

eCube Explained

eCube is comprised of a patented, high molecular weight, aliphatic hydrocarbon compound that has the same thermal properties as food and beverage. As such, it is not subject to the wide temperature swings caused by air.

With eCube providing the existing thermostat with product temperature, instead of air temperature, a more accurate temperature is being reported. This more accurate and stable temperature causes the compressor to run fewer, but much longer cycles. These longer cycles create “thermal inertia” as it cools food for a longer period of time (at a more accurate temperature) thereby lowering its temperature. This, in turn, allows the set point to be adjusted to a higher temperature.

Food product is maintained at a more accurate temperature using less cooling. This stable temperature also dramatically reduces compressor cycles which directly results in increased equipment life.