



# EndoCube



**Used by:**  
 Shopping Centres  
 Butcher Shops  
 Food Storage  
 Produce Storage  
 Bottle Shops  
 Corner Stores  
 Restaurants  
 Any area with coolrooms  
 or commercial refrigeration.

*Energy saving for your Chiller Unit or Coolroom.*

## Savings from Day 1.

*Endocube, a different method of controlling the temperature in your chiller unit or coldroom, giving you considerable savings whilst maintaining the integrity of the cold goods and enhancing the temperature control.*

### Features and Benefits:

- Regular Energy Savings of up to 33%.
- Compressor cycle lasts longer, but frequency is reduced by up to 80%.
- Reduced maintenance & downtime.
- Maintains Food at Safer Temperature Resulting in Less Product Spoilage.
- Reduces Noise Pollution.
- Extends Refrigeration Compressor Life by up to 100%
- One-time Retrofit. Zero Maintenance.
- High grade, Food Safe.
- Six months, 110% performance guarantee.

### Applications:

Coolrooms - Commercial Refrigeration Units - Bar Fridges - Open Display Units - Sandwich Bars - Some Refrigerated Transport

Simple Professional Install

Regular savings of up to 33% in energy costs.

Enable easy non-invasive measurement of food temperatures

Provide more accurate food temperature control

Reduce heat, noise and vibration within the compressor

Adds additional life span to the compressor by up to 100%..

Reduced maintenance costs.

Startup and Closedown reduced by 50 - 70%



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