





Magazine: food HQ World 1st December 2024



foodHO.world | December 2024

## Signficant Performances Improvement With Ept's xte:

An Applied Study In The Auchan Korzo Hypermarket In Maglod



Milan, December 3rd 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 cuttingedge, 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





nnovations in Food Refrigeration | Cover Story



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 climateneutral 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 aducts 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 Croup's brands, with the aim of increasing attractiveness and profitability in the various departments:

Pre-packaged fresh products: with the positive vertical Gran/Vista Next and the semi-vertical Gran/Valdaj and Gran/Sibari from the Gran/Fit 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 Euroayor, known for its dual temperature and complete transparency;

Frozen products: with the negative vertical GranBering units from the GranPit 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.

By foodHQ Staff

19

