

National Resource Management CASE STUDY

NRM's Remote Site Manager (RSM)™ — Produce Wholesaler, Sacramento, CA

Since 1995, NRM has been installing its flagship product, *CoolTrol*®, in walk-in coolers and freezers for meat, floral, produce and fish distributors and convenience, liquor and grocery stores. In 2003, NRM launched RSM that enables customers to monitor, diagnose, control and alarm their refrigeration, HVAC and lighting equipment over the Internet.

THE PROBLEM

G&S Produce owner Garry Kilgore of Sacramento, CA, wanted to reduce his energy consumption through better control of his walk-in coolers. His facility consists of 4 walk-in coolers, with a combined 73,000 cubic feet of space, refrigerated by 6 dedicated compressors. His total electrical consumption was roughly 390,000 kWh or \$40,000 a year.

THE RESOLUTION

NRM obtained utility rebates, engineered and installed RSM™ to control and monitor the 4 walk-in coolers. After having the system installed for one year, G&S realized an annual reduction of almost 22% or \$8,700. This was 60% more than estimated. One thing that accounted for the additional savings was identification of existing refrigeration problems and the ability to 'recommision' it. Says Garry Kilgore, "Through real time monitoring and alarms, RSM identified a frozen contactor on one of my compressors that I would not have otherwise known. I calculated that fixing that one problem has saved me over a thousand dollars a year in wasted energy. The ability to get online, change settings and track temperatures is equally important to ensure food safety guidelines."

*Savings, paybacks and incentives vary based on utility.

One year following installation, G&S reduced energy consumption by 22% or \$8,700 — 60% more than estimated.*



Garry Kilgore, owner, G&S Produce, Sacramento, California.