

Cool It!

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MB MASTER-BILT®
 Refrigeration Solutions

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Master-Bilt Walk-Ins Take The LEED

With the drive for energy savings and environmental responsibility permeating practically all industries, the U.S. Green Building Council's LEED program recently created the *LEED 2009 for Retail: New Construction and Major Renovations* document covering new construction and major renovations in the retail arena.

Following LEED guidelines will help a project earn points which may be leveraged in several ways:

- Recognition for environmental commitment to community, industry, etc.
- Third party validation of the achievement
- Marketing exposure through the USGBC's website, conference, case

studies and media announcements

- To qualify for state and local government rebates

One section of the LEED retail construction document contains guidelines, or prescriptives, for walk-in coolers and freezers. Several attributes including envelope (housing), evaporator, condenser and lighting are considered with a prescriptive measure listed for each (see chart below).

As indicated in the chart, Master-Bilt can provide a walk-in cooler or freezer which meets or exceeds each prescriptive.

For more information on LEED, visit www.usgbc.org.

ITEM	ATTRIBUTE	PRESCRIPTIVE MEASURE	BASELINE FOR ENERGY COST BUDGET	MASTER-BILT
Envelope	Freezer insulation	R-46	R-36	YES
	Cooler insulation	R-36	R-20	YES
	Automatic closer doors	Yes	No	YES
	High efficiency low/no heat reach-in doors	40 W/ft. of door frame (low temperature), 17 W/ft. of door frame (medium temperature)	40 W/ft. of door frame (low temperature), 17 W/ft. of door frame (medium temperature)	YES
Evaporator	Evaporator fan motor and control	Shaded pole and split phase motors are prohibited. Use PSC or EMC motors.	Constant speed fan	YES*
	Hot gas defrost	No electrical defrosting	Electric defrost	YES*
Condenser	Air-cooled condenser fan motor and control	Shaded pole and split phase motors are prohibited. Use PSC or EMC motors. Add condenser fan controllers.	Cycling one speed fan	YES
	Air-cooled condenser design approach	Floating head pressure controls or ambient subcooling	10° F to 15° F dependent on suction temperature	YES
Lighting	Lighting power density (W/sq. ft.)	0.6 W/sq. ft.	0.6 W/sq. ft.	YES

*Master-Bilt meets these Prescriptive Measures with our optional Master Controller Reverse Cycle Defrost system.

Data taken from the US Green Building Council's "LEED 2009 for Retail: New Construction and Major Renovations." Online at www.usgbc.org/ShowFile.aspx?DocumentID=7956.

What To Look For In Ice Cream And Novelty Display Freezers

When dealing with ice cream and frozen novelties, your freezer is the most important part of the operation. Not only should freezer reliability be top concern but another factor to success is having an inviting and clean display at the front of the house to showcase novelties, spark interest and increase sales.

First and foremost you must keep in mind that the ideal storage temperature for ice cream and frozen novelties is -10°F , while serving temperature is anywhere between 2° to 40°F . Below are some tips to consider when deciding on an ice cream and novelty display

freezer for your operation:

- Choose a display freezer equipped with electronic refrigeration controls for optimum performance, extended life-cycle and consistent temperatures.
- Make sure your freezer is designed for optimum performance in an air-conditioned area at 75°F ambient and 55% relative humidity.

- Look for a case that has ample viewing area with non-fogging glass.
- You'll want to draw attention to your attractive novelty merchandise, so look for lighted graphic display panels.
- A durable back door is a must for easy access to and stocking of product.
- Door should also have replaceable gaskets since those can wear out over time. Gaskets that allow cold air to escape are a big energy/money waster.
- Full-length interior lighting is necessary for the best product exposure.

New advancements are constantly being made in the refrigeration industry, especially during the age of "greening your business." When purchasing an ice cream and novelty display freezer, ask your supplier what new sustainable features are available. A respectable manufacturer can help you determine what type freezer your facility needs and help you install it as well. Technological advancements, wearability and energy efficiency are the key components to a successful system.



Master-Bilt's FIP-40 frozen novelty merchandiser is equipped with many features designed to increase product visibility and sales such as lighted graphic panels, large non-fogging front glass and full-length interior lighting.

Master-Bilt ENERGY STAR® Qualified Models

ENERGY STAR has become a major benchmark for determining efficiency in cabinets and merchandisers. And so, we are frequently asked which Master-Bilt cabinets are qualified. Below is a list current as of June 15, 2011. More models will be added in the near future. Many of the glass door and solid door refrigerators and freezers are also available in conventional models.

Glass Door Merchandiser Refrigerators	Solid Door Refrigerators	Undercounter Refrigerators	Glass Door Merchandiser Freezers	Solid Door Freezers
BMG-27	BSD-24SRA	MBUR27	BLG-27HD	BSD-24SFA
BMG-48	BSD-52DRA	MBUR48	BLG-48HD	BSD-52DFA
BMG-52	BSD-80TRA	MBUR60	BLG-52HD	BSD-80TFA
BMG-74	MBR23-S	MBUR72	BLG-74HD	MBF23-S
BMG-80	MBR49-S		BLG-80HD	MBF49-S
BSG-48	MBR72-S			MBF72-S
BSG-74				



Product Scene

Pizza Prep Units Join Fusion™ Line

The latest addition to the Master-Bilt Fusion™ line has arrived: the MBPT series pizza prep units.

These new units are available in one-, two- or three-door models, with standard 1/3 size pans and heavy-duty ergonomic door handles. Each model is constructed of durable stainless steel on the interior and exterior.

Other standard features include a 1/2" thick, 19" deep reversible cutting board and an insulated top lid to help keep pizza toppings fresh. Six-inch diameter casters make it easy to place the unit where needed and to clean underneath. Inside each unit, adjustable vinyl-coated wire shelves help with storage of toppings, dough and other related items.

New Fusion Overshelf And Refrigerated Drawer Options

Speaking of expansions to the Fusion line, we've added overshelves and refrigerated drawer options to our MBPT pizza prep units, MBSP salad/sandwich prep units, MBSMP mega top prep units and MBUR undercounter refrigerators.

A single and double overshelf is available as well as a wide variety of drawer placement options. Shelves and drawers are constructed of stainless steel like the rest of the cabinet.



MBPT model pizza prep units are available in three sizes with standard pans and cutting board.



Overshelves and refrigerated drawers are available for Fusion prep units and undercounters. Shown is an MBSMP48-18 mega top sandwich/salad prep unit with double overshelf and drawers.

“

A pun is the lowest form of humor, unless you thought of it yourself.

—Doug Larson

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New Key Customers

Thanks to these companies for joining the Key Customer network:

Coast Restaurant Supply
La Mesa, CA

Mexam Enterprises
Chula Vista, CA

New Asia, Inc.
San Gabriel, CA



Upcoming

- National Association of Convenience Stores (NACS) Show
October 2-4, 2011
McCormick Place
Chicago, IL
- Canadian Restaurant and Foodservices Association (CRFA) Show
March 4-6, 2012
Direct Energy Centre
Toronto, ON
- ApEx Show
April 3-4, 2012
Moncton Acrena
Moncton, NB
- NRA Restaurant Hotel/Motel Show
May 19-22, 2012
McCormick Place
Chicago, IL

We need your help!

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