

# JOHNSON CONTROLS

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## New HFC-free McDonald's in Denmark

### Natural refrigerants

Refrigerants, Naturally! is a global not-for-profit initiative that combats climate change and ozone layer depletion by replacing harmful fluorinated gases with natural refrigerants.



**i'm lovin' it**

One result is McDonald's second HFC-free restaurant in Denmark. All the equipment here – from cold storage room to milkshake machine – uses natural refrigerants. Johnson Controls Denmark supplied and installed many of the refrigeration systems.

### Less energy

Johnson Controls is a world leader in technologies and processes that reduce energy consumption as well as operating costs. Facilities with energy-efficient heating, refrigeration, ventilating, air-conditioning and control systems make big contributions to a better environment.

The McDonald's set-up is based on a cascade system in which one system cools the next. Propane is used to cool CO<sub>2</sub> –

the only refrigerant present in the cold storage room and freezer unit. Temperatures are electronically monitored, and available to any relevant authorities. The whole refrigeration plant is automatically controlled to ensure maximum efficiency, and needs no maintenance other than statutory inspections.

### Good business

Not only is this solution environmentally friendly, it is also good business. The equipment is much more energy-efficient than traditional designs, resulting in annual energy savings of 25+% compared with a conventional solution. Clearly, this supports McDonald's move towards an HFC-free future.

### ☎ Contact

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#### JOHNSON CONTROLS DENMARK APS

Christian X's Vej 201  
8270 Højbjerg, Denmark  
Tel. + 45 8736 7000  
Fax + 45 8736 7005  
[www.johnsoncontrols.com](http://www.johnsoncontrols.com)