

La Rossa Display Cases Hit Broadway

Début at “Eataly” on 5th Ave in NY.



The first line of La Rossa cases Rolled out of our factory towards the end of last year and found a home on 5th Ave in New York City. The shop is called Eataly, the largest artisanal Italian food and wine marketplace in the world. Oscar Farinetti opened his groundbreaking food and wine market in Turin, Italy last year.

Oscar then teamed up with Mario Batali, Joe Bastianich, and Lidia Matticchio Bastianich of Batali-Bastianich (B&B) Hospitality Group to transform a 50,000 square - foot space in the Flatiron District into New York City's premier culinary Mecca.

The marketplace located at 200 Fifth Avenue (the former Toy Building) is the city's ultimate destination for food lovers to shop and taste and savor - an extravaganza includes a premier retail center for Italian delicacies and wine, a culinary educational center, and a diverse slate of boutique eateries. This gourmand's delight features cured meats and cheeses, fruits and vegetables, fresh meals, fresh fish, handmade pasta, desserts and baked goods and coffees.



Sheng Kee Bakery



A San Francisco Bay area chain begin using the Italiana Cases.

Stephanie Lin from Detail Design Studio along with the famous Mrs Kao and her family have chosen our Italiana line after having a difficult experience with other types of cases. The client no longer complains about fogging on windows, thanks to our technology FogFree on the front and side glass. Please visit www.shengkee.com for more details about this outstanding chain.

Also in the news:

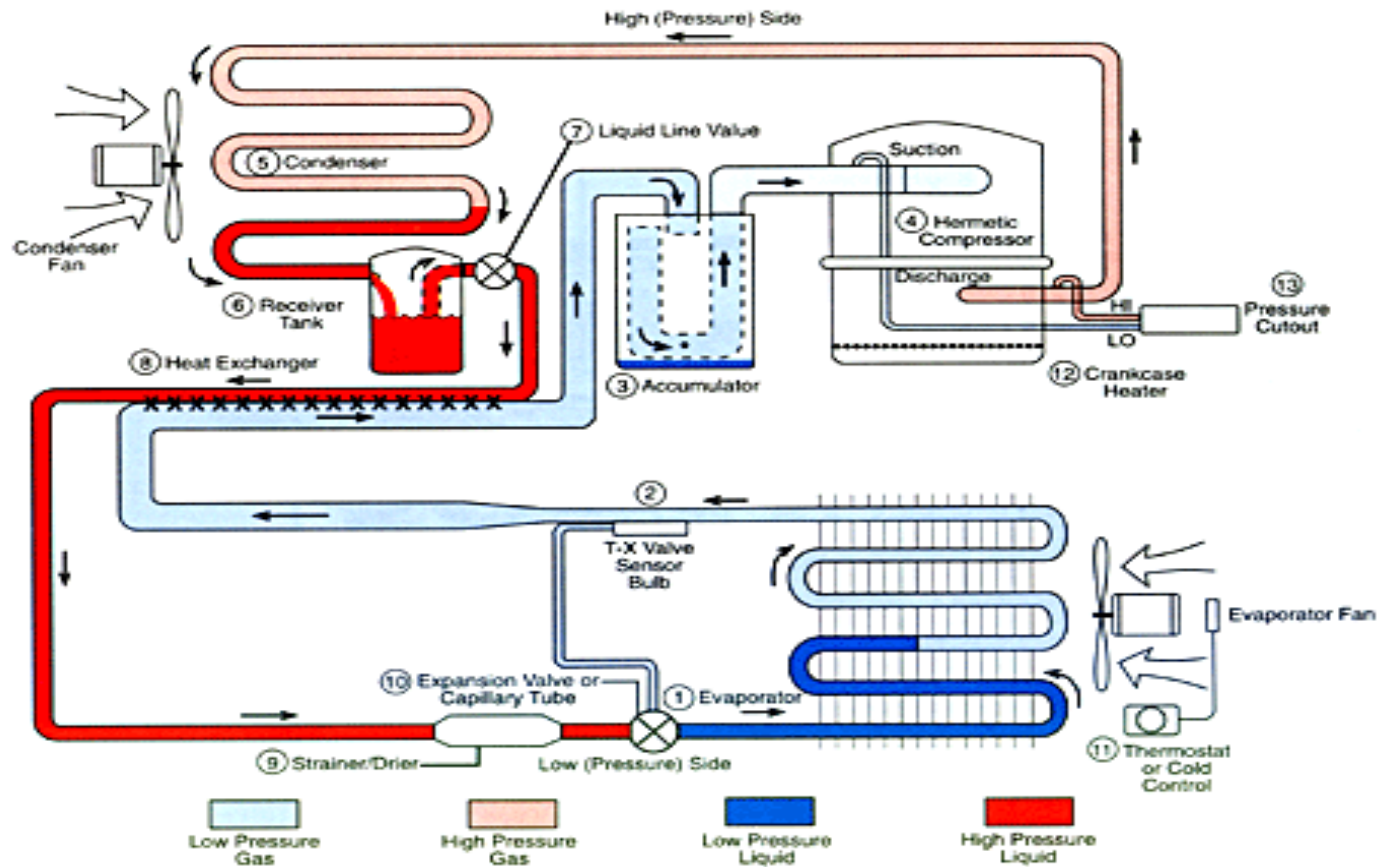
A gas piping module, the first in a series of enhancements to the Power Design Pro™ software, a generator sizing tool, has been added. The gas piping module is used to determine the required pipe size for gaseous fuel generators by automatically selecting and sizing the appropriate gas piping for a generator.

It also allows the user to manually select the pipe sizing and calculate the available gas pressure at the unit. The module supports a single Generac generator as well as multiple generators in any load modeling that uses an expert system approach to model a load's true characteristics and allows users to build their own load types; and load shedding capabilities that enable the user to shed loads entered into the program and evaluate the effects of running those loads against any generator configuration selected by the user. The software offers specification sheets, installation drawings, emission information, a specification text library with full inclusive design notes, and the ability to link directly to supporting dealers for budgetary quoting and additional support.

Generac Power Systems, S45 W29290 Hwy. 59, Waukesha, WI 53189; 888-436-3722 or 262-544-4811; www.generac.com/powerdesignpro or www.generac.com
Modular Power System (MPS) configuration. The Power Design Pro features includes full harmonic and transient analysis to ensure complete generator-to-load compatibility; advanced



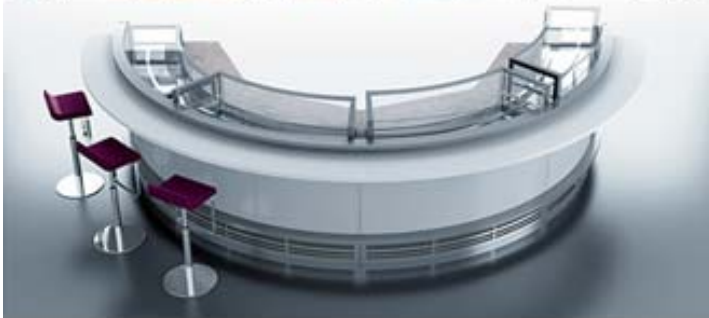
Illustration of The Basic Refrigeration Cycle.



Mechanical refrigeration is accomplished by continuously circulating, evaporating, and condensing a fixed supply of refrigerant in a closed system. Evaporation occurs at a low temperature and low pressure while condensation occurs at a high temperature and high pressure. Thus, it is possible to transfer heat from an area of low temperature (i.e., refrigerator cabinet) to an area of high temperature (i.e., kitchen). Referring to the illustration below, beginning the cycle at the evaporator inlet (1), the low-pressure liquid expands, absorbs heat, and evaporates, changing to a low-pressure gas at the evaporator outlet (2). The compressor (4) pumps this gas from the evaporator through the accumulator (3), increases its pressure, and discharges the high-pressure gas to the condenser (5). The accumulator is designed to protect the compressor by preventing slugs of liquid refrigerant from passing directly into the compressor. An accumulator should be included on all systems subjected to varying load conditions or frequent compressor cycling. In the condenser, heat is removed from the gas, which then condenses and becomes a high-pressure liquid. In some systems, this high-pressure liquid drains from the condenser into a liquid storage or receiver tank (6). On other systems, both the receiver and the liquid line valve (7) are omitted. A heat exchanger (8) between the liquid line and the suction line is also an optional item, which may or may not be included in a given system design.

Between the condenser and the evaporator an expansion device (10) is located. Immediately preceding this device is a liquid line strainer/drier (9), which prevents plugging of the valve or tube by retaining scale, dirt, and moisture. The flow of refrigerant into the evaporator is controlled by the pressure differential across the expansion device or, in the case of a thermal expansion valve, by the degree of superheat of the suction gas. Thus, the thermal expansion valve shown requires a sensor bulb located at the evaporator outlet. In any case, the flow of refrigerant into the evaporator normally increases as the evaporator load increases.

What's New at Clabo:



Thanks to Clabo Research and Development team a new product range, the 24h was launched. This line of counters and cases can be used at anytime of the day. The essentials are kept in a line of modern design that allows interior decorators to adapt 24h component concept to any ambience.

Visit our website @ www.otl-usa.com

***24h every where every time
every space every style...***

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