

Information and updates from KE2 Therm Solutions

KE2 Evaporator Efficiency Controller Receives National Restaurant Association Kitchen Innovations 2013 Award

On February 20th the National Restaurant Association released the list of products honored as Kitchen Innovations 2013 Award winners. The KI Awards honor the most promising and cutting-edge advancements in kitchen equipment for the food service industry.

"This year's Kitchen Innovations Awards recipients address today's leading commercial kitchen equipment challenges with advancements in energy efficiency and sustainability, online tools for tracking and monitoring, intelligent controls, as well as versatility to conform to diverse restaurant layouts," said Jeffery W. Davis, Convention Chair for NRA Show 2013 and CEO of the United States Beef Corporation. "These innovations will have a substantial impact on the efficiency and success of

restaurant kitchens, as well as the profitability of the restaurant itself." Among the winners is the KE2 Evaporator Efficiency controller from KE2 Therm Solutions.

Designed as a controller for walk-in coolers and freezers, the KE2 Evaporator Efficiency controller was selected for the KI 2013 Award for its energy efficiency characteristic, unique communication capability and ability to be used for new installation or retrofit of existing refrigeration equipment.

Award winners, like the KE2 Evaporator Efficiency,

are selected by a panel of judges including industry experts like Martin Cowley, Senior Manager Design and Standards for Walt Disney Parks and Resorts, Jim Krueger, Jr, Chief of

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F&B Research and Development, and Robert Marshall Vice President, U.S. Operations for McDonald's Corporation. In addition to the in-depth application and support documentation that applicants provide, requirements for consideration include feedback from two operators who have used the innovation, products must be commercially available, and have appropriate regulatory approvals.

The KE2 Evaporator Efficiency controller will be on display at the KE2 Therm Solutions booth, #6382 at the National Restaurant Association Restaurant, Hotel-Motel Show in Chicago May 18-21. Multiple customers who have incorporated KE2 Evaporator Efficiency technology into their product offering will also be displaying the award winning innovation at the show.