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**Heatcraft Refrigeration Products Introduces New CO<sub>2</sub> Unit Cooler Line**  
*Classic Technology Proves Attractive as Industry Moves Away from CFCs and HCFCs*

**Stone Mountain, GA (September 8, 2009)** — Anyone who's disposed of old refrigeration equipment lately realizes that ongoing governmental actions around the globe have prompted refrigerant-dependent industries, such as supermarkets, to seek alternatives to traditional refrigerants. And those industries are increasingly turning to CO<sub>2</sub>-based systems.

Bohn, a brand of Heatcraft Refrigeration Products, has responded to these needs with the introduction of a new line of CO<sub>2</sub> unit coolers, available in various configurations to meet the specific needs of supermarkets. The product line was recently featured at the Food Marketing Institute's (FMI) 2009 Energy and Technical Services Conference in Indian Wells, California.

"Chlorofluorocarbons (CFCs) and hydro chlorofluorocarbons (HCFCs) are quite damaging to the environment due to their high global warming potential (GWP)," said Celena Evans, group manager, product management for Heatcraft Refrigeration Products. "Companies are beginning to understand that this is an unsustainable model, and the global supermarket industry is now leading the way in preserving the environment with lower GWP refrigeration systems.

"According to FMI, more than half of North American supermarkets have sustainability programs in place. As part of these programs, many supermarkets are taking a closer look at their refrigeration systems as a way to greatly reduce the overall environmental impact of their stores. At Heatcraft Refrigeration, we understand this need for alternative products, and we are excited to offer our new CO<sub>2</sub> unit coolers, which will help our customers address ethical concerns while continuing to support their core businesses," she added.

More than a century ago, CO<sub>2</sub> was a commonly used refrigerant — the first unit dates to 1866 — but the technology declined in popularity with the advent of synthetic refrigerants. By the late 1930s, Freon (a synthetic refrigerant) had supplanted CO<sub>2</sub>, largely because it could operate at much lower pressures and required refrigeration components that were less expensive to fabricate. In the ensuing decades numerous CFCs and HCFCs have been developed and used in commercial refrigeration.

The Montreal Protocol banned CFCs in 1996 and set in place a phase-out schedule for HCFCs. Now, the government mandate that eliminated the use of refrigerants such as R-12 and R-502, is moving to ban HCFCs, including R-22, with the law calling for a 25-percent reduction in HCFC production by January 2010.

Most of the U.S. commercial refrigeration industry is moving toward hydro fluorocarbons (HFCs) such as R-404, R-507, R-410 and R-134. Those have zero ozone depletion potential (ODP) but high global warming potential (GWP). CO<sub>2</sub> also has zero ODP but offers a distinctly more favorable GWP of 1, compared to 3,800 for R-404A.

While several approaches can be used to achieve the goal of reducing global warming, the benefits of using a CO<sub>2</sub> refrigeration system are numerous. With a reduced compressor, smaller pipe size and low refrigerant charge, the new product line boasts a high volumetric capacity in which HFCs are eliminated or restricted to a machine room — resulting in reduced risk of system leaks that means a decrease in carbon emissions. CO<sub>2</sub> costs also are currently 90 percent less than traditional refrigerants, helping stores

achieve a significant savings. Finally, multiple studies cite the benefits of better temperature control as a result of smaller (and warmer) pipe temperatures and fewer braze joints; reduced installation cost and space savings achieved through smaller line sizes and less copper piping; and the projected potential for energy savings.

Heatcraft Refrigeration's new line of CO<sub>2</sub> unit coolers includes 62 models, in low profile, medium profile, center mount and low velocity product families — all with selected features that are tailored specifically to the needs voiced by the supermarket industry. Capacities match standard direct expansion (DX) models and are measured in BTUH. Models designed for use with CO<sub>2</sub> are configured for low temperature DX or medium temperature liquid overfeed/recirculation.

"Heatcraft is committed to providing commercial refrigeration products with the lowest life cycle climate performance," added Evans. "The line of CO<sub>2</sub> unit coolers is an exciting addition to our E Solutions™ portfolio of environmentally friendly products that also includes energy saving EC motors and glycol unit coolers."

#### **About Heatcraft Refrigeration Products, LLC**

Heatcraft Refrigeration Products, LLC is the operating division of Heatcraft Worldwide Refrigeration that manufactures premier commercial refrigeration products under the BOHN™, Larkin™, Climate Control™, Chandler™ and InterLink™ brands. The company provides customers advanced refrigeration products through superior innovation with a commitment towards continuous improvement, highest standards of quality and service, and a driving need to be the first choice in refrigeration solutions. For more information, please visit [HeatcraftRPD.com](http://HeatcraftRPD.com) today.

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