

eCube A green Solution for business

Using an eCube results in refrigeration cycles that are less frequent and last longer, while food temperature is kept constant.

The benefits include lower electricity bills, reduced CO₂ emissions, a longer lifespan for equipment and potentially less noise pollution.

The eCube is being installed, with superb results, in leading supermarkets, breweries and hotels worldwide.



A green solution for the food and beverage industries has now arrived in the shape of the eCube.

Invented by British engineers and patented globally, the eCube has been widely tested in-house and by independent organizations, and has been proven to reduce energy consumption by up to 33 per cent.

This neat wax cube is a revolution in refrigeration. Easily fitted onto a thermostat sensor, it changes how fridges and freezers work by mimicking food. Rather than respond to fluctuating air temperature, the eCube makes refrigeration units read food temperature only.

Refrigeration units work in a series of cycles, monitoring air temperature in order to decide when to switch on and off. But air temperature rises faster than the temperature of food, so refrigeration units work harder than necessary.

Contact **TLR Energy** to have a personal review of your refrigeration system and find out how you can start to save money...today

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