



***OCTOBER TECHNICAL MEETING
AND MEMBERSHIP PROMOTION
NIGHT***

CO2 REFRIGERATION FOR SUPERMARKETS

SPEAKERS: IGNACIO VARELA CHAPPARO, DOUG RUEF, KENT PENNING

We welcome you to join us for our technical meeting at the Hotel Biltmore in Santa Clara for an evening of sharing knowledge, fun and networking.

Date: October 11th, 2017

Location: Hotel Biltmore

2151 Laurelwood Rd, Santa Clara, CA 95054

Time:

Check-in and Social:

5:30PM

Presentation with Dinner

6:30PM - 8:15PM

YEA Mixer

8:30PM – last drink served

Cost:

Early bird Registration fee: \$ 50/- (by Midnight October 9th)

Late Reg./Walk-ins/Non-Members: \$ 60/-

RSVP: <https://sanjoseashrae.wildapricot.org/>

Speakers:

Ignacio Varela Chaparro
Kysor Warren
Columbus, GA

Ignacio Varela Chaparro serves as Chief Sales Engineer for Kysor Warren, a leader in Refrigerator Compressor Systems and Display Cases manufacture in Columbus, GA. He is a graduate of the National Polytechnic Institute in Mexico.



Ignacio has over 19 years in refrigeration experience and joined Kysor Warren in 2006. He has focused specifically on the Carbon Dioxide Refrigeration systems in multiple configurations such as cascade systems utilizing HFC refrigerants as well as natural refrigerants only like Ammonia and Carbon Dioxide providing HFC free Refrigeration systems like the one installed in Columbus, GA at the Piggly Wiggly. That was the 10th store to receive the Platinum store certification from the EPA, which is the highest level of certification and was also awarded the Best of the Best from the EPA in 2016 due to design utilizing only natural refrigerants.

Ignacio has also been providing training to engineers, contractors, and customers in the design, application and installation of such systems. Recent work has been dedicated to develop and promote globally the use of systems utilizing Carbon Dioxide that can operate in trans-critical mode including several installations in Europe and the US.

Doug Ruef
Kysor Warren
Columbus, GA

Doug Ruef is a graduate of Cabot College and has worked in the retail refrigeration space since 1992. Doug is known as a product knowledge expert for grocer refrigeration systems as a result of experience in the field and physically working with and for different brands over the past 25 years.



Doug's ability to explain concepts to various levels of expertise is one of his strengths. He is a wealth of knowledge about the practical application and tips for the installation and troubleshooting aspects of systems that he willingly shares.

Doug is currently the Regional Sales Manager at Kysor Warren and has been for over 14 years.

Kent Penning
Green Equipment Options
San Jose City College Professor
San Jose, CA



Kent Penning has been in the HVACR industry for over 35 years. He is a graduate of West Valley College and San Jose City College. Kent offers his experience on items such as monitoring/controls, wine cellar refrigeration, geothermal heating/cooling and grocery refrigeration (HVAC R).

Kent teaches at San Jose City College and has been a fixture at the school since 2007. This keeps him on the leading edge of commercial trends such as variable refrigerant flow (custom thermal comfort and energy efficiency), CO2 refrigeration, as well as geothermal projects for renewable heating and air.

The HVACR industry is in the midst of incredible change and Kent has committed to keeping up with these changes as the partner in the distribution firm, Green Equipment Options, Inc.

Topic: CO2 Refrigeration for Supermarkets

Overview:

What is alternative refrigeration? Our panel of refrigeration system design experts will be discussing alternative refrigeration systems, specifically the use of carbon dioxide (CO2) as a refrigerant in supermarkets where the cost and reliability of 24/7 refrigeration is critical. In addition to an overview of CO2 refrigeration system design, this presentation will cover the differences vs traditional HFC systems, safety precautions, and potential efficiency and long-term cost benefits with real-world case studies.

Membership Promotion Night:

Membership Promotion Night will take place in conjunction with our October meeting. Join us for an evening of networking and fun while learning about the importance and benefits of membership in ASHRAE. Please bring a colleague, business associate, or individual you believe will benefit with membership. We encourage all members to join us and share their ASHRAE experience with prospective members. As a thank you, members and their guest(s) will be rewarded with **(5) free raffle tickets** good for the evening draw! In addition, guests who join ASHRAE on site will receive a **complimentary dinner** at any future SJ ASHRAE meeting (excludes social meetings and Bocce). We look forward to see you and your guest.