



‘.....We have carried out an independent trial with an Endocube in one of our on-site kitchens, through the trial we made an energy saving of 17.78%. Based on these savings we will be rolling out the Endocube across all of our sites. It is a simple idea that seems to be very effective in energy saving which will lead to a reduction in CO2 emissions’.

Mike Wells, Head of Facilities, npower



‘.....When we first heard about the Endocube, we wanted to test it as quickly as possible. We arranged for a large scale trial to be completed and once the results were in, we immediately implemented the Endocube at the Riverbank Park Plaza. As a result of installing over 150 Endocube’s, we are saving appx £17,000 per year on our electricity bill. Since the successful trial at Riverbank the Endocube is now being installed through out the Park Plaza Hotels in the UK’.

David Bell, Chief Engineer, Riverbank Park Plaza Hotel



‘.....When we saw the advert for the Endocube we were just beginning our environmental project. Trials were set up and showed the savings made it an invaluable product to use. We have asked all our 150 kitchens to have them fitted and our client response has been extremely positive. Everyone from Endocube have been extremely helpful, I Have no hesitation to recommend them to others’.

Caroline Fry, Joint Managing Director, Charlton House Catering Services Ltd



‘.....We are constantly striving to reduce energy costs and emissions within Woolworths and have trialled the Endocube which showed considerable savings. We are now in the process of arranging for this product to be installed into the refrigeration units in all our cafe stores.’

Energy Management Team, Woolworths



‘...We have had 23 Endocube units installed on our refrigeration equipment throughout the hotel. Since being installed we have noted significant reductions in energy bills and have reported considerably less equipment failure. We are delighted with the Endocube performance which has helped us reduce our carbon footprint and most importantly our operating costs. We would happily recommend this amazing technology to all industries utilising refrigeration equipment.’

Mark Francis, Maintenance Manager, Ramada Plaza Gatwick



Holiday Inn London - Kings Cross/Bloomsbury
United Kingdom



27/7/2008

To Whom It May Concern

This is to confirm the installation of Endocube has been carried out at these premises during March of this year. The units have been installed on all the reach in and walk in refrigeration.

Since installation, the amount of cycling on and off of the units has fallen by 30%, which will no doubt improve the longevity of the condenser units.

Energy savings have been measured at around 18-20%, depending on the individual units, and this has resulted in savings of over a thousand pounds a year in total.

I would not hesitate to recommend installation of these units to refrigerators and freezers in order to save electricity and wear on the equipment.

Signed

Andy Bunce MCMi AMIMarEST MIDiagE
Group Engineer

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To Whom It Concern,

I trialed the Endocube energy saving device at Radisson SAS London Stansted Airport and Radisson SAS London Portman Hotel. During the trial we fitted one unit to a Walk-in cold room and one unit to an upright fridge ; we monitored the KWH consumption for one week with the unit fitted and one week without, we found that we were showing a 9% reduction in electrical consumption week on week.

Following the trial I have had 84 Endocube devices fitted to various refrigeration units at both the above properties. Year on Year savings on electrical consumption have been 18%

I would have no hesitation in recommending this product to any hotel as a cost effective way to reduce electrical consumption and also prolong the working life of their equipment.

Kind Regards

Simon Pearson
Chief Engineer
Radisson SAS London Stansted Airport Hotel
Radisson SAS London Portman Hotel



We have carried out trials with Endocube in one of our customer sites, Roadchef services Northampton – North/southbound. Backed up by our high quality technical service and support with a high regard for the environment we carefully monitored the refrigeration equipment and food temperatures. The Endocube allows the refrigeration equipment to manage the temperature of the food product rather than the fluctuating air temperature. The concluded results and benefits are as follows:

- 1 – Temperature of the monitored equipment was kept stable resulting in less frequent refrigeration cycles.
- 2 – More efficient use of the refrigeration equipment, less wear and tear thus energy efficient.
- 3 – It has been proved that the refrigeration cycles have been reduced whilst still keeping the food temperature constant within its legislative limits.
- 4 – It has been proved that within a busy environment , doors left open for short periods or constantly in and out the cabinets the Endocube keeps the temperature stable as it only monitors the product temperature and not the fluctuating air temperature therefore unnecessary refrigeration cycles.

I can see the benefit of the Endocube for the more efficient use of the refrigeration equipment , safer food and energy savings solutions to the food manufacturing and storage industry.

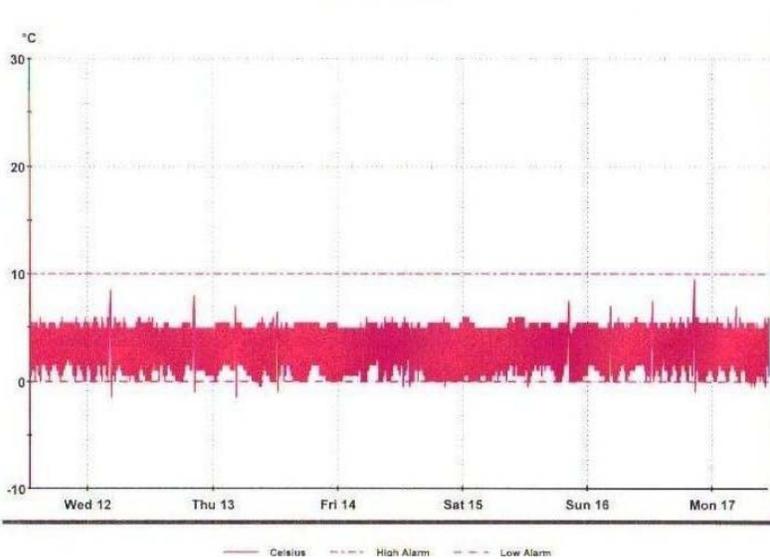
Everyone at Endocube have been considerately helpful, I have no hesitation to recommend this product to others.

Kind regards,

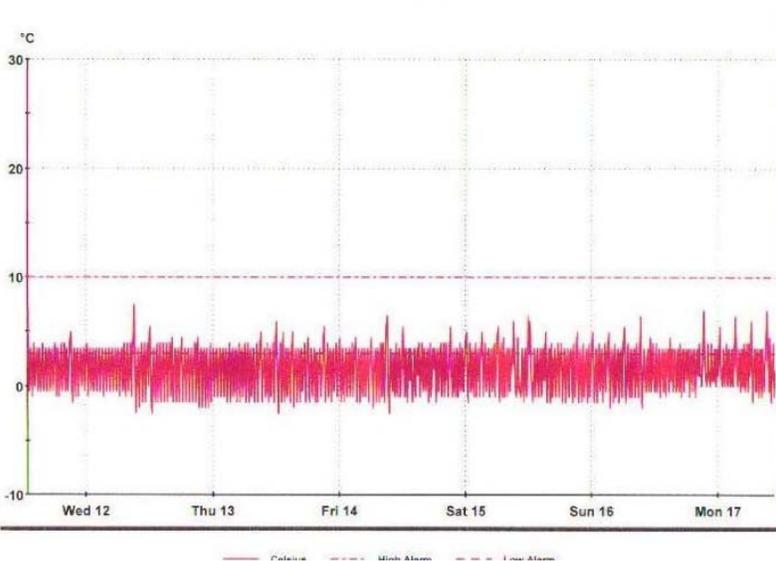
Vince Presti (Capital Cooling)
Central Regional Manager



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25 February 2008

To whom it may concern,

I can confirm that Welcome Break trialled the Endocube at one of its locations on a selection of 13 refrigeration units including 4 'walk in' rooms; the results are very encouraging. Whilst this pilot was only at one site, the specifications will be different at other locations; we believe however that the 3 months payback could also be achieved at the other locations.

Attached are the results of the trial

Yours Sincerely

WelcomeBreakGroup

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Trial Data

Unit Name/Model no.	kW/hrs w' out Endocube	kW/hrs with Endocube	kW/hr diff +/-
Foster WIF 3phase (meter 1)	227.6	185.1	-42.5
Foster WTC 1phase (meter 3)	75.4	46.7	-28.7
SRL Pack Station PSO109/ 3060066	51.58	44.78	-6.8
Foster UIRSID Freezer	112.42	64.18	-48.24
Foster WIF 3phase (meter 4)	262.0	229.3	-32.7
Foster WIC 1phase (meter 2)	182.2	653	-116.9
Foster Upright	21.96	17.12	-4.84
Foster U/C S/D Chiller	23.98	18.67	-5.31
Foster Prep Table	142.05	122.91	-19.14
Foster U/R S/D Chiller	19.66	18.02	- 1.64
Foster U/C	35.96	26.98	-8.98
Foster U/C G/D Chiller	18.52	16.23	-2.29
Williams Gem Multi Deck	105.21	95.35	-9/86
Total kW\hr Saving per week			327.9
Total kW\hr saving per annum			17,050.80