



## OVERVIEW

Coolerado Corporation designs, manufactures, and markets highly energy-efficient air conditioners for commercial use. Our award-winning indirect cooling technology – the Maisotsenko Cycle – uses up to 90% less energy than the most efficient conventional systems. Our products have been verified by third parties, including the U.S. Department of Energy. We have over 2,500 installations in 26 countries.

In this industry, it's all about keeping things fresh. High heat loads from ovens and grills, stagnant kitchen air laden with funky food smells, and building designs with lots of large windows can all make for an environment that's anything but. That's where our air conditioners really shine. Coolerado solutions will help your restaurant meet the most rigorous ventilation rates set by building codes and the ASHRAE Standard 62.1 (Ventilation for Acceptable IAQ), while drastically reducing your energy consumed for cooling. Coolerado air conditioners can help your business save up to 80% on cooling costs while improving indoor comfort for your staff and customers.

## ENERGY AND PEAK DEMAND REDUCTIONS AND PAYBACK

### TYPICAL RESTAURANT CHARACTERISTICS

Size 2,000 (SqFt)      Capacity Tons 20  
Current Peak kW 32      Current kWh Usage 220,000

	Peak kW Savings	Energy kW Savings	Net Installed Cost	Annual Savings	Payback
Nominal Coolerado Units (6)	7.5 (25%)	150,000 (70%)	\$49,000	\$15,000	3.3 years

” The Coolerado system was one of the best investments I made this year. It does all that was promised. I'm extremely satisfied with the air quality and the drop in the electricity bill.

### Arno Bakkes

Owner | McDonalds Restaurant, Bloemfontein, South Africa

” Widespread deployment of this technology in average-to-dry climates in the United States could have a significant positive impact on electric demand and ease the burden on the utility grid....This technology also has the potential to have a significant impact on an agency's energy bills in terms of reducing both energy and demand costs.

### FEMP Report

(Federal Energy Management Program) Technology Installation Review

## WHY COOLERADO?



### INDOOR AIR QUALITY

Coolerado air conditioners help your restaurant meet the most stringent ventilation rates set by ASHRAE standard 62.1 while saving energy in cooling. This means improved indoor air quality for kitchen staff and customers—and a lower energy bill.



### HIGH EFFICIENCY

We can help any restaurant reduce its cooling cost up to 70%.



### QUICK PAY BACK

In many cases the investment in Coolerado units can be paid back in three years or less.



### INCREASED INDOOR COMFORT

Coolerado solutions enhance capacity to ensure optimal comfort set points in any climate zone, without the risk of icing up cooling coils.



### CONNECTED LOAD

Reduce power infrastructure capital expenditure for cooling equipment by up to 33% or redirect power availability to more kitchen equipment. We can help you cut peak electrical demand on an ongoing basis.



### LOW MAINTENANCE EXPENSES

Coolerado equipment has fewer moving parts than conventional HVAC equipment. By reducing compressor run time, we minimize maintenance and the need to replace expensive components.



### SCALABILITY

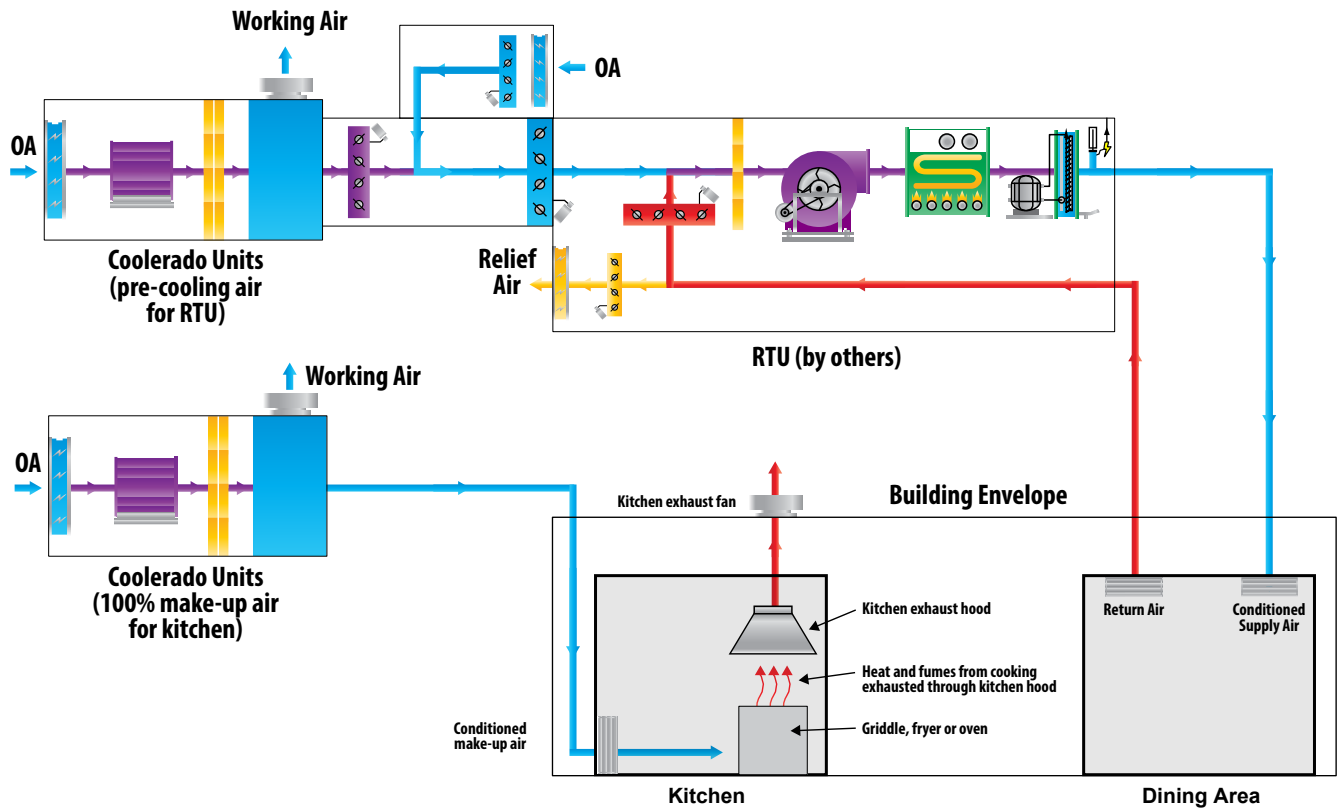
Our simple modular design increases cooling capacity as your cooling demand grows in size or density.



### SUSTAINABILITY GOALS

Use less energy and reduce your carbon footprint without chemical refrigerants. Receive high IAQ and earn up to 36 potential LEED credits.

## Coolerado Cooling Kitchen and Dining Areas



## Coolerado Cooling Kitchen Make-up Air

