

A Smart New Cooling System that WORKS



***EnerC2** is the innovative green technology that is changing the way the food industry cools its product.*

The technology of **EnerC2** is based on the fact that food and beverage products contain significantly different thermal properties than air. Temperatures rise and fall at different rates and at different intervals. Refrigerator and freezer operation is much less efficient when air temperature is monitored rather than the actual food and beverage temperature.

EnerC2 retrofits over the external air probe in commercial coolers and freezers. It converts the temperature measurement from the ambient air temperature to that of food and beverage. As a result, refrigeration, or freezer, unit is measuring

the intended temperature of food and beverage rather than the immediate environment surrounding the probe. This creates an inherently more efficient scenario, resulting in an average energy reduction of 15-30%.

EnerC2 is effective at reducing carbon emissions by several thousand pounds annually. It helps to promote food safety by maintaining tighter temperature ranges. It reduces maintenance costs on equipment by minimizing unnecessary compressor cycles.

Maass Refrigeration Service, LLC is committed to delivering solutions that allow our clients to reduce their energy consumption and minimize their carbon footprint, which benefits the environment that we share.

ENERGY SAVINGS AND INSTALLATION

- 15-30% reduction on energy cost, depending on size, type, and usage of refrigeration unit(s)
- Installs in less than 5 minutes
- Retrofits to existing temperature probe
- No electrical or mechanical parts

SHORT TERM RETURN ON INVESTMENT

- Product and energy savings lasts for years

FOOD SAFETY

- Provides a more accurate means of temperature measurement, based on food product density rather than variations in air temperature
- Stabilizes cooler temperature

GREEN

- Reduces energy consumption
- Reduces CO2 emissions by 20-30%
- Endorsed by the Green Restaurant Association

ELIMINATES UNNECESSARY COOLING CYCLES

- Extends useful life of cooler compressor
- Reduces maintenance costs
- Increases equipment's lifespan

10-YEAR WARRANTY

- Comes with an unlimited 10-year warranty
- Does not affect any existing equipment warranties

KEY BENEFITS: BY THE NUMBERS

- 1 ENERGY COSTS REDUCED BY 15-30%
- 2 12-18 MONTHS ROI
- 3 CO₂ EMISSIONS REDUCED BY 20-30%



Is endorsed by the Green Restaurant Association (GRA), because it meets the GRA Endorsement Standard for Refrigeration Temperature Sensor.



EnerC2 energy savings have been verified by independent engineering studies and numerous pilot programs across the U.S. In addition, this product has been extensively tested and incorporated into cooling systems by Major brands displayed above.

"This is a 'no-brainer' decision for every restaurant in the world. I am saving almost 20% per month on my [refrigeration] electric bill! I easily paid for the initial investment and your support has been phenomenal."
-- Brad Evers, Owner/Operator
Chic-Fil-A

*"We have been very pleased with the performance of **EnerC2**. We are especially impressed with the simplicity of the technology and the short term ROI. We believe that this technology could very well become a standard for our franchises across the world."*
-- Don Welsb, Owner/Operator
Sonic



AS SEEN ON FOX CW CBS The Miami Herald The Boston Globe Tusculi Report JAMA

EnerC2



Walk-in Solutions that Empower Your Budget

ABOUT THE MANUFACTURER

The Madison Energy Group is a progressive energy company offering a comprehensive suite of green technology solutions. Madison Energy offers global scale solutions from a carefully comprised portfolio of energy efficiency technology.

MADE IN THE USA

In an effort to centralize its operations, increase efficiency, and benefit the local economy, The Madison Energy Group is bringing 100% of the production of its flagship product, **EnerC2**, back to the U.S.

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