

REBOUND TECHNOLOGIES
ICEPOINT @ FOOD PROCESSING FACILITIES

Economically optimize food production with unmatched cooling efficiency and dynamic capacity control.

40%

Efficiency
Gain

672 TR-hrs

Max Daily Cooling
Capacity

2 yr

Projected
Payback



Dynamic Cooling

Deploy on-demand bursts up to 140 TR to match facility needs

- ✓ Boost spiral freezer throughput by strategically dropping air temperatures
- ✓ Reduce utility expenses by mitigating compressor load during peak hours
- ✓ Deploy on-demand capacity to meet USDA Food Safety standards



Optimization

Let utility price signals determine optimal daily operation scheme

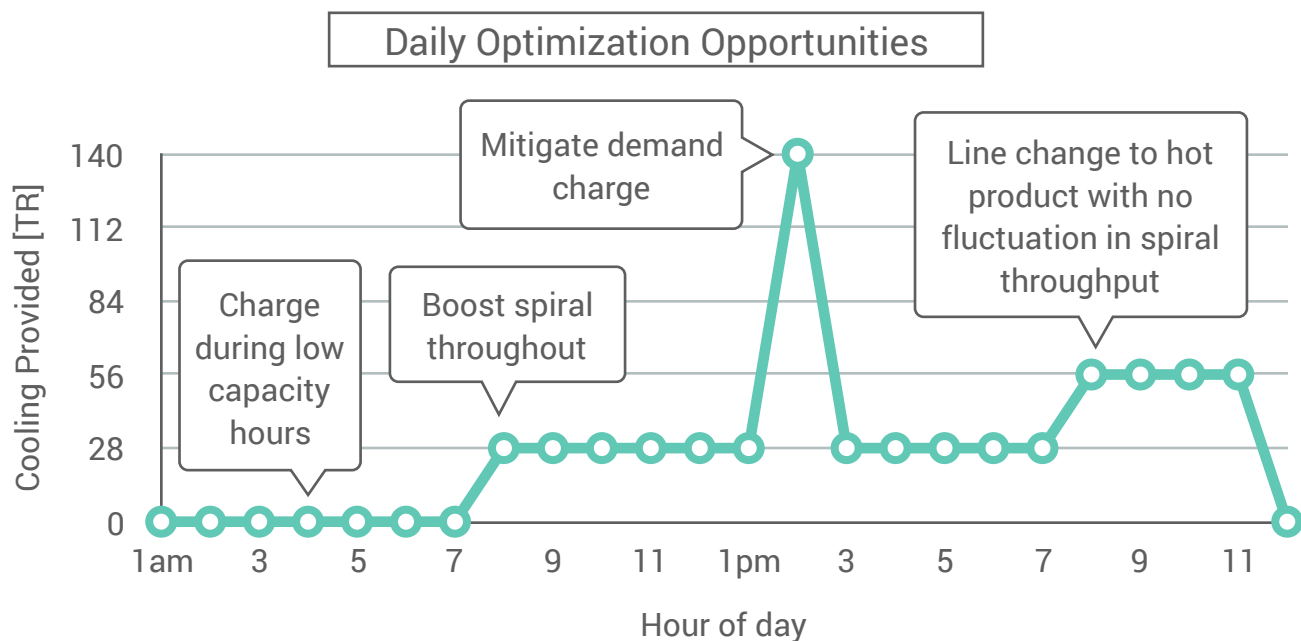
- ✓ Deploy strategic bursts during the day, then charge system at night
- ✓ Take advantage of demand response revenue streams
- ✓ Decrease off-design compressor operation



Configuration

Ties into existing system to provide liquid sub cooling

- ✓ Powered by free, abundant, compressor de-superheat
- ✓ 20 foot containerized plug and play product



REBOUND TECHNOLOGIES
SPECIFICATIONS & COMPARISON



	IcePoint	Low Charge NH ₃ / CO ₂ Cascade	Pumped Ammonia Vapor Compression
Supply Temperature	-25°F	-25°F	-25°F
Cooling Capacity	28 - 140 TR	98 TR	98 TR
Electric COP	3.1	2.6	2.2
Refrigerant	Aqueous NH ₃	NH ₃ /CO ₂ Cascade	Anhydrous NH ₃
Bursts of Cooling	✓	✗	✗
Peak Demand Mitigation	✓	✗	✗
Efficiency Improvement	40%	20%	—