

Press Release

**SIGNIFICANT PERFORMANCES IMPROVEMENT WITH EPTA'S XTE:
AN APPLIED STUDY IN THE AUCHAN KORZÓ HYPERMARKET IN MAGLÓD**

Milan, November 18th 2024 - Epta – *Independent global player and leader specialised in commercial refrigeration* – celebrates the **positive results** achieved by the **Auchan Korzó hypermarket in Maglód**, Hungary, in the months following the completion of the **XTE (Extra Transcritical Efficiency) installation** in collaboration with **Energy Recovery Inc.** The **innovative refrigeration system**, that is patented with IT granted application IT202200020811, is set to **revolutionise the Cold Chain** in the large-scale retail sector.

In detail, the store features a **customised transcritical CO₂ system**, consisting of two **modular ECO2Large units for large spaces**, one of which is integrated with XTE. The system, featuring **enhanced refrigeration capacity**, reaches a **total of 285 kW**.

*"The data collected and analysed over a **significant range of operating conditions**, accounting for **various seasonal outdoor temperatures**, showed **performance beyond expectations**, with an **average measured savings of 15% with the XTE system in operation**, up to ambient **temperatures of 42°C**"* states **Stefano Trabucchi**, Epta System Engineering Group Manager, who continues *"This achievement is the result of continuous **Research and Development efforts** aimed at making the technology increasingly cutting-edge, beginning with the **optimisation and standardisation** of the refrigeration circuit."*

DEMO 19: THE AUCHAN IN MAGLÓD IS ENOUGH

The installation in Maglód represents one of the **first applied studies of XTE**, carried out as part of the **European project ENOUGH***, of which **Epta is one of the supporters participating to the demonstration of new technologies**. Funded by the European Union's **Horizon 2020** program and coordinated by **SINTEF Ocean** in Norway, the plan aims to **decarbonise technologies for Large-Scale Distribution** and make the cold chain **climate-neutral and more efficient**. (grant n. 101036588 under H2020 program)

Specifically, the **Hungarian site demonstrates the feasibility and field performance of XTE**, with an **assessment** of the system in operation. The integration of the Energy Recovery's **PX G1300 pressure exchanger, suitable for use with CO₂**, proves to be effective, even at an operational level, for **recovering expansion work and reducing the energy consumption of the system**.

EPTA: A TURNKEY PROJECT WITH NUMBERS THAT COUNT

This **turnkey project** confirms Epta as a **Fully Integrated Provider**, capable of completing **every phase** related to the store's **restyling**: from **designing the best refrigeration system** and **configuring the layout of the counters**, to their **installation and commissioning**, as well as **providing after-sales services**.

An **integrated approach** that not only translates into **superior quality and efficiency** but also in numbers that count: **10,000 m² of sales area**, **131 remote counters**, connected via ducts and with the refrigeration units through **5 km of copper piping**, and **24 temperature-controlled spaces** for **storing** fresh and frozen foods, upgraded by Epta through **retrofit interventions with 35 new evaporators**.

EPTA IS EXCELLENCE IN EVERY DEPARTMENT

The **creative team at EptaConcept** was able to design a **harmonious and elegant layout** and create **synergies** between the **Eurocryor display cases** and the **Costan solutions**, thanks to the **complementarity of the Group's brands**, with the aim of **increasing attractiveness and profitability** in the various departments:

- **Pre-packaged fresh products:** with the **positive vertical GranVista Next** and the **semi-vertical GranValdaj** and **GranSibari** from the **GranFit** line under the **Costan** brand, ensuring **perfect preservation of goods** and **excellent energy performance**;
- **High-value fresh products:** such as cheeses, both fresh and aged and cakes, thanks to the **Twin SV** display case from the **Ambienti** family by **Eurocryor**, known for its **dual temperature** and complete **transparency**;

- **Frozen products:** with the **negative vertical GranBering units** from the **GranFit** series, in combination with the **Tortuga Ultra** cabinets under the **Costan** brand, for **excellent visual impact** and **immediate access to the products**.

Epta confirms its **technological leadership** also through a **comprehensive package of after-sales services** included in the **EptaService LifeCycle Program**, offering **advanced diagnostics, remote monitoring functions** and **predictive maintenance algorithms**, designed to support technicians in troubleshooting processes and **extend the lifespan** of the installed system.

*The **ENOUGH** project has received funding from the European Union's Horizon 2020 research and innovation programme under grant agreement No 101036588.



Horizon2020
European Union Funding
for Research & Innovation



Epta. Advanced solutions for your store.

EPTA – A multinational group specialising in commercial refrigeration, it operates worldwide through its brands **Costan** (1946), **Bonnet Névé** (1930), **Eurocryor** (1991), **Iarp** (1983), and **Kysor Warren** (1882). Epta positions itself on the domestic and international markets as a partner capable of producing and marketing complete refrigeration systems, thanks to the integration of specific product lines such as: traditional positive vertical and semi-vertical, vertical and negative horizontal refrigeration counters, incorporated unit counters (Plug-in) for the Retail, Food & Beverage and Ho.re.ca sectors, medium and large power units and a complete portfolio of pre- and after-sales services. Headquartered in Milan, it has more 8,000 employees, several production sites in Italy and abroad, and a capillary technical and commercial presence all over the world, guaranteed by more than 40 technical-commercial branches.

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