into walk-ins accounts for over 50% of compressor cooling load.

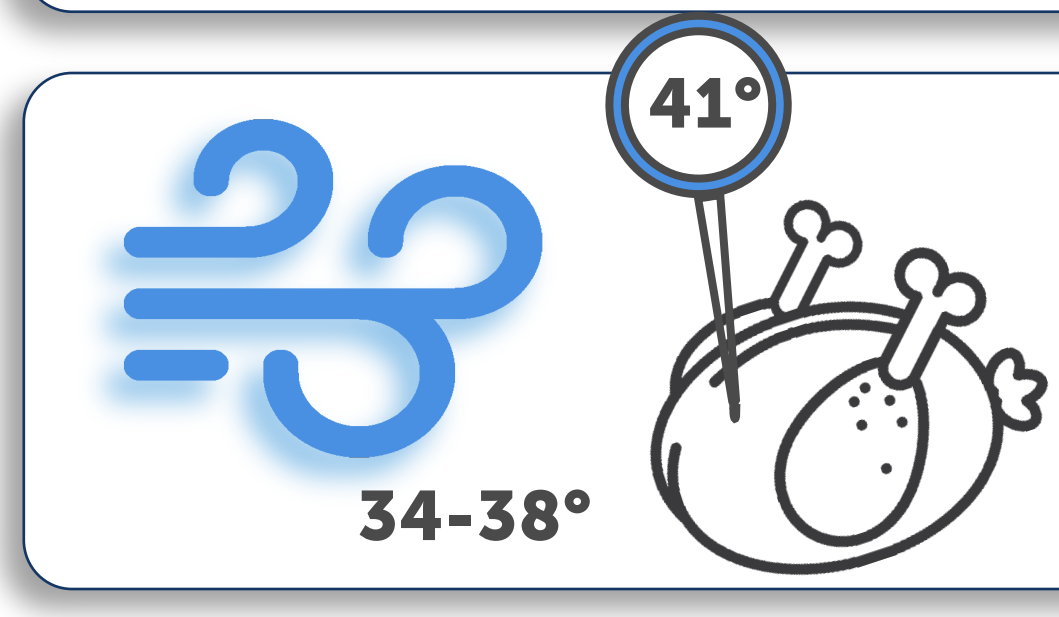
Refrigeration contributes about 20% to the total energy usage in restaurants.

Almost 40% of total energy usage in supermarkets can be contributed to refrigeration.

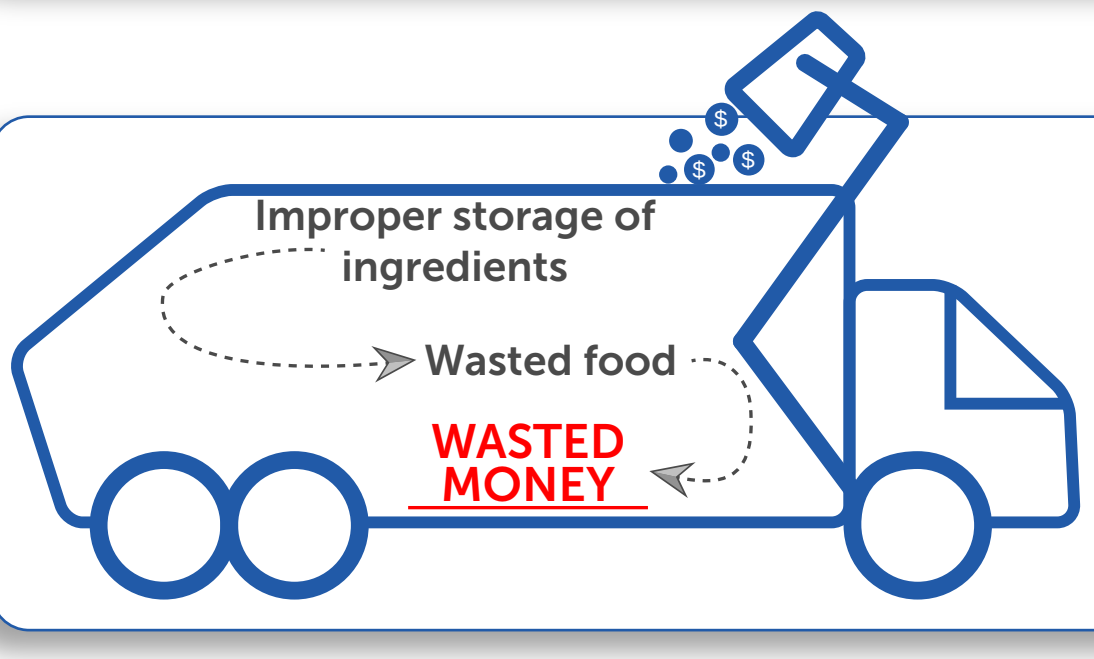
Temperature fluctuations inside walk-in coolers can lead to an increased risk of foodborne illnesses.

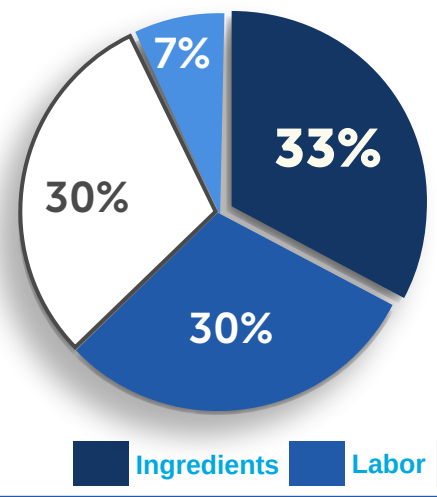
The CDC estimates that each year:

48M PEOPLE GET SICK FROM;
128K ARE HOSPITALIZED BY;
3K DIE OF
FOODBORNE ILLNESSES.



To keep perishable food at the safe internal temperature of 41° F, the walk-in cooler should be kept 2-3 degrees colder.





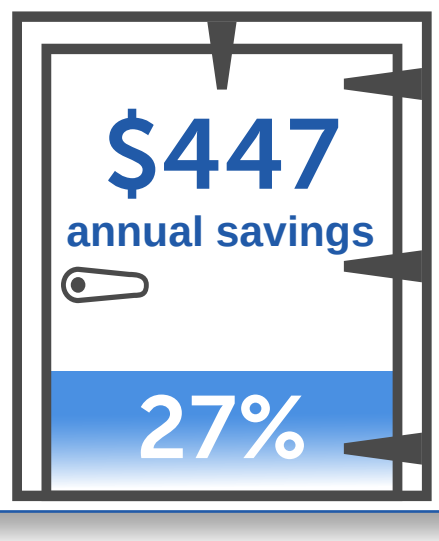
Restaurants spend approximately 33% of their budget on ingredients.

— *Forbes*

A Study Showed:

One Air Curtain + Walk-in Cooler =

27% REDUCTION
in compressor run-times



Reduce compressor run-times
Increase efficiency
Conserve energy

SAVE $$$

Save Energy

Prevent Foodborne Illness

Save Money

When the Doors Are Open™

BERNER AIR CURTAINS

References:

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