



June 18-19, 2014 - San Francisco

Whole Foods Market's experiences with natural refrigerant technologies

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Whole Foods Market projects with CO2

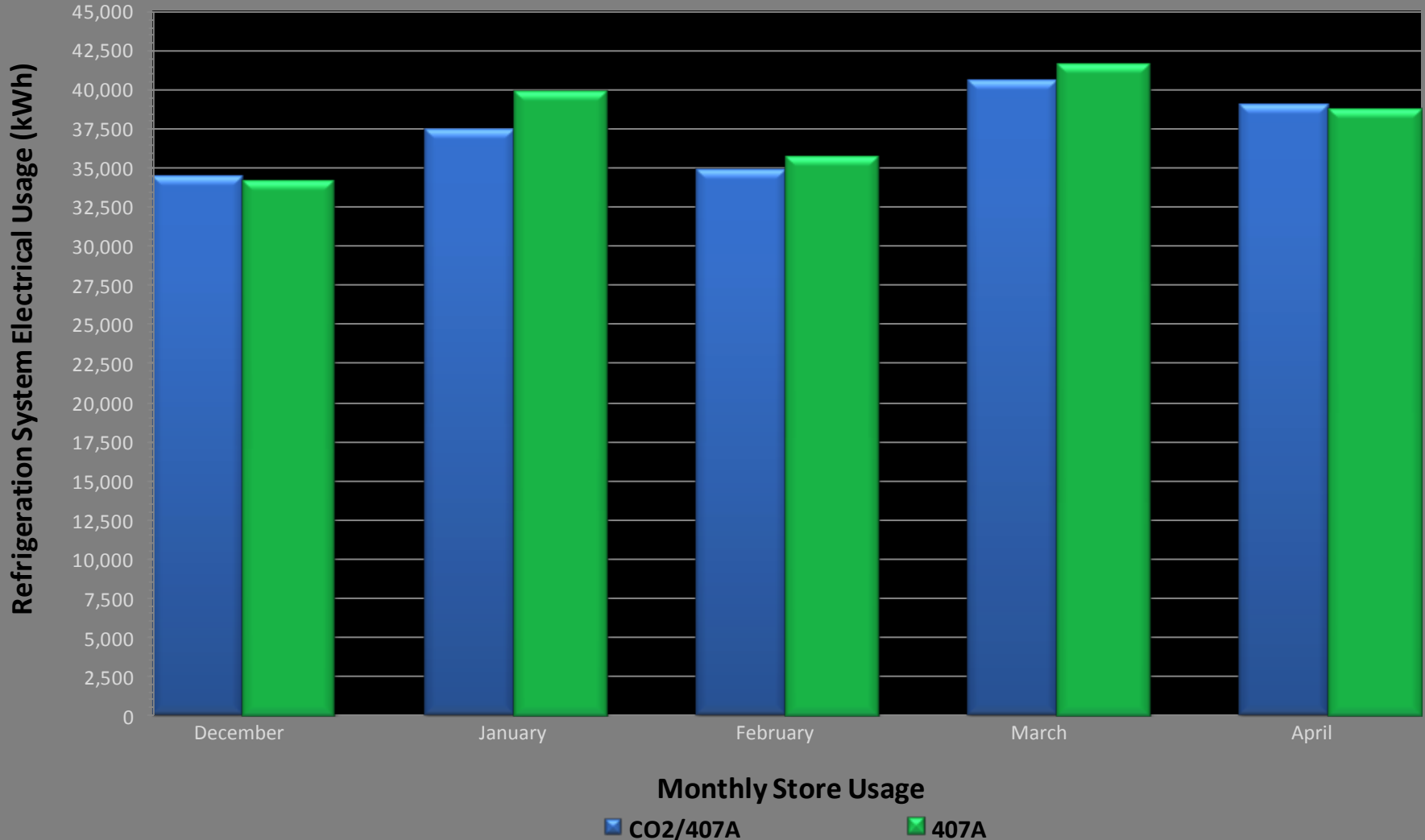
- Dedham, MA Low Temp Secondary
- Boulder, CO Low Temp Secondary
- Salt Lake City, UT Low Temp Secondary
- Wellesley, MA Cascade
- Lynnfield, MA Cascade
- Fairfield, CT Cascade
- Yonkers, NY Cascade
- San Francisco, CA Cascade
- Brooklyn, NY Transcritical

Goal of Natural Refrigerant Systems

- Reduced synthetic refrigerant charge
- Low energy consumption
- Maintenance comparable to DX systems
- Determine direction forward

Refrigeration Energy Use

Whole Foods Market
Refrigeration Electrical Usage Comparison



Lessons Learned

- Overall experience has been good
- Energy usage within expected range
- Properly trained technicians can be an issue in areas
- Proper grade CO₂ not readily available
- Continued focus on natural refrigerants including CO₂, Hydrocarbons & Ammonia



business case

natural refrigerants

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