

Refrigerants, Naturally! for LIFE

SUSTAINABLE COOLING FOR EUROPE'S SMALL FOOD RETAIL STORES

CHOOSING THE RIGHT EQUIPMENT - CHECKLIST

FOR REFRIGERATION, AIR CONDITIONING AND HEAT PUMP APPLIANCES

With this checklist your **decision making process** on new refrigeration, air conditioning and heat pump (RACHP) appliances will become **much easier!** Choosing the right equipment is important for both environmental and economic reasons as you will reduce greenhouse gas emissions and save costs by planning new appliances according to your needs. **Look at your store holistically:** when purchasing new refrigeration appliances not only appliance characteristics and features play a role but also WHERE the refrigeration systems are placed in the store as they affect the ambient temperature and are affected by the same. Hence, the location of your refrigeration appliances has a direct impact on your AC / HP needs.



Complementing information on technology and market developments can be found in the **technology guide**, information on the most relevant regulations can be looked up in the **policy guide**, and in-depth knowledge on all topics above including recommendations on WHAT equipment to choose, WHERE to best place it in the store and HOW to use it most energy efficiently can be gained through our **e-learning course** customized for your special needs as store owners. More information at: www.refnat4life.eu

BEFORE MAKING A PURCHASING DECISION ON REFRIGERATION APPLIANCES, EVALUATE YOUR NEEDS:

Have you identified the number of products and the related storage volume...

- ... that require 24h refrigeration?
- ... that require less than 24h of refrigeration? *Tip: Not all beverages need 24h cooling.*
- ... with a storage temperature between -18 and -23°C?
- ... with a storage temperature between 4 and 8°C? *Tip: Dairy products such as cheese or yoghurt among others belong here.*
- ... with a storage temperature between 8 and 12°C? *Tip: Vegetables and fruits among others belong here.*

BEFORE MAKING A PURCHASING DECISION ON AC / HP APPLIANCES, EVALUATE YOUR NEEDS:

Have you identified all the **sources that impact the temperature** in your store?

- Check for direct sun light falling on your appliances. *Tip: Minimize direct sunlight to reduce the load and energy costs.*
- Quantity of clients in average and at peak hour. *Tip: More people bring more heat.*
- Heat conduction through walls and roofs. *Tip: Improved insulation reduces heat transfer and the cooling loan.*
- Electrical appliances. *Tip: Some appliances add heat to the store, install energy efficient appliances and ensure optimum location.*
- Store ventilation. *Tip: Ventilation reduces heat pooling and the load on your appliances.*

BEFORE CONTRACTING, REMEMBER TO CHECK YOUR DESIRED APPLIANCE FOR:

- Energy efficiency label. *Tip: Ideally you want A category, minimum B, avoid C or below.*
- Refrigerant type. *Tip: Look for natural refrigerants such as R290, R600a, R744 (CO₂).*
- Annual energy consumption. *Tip: the lower, the better.*
- Additional energy reducing appliance features. *Tip: For refrigeration systems for example look for night covers, doors etc.*
- Qualifications of your service provider. *Tip: Look for an established and certified service provider.*
- Consider an energy audit *Tip: The recommendations of an audit often result in savings greater than its cost.*

