



The EndoCube represents a simple, effective, inexpensive, certified and safe way to save energy. Globally patented and in the marketplace for 10 years, it is used in thousands of fridges worldwide.

Key Benefits

- **Save energy by as much as 30%**
 - ✦ Trial results show that fitting an EndoCube typically reduces a refrigeration units energy consumption by 10-30% and in some cases it can exceed 30%.
 - ✦ This benefit comes from the longer on/off cycles i.e. less starts and stops.
 - ✦ This will reduce energy bills significantly.
- **Increase the life of equipment**
 - ✦ The less starts and stops caused by the EndoCube will extend the lifespan of a refrigeration unit, especially the thermostat and compressor.
 - ✦ This will lead to fewer plant failures, less engineering call out charges and reduce expenditure on replacement parts.
- **Increase the safety of food storage**
- **Save CO2 emissions and reduce carbon footprint**
 - ✦ Fitting an EndoCube will reduce energy consumption from a refrigeration unit by 10-30% on average leading to similar savings in CO2 emissions which in the current environmental climate is significant.



EndoCube is certified by the **NSF** (www.nsf.org) under their protocol P235. NSF is one of the **worlds leading** standards bodies for Health & Safety, Food, Water and Environmental Issues.

Renowned UK refrigeration specialist consultants: **CCFRA Technology Ltd** report confirms both energy reductions & food safety.



How does an EndoCube work ?

It fits easily over the thermostat sensor on commercial refrigeration units.

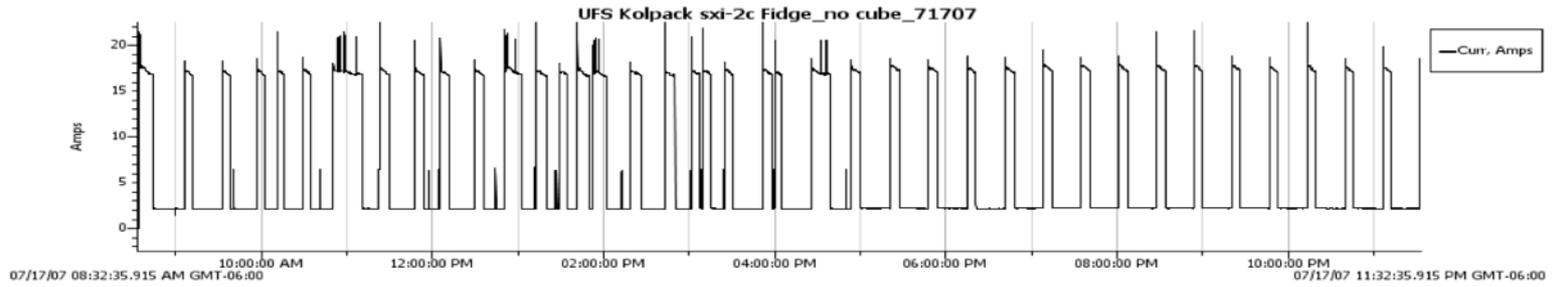
An inert food substitute within the EndoCube mimics food and encases the thermostat sensor preventing fluctuating air temperatures from controlling the refrigeration unit.

The EndoCube turns the refrigeration unit on and off as the product temperature demands it.

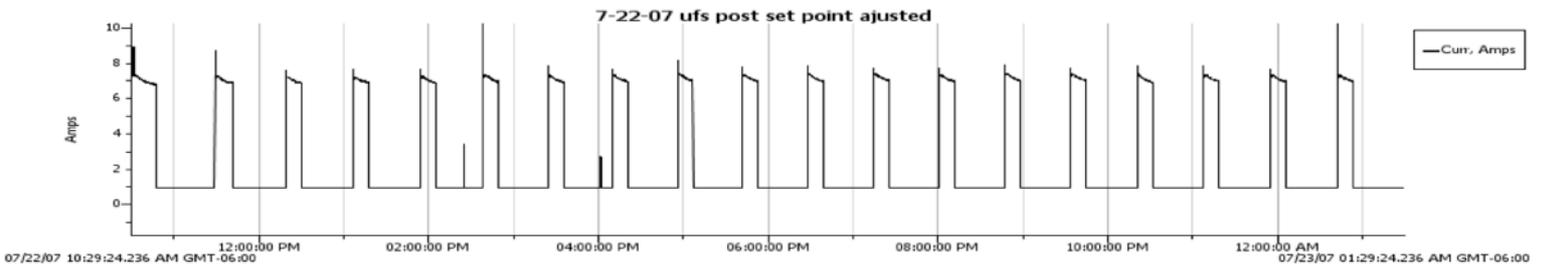
Because air no longer causes so many random stop starts, longer on/off cycles lead to considerable energy savings.

THE RESULTS:

Prior to an EndoCube being fitted, a refrigeration unit is controlled by fluctuating air temperatures which cause regular and random on/off cycles.



After fitting an EndoCube, the on/off cycles become longer and more even. This reduces starts typically by between 40% - 80%.



Nota bene: Note here how the range of produce temperature variance has reduced (from 20 down to -8 degrees F. This has positive implications on produce quality).

Some of EndoCube's clients



The Investment

EndoCube - 5 year product warranty

Average Return On Investment: typically 9 - 12 months*

*As proven with testing ROI can be less than 6 months