

## Press release

*CAREL will be at the HDD exhibition in Shanghai, exhibiting its global solutions for professional kitchens and catering at stand E70, hall W3*

### **ALL OF CAREL'S FOOD SERVICE SOLUTIONS, SPECIFICALLY DEVELOPED FOR THE CHINESE MARKET**

Brugine (Padova), 27 March 2015

In the lead-up to China's largest HVAC trade show, CAREL will be in Shanghai from 30 March to 2 April at the HDD exhibition for the catering and hospitality industry. This will be an opportunity to present our high-efficiency solutions designed especially for professional kitchens and catering applications. **Energy saving and food safety are the keywords** that define CAREL's solutions. Forty years' experience in the field of air-conditioning and refrigeration controllers bringing added value to the catering business.

At the show, CAREL will be exhibiting its **solutions designed especially for Chinese market**, such as the new line of RCEZ 30A thermostats, including a new electronic thermostat designed expressly for China. The RCEZ line is a range of electronic microprocessor controllers with LED display for the management of refrigerating units, cabinets and showcases. Different models are available, for controlling refrigerating units with or without on-board fans, operating at low or above-zero temperatures.

Important **new technology** will also be on show at HDD: **EVD ice invented for cold environment** and IR33+FMC. Designed especially for cold rooms, EVD-ice is the evolution of the electronic valve driver designed to operate in extreme conditions, directly inside the cold room evaporator. **Ir33 + FMC** for Embraco Fullmotion compressors, on the other hand, simplifies the operation and management of variable-speed compressors in refrigeration applications. By simply setting just a few parameters, significant variations in compressor capacity can be implemented, with huge energy savings.

The CAREL stand will also be showing a **solution with constant temperature and humidity control for wine coolers and chocolate display cases**. The CAREL range of solutions is HACCP International\* certified to ensure food safety, voluntary quality certification that means added value. CAREL has exceeded the standards set by the directive, putting it in first place regarding food safety. This certification represents a guarantee for manufacturers, distributors and consumers.

\*HACCP International, specialising in HACCP methodology for food safety during processing, is an organisation accredited by JAS-ANZ to verify and certify the conformity of products, materials and services in the food industry.

**HDD/ 30 March – 2 April 2015**  
**Shanghai New International Expo Centre (SNIEC)**  
**Hall W 3 – stand E 70**

*press information*

CAREL Media Relations, Paola De Troia

T. +39 049 9731 899

media.relations@carel.com

**About CAREL INDUSTRIES S.p.A.**

CAREL is one of the world leaders in control solutions for air-conditioning, refrigeration and heating, and systems for humidification and evaporative cooling. Our products are designed to bring energy savings and reduce the environmental impact of equipment and systems. Our solutions are used in commercial, industrial and residential applications. CAREL has 18 fully-owned subsidiaries and 6 production sites, as well as partners and distributors in a further 75 countries.

For further information, go to [www.carel.com](http://www.carel.com)