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PRESS RELEASE

CANADA'S FIRST INSTALLATION OF THE ALL-NATURAL-REFRIGERANT NEWTON REFRIGERATION SYSTEM AT WHOLESOME HARVEST BAKING IS FEATURED IN ACCELERATE AMERICA

News magazine from shecco looks at how leading organizations use climate-friendly natural refrigerants – carbon dioxide, hydrocarbons and ammonia – to improve and future-proof refrigeration, air conditioning and heating systems

Brooklyn, N.Y. – (February 23, 2017)

Wholesome Harvest Baking's deployment of the energy-efficient, all-natural ammonia/CO2 NewTon refrigeration system in a Toronto bread-making plant – a first for Canada, and only the second in North America – is detailed in the February 2017 issue of Accelerate America, published online this week. Wholesome Harvest Baking is a division of baking giant Grupo Bimbo.

Produced by shecco, the worldwide expert in natural refrigerant news, Accelerate America is the first news magazine written for and about the most progressive business leaders working with climate-friendly natural refrigerants in the United States, Canada and Mexico.

Accelerate America is viewable online at no charge at <http://www.acceleratenam.com>. In addition, print copies are distributed at major

North American trade shows serving the HVAC (heating, ventilation, air-conditioning) and refrigeration industries, and mailed to key end users in food retail, foodservice, cold storage, food processing and other sectors.

The NewTon – produced by Japanese manufacturer Mayekawa and co-marketed in North America by CIMCO Refrigeration – is one of a growing breed of low-charge packaged ammonia refrigeration systems that maintain a small amount of ammonia to reduce regulatory scrutiny. The system uses ammonia only to condense gaseous CO2, which is the refrigerant providing cooling in operating areas (a spiral freezer at Wholesome Harvest Baking) as ammonia is safely confined to the engine room.

The February 2017 issue (volume 3, No. 22) also provides highlights from the AHR Expo, a look at an advanced transcritical CO2 refrigeration system being rolled out by European retailer/wholesaler Transgourmet, a report on industry efforts to have the U.S. Congress vacate the Environmental Protection Agency's updated Risk Management Plan (RMP) rule, and survey results showing factors impacting adoption of CO2 refrigeration in North America.

Also covered in the February issue: a review of low-charge ammonia systems in Australia, a look at a Japanese refrigeration system that combines a CO2 condensing unit and a brine-ice thermal tank, a study showing the long-term effect of HFC refrigerants on rising sea levels, and an opinion piece on the need for transformational change in air conditioning refrigerants.

About shecco

For the last 16 years, market accelerator shecco has been active in helping bring climate friendly technologies faster to market. shecco supports over 100 partners worldwide in the HVAC&R sector, where the focus is on sustainable refrigeration, heating & cooling technologies using natural refrigerants. shecco offers a variety of services in three areas: 1) media, including online industry platforms, magazines and a catalog of dedicated research reports; 2) market development, including market research, consultancy and public affairs services, as well as special international projects; and 3) events, including international conferences

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