



Refrigeration News & Product Information
Published Quarterly

May 2013



Master-Bilt Wins 2013 Kitchen Innovations Award

GPS series glycol-cooled parallel rack refrigeration systems win the prestigious Kitchen Innovations 2013 Award presented by the National Restaurant Association Restaurant, Hotel-Motel Show. [More...](#)

Fusion Plus Webpage Now Online

Have you seen Master-Bilt's [new Fusion Plus webpage](#)? Check out the features and benefits of our new glass door merchandiser lineup. The page includes links to the introductory video, spec sheets and the Fusion Plus brochure. [More...](#)

Counterop Merchandiser Joins Fusion Line

The new MBCTM7-B incorporates energy saving features, superior system performance and optimum merchandising. [More...](#)

Master-Bilt: 75 Years And Still Growing



Help us celebrate our 75th year in business by sharing your Master-Bilt success stories. Maybe you have a unique application or a piece of equipment that's been faithfully cooling for years and years. If so, we invite you to post your testimonials and pictures on our [Facebook](#) page or email to lburge@master-bilt.com.



[See Us in Booth 4254.](#)

And don't miss our exhibit in the Kitchen Innovations Pavilion - booth 2440J.

Quarterly Quote:

"Obstacles are those frightful things you see when you take your eyes off your goal."

-Henry Ford



Refrigeration News & Product Information
Published Quarterly

May 2013



Master-Bilt Wins 2013 Kitchen Innovations Award



Master-Bilt received a National Restaurant Association 2013 Kitchen Innovations Award for the GPS series parallel glycol rack refrigeration systems. These systems use a highly efficient refrigeration system to chill a glycol loop which is, in turn, used to cool various refrigeration equipment in a foodservice kitchen or retail environment.

The GPS series system cools a brazed-plate heat exchanger which removes the heat from the glycol loop. The glycol is then circulated by a highly efficient variable speed pump to the kitchen fixtures.

The most unique feature of the Master-Bilt glycol system is that it utilizes floating heat pressure technology to lower the energy consumption of the refrigeration system by as much as 25%. The system also uses full digital controls vs. mechanical controls in competitive equipment. These state-of-the-art digital controls provide greater precision, diagnostics, data logging and monitoring capability.

Along with energy savings, the biggest benefit of the glycol system is a reduced refrigerant charge which is completely contained within the wall of the parallel rack system. Only the chilled glycol is distributed to the kitchen. Less refrigerant and piping mean less chance of refrigerant leaks which allow greenhouse gasses to escape into the atmosphere.

For more information, contact us at sales@master-bilt.com.

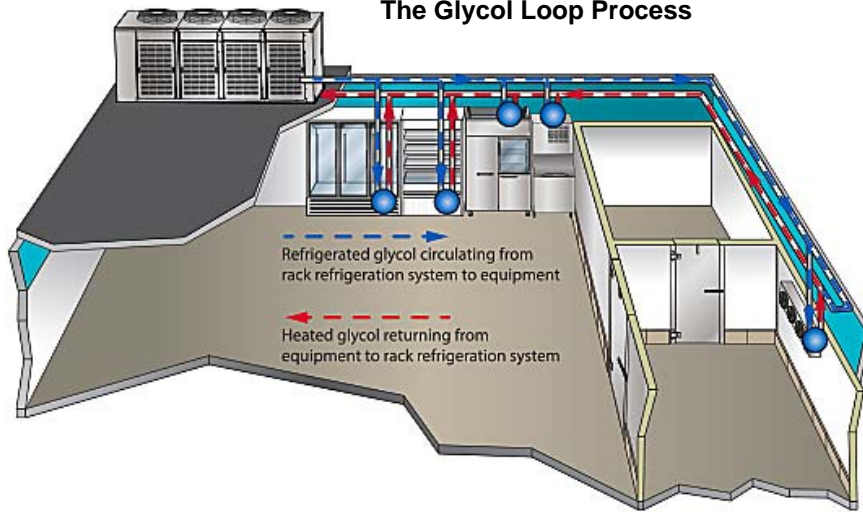
May 2013 Articles:

Master-Bilt Wins 2013 Kitchen Innovations Award

Fusion Plus Webpage Now Online

Countertop Merchandiser Joins Fusion Line

The Glycol Loop Process



Master-Bilt GPS series parallel rack systems circulate glycol through a loop, typically copper or ABS piping, to refrigeration equipment such as merchandisers, reach-ins and walk-ins. Return lines carry heated glycol from each piece of equipment back to the rack system for re-cooling.



Countertop Merchandiser Joins Fusion Line



Master-Bilt adds countertop refrigeration to the Fusion line with the new MBCTM7-B merchandiser. The MBCTM7-B incorporates energy saving features, superior system performance and optimum merchandising, all hallmarks of Master-Bilt quality. Features include:

- Standard LED lighting for best product illumination
- ENERGY STAR® qualification
- Self-closing hinges for low operational cost
- Convenient reversible doors with recessed handle
- Two adjustable shelves for merchandising flexibility.

For more information, [click here](#).

May 2013 Articles:

Master-Bilt Wins 2013 Kitchen Innovations Award

Fusion Plus Webpage Now Online

Countertop Merchandiser Joins Fusion Line



908 Highway 15 North • New Albany, MS 38659
800-647-1284 • sales@master-bilt.com



A Standex International Corporation Company - ©2013, Master-Bilt, All Rights Reserved

To be removed from future Master-Bilt promotional emails such as this one, please reply to this email and type "unsubscribe" in the subject line.