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Zero Zone Introduces Environmentally Friendly ColdLoop™ CO_2 Subcritical Refrigeration System

NORTH PRAIRIE, WI – June 25, 2014—The Zero Zone ColdLoop™ CO_2 Subcritical System is now available for food retailers who want a reliable, efficient refrigeration system to cool their food display cases, but one that won't be harmful to the environment and the ozone layer. Retailers now have an environmentally friendly alternative to traditional refrigeration systems, which use large amounts of Freon in the process of cooling. The new ColdLoop™ CO_2 Subcritical System minimizes the use of HFC refrigerants in favor of CO_2, a readily available refrigerant that has a GWP (Global Warming Potential) of 1, the lowest GWP available, and is considered the baseline by which all other Green House Gases are measured, according to the US Environmental Protection Agency.

Carl Petersen, Marketing & Advertising Manager for Zero Zone, noted, "we are pleased to introduce this advanced technology to Zero Zone customers throughout the Americas. We are also proud to announce that our very first installation of this innovative system, at a Whole Foods Market in Northern California (Castro), has received a major recognition from the EPA's GreenChill Advanced Refrigeration Partnership. That particular Whole Foods Market has been awarded Platinum Certification, GreenChill's highest level of certification and one shared by only 3 other stores in the United States."

The Zero Zone ColdLoop™ CO_2 Subcritical System is a secondary loop system that uses Carbon Dioxide (CO_2) as the refrigerant to directly cool the display cases, the walk in coolers, and the walk in freezers. All medium temperature loads are cooled with re-circulated liquid CO_2, and the low temperature loads are cooled with direct expansion CO_2. The CO_2 is cooled with a cascade condenser utilizing R407A, an HFC refrigerant. The R407A refrigeration system and the entire R407A refrigerant charge is contained within the mechanical room and is at a volume that is a mere fraction of what might be used in a traditional Freon-based refrigeration system. This not only reduces the HFC refrigerant charge, but also the possibility of refrigerant leakage. It is estimated that this new system has a leak rate potential of 5% per year, compared to an average 25% leak rate for traditional systems. This minimizes the global warming potential of this system and benefits everyone on the planet.

For more information about the entire ColdLoop™ Refrigeration System Line, visit www.zero-zone.com.

The ColdLoop™ Refrigeration System Line, which includes the ColdLoop™ Glycol Secondary Refrigeration System, is manufactured by Zero Zone, Inc. Established in 1961, Zero Zone is a leading manufacturer of refrigerated glass-door display cases and commercial refrigeration systems for supermarkets, drug, dollar and convenience stores. With display case plants in North Prairie and Waukesha, WI and a refrigeration systems plant in Ramsey, MN, Zero Zone also manufactures industrial refrigeration systems for cold storage, food processing and ice arenas.