Avanti
Superconductor
Avanti’s Exclusive Super Conductor Technology

This technology (also referred to as “Heat-Pipe” cooling) has been used for many years in the Aviation and Aerospace industries. It is now available for use in consumer refrigeration products. A refrigerator needs to maintain 38-41F degrees for optimal and safe fresh food preservation. The Avanti SuperConductor system can maintain *36F degrees. It also has several benefits over Compressor and Thermo-Electric/Semiconductor cooling systems.

Benefits vs. a traditional compressor system:

• SuperConductor maintains a more consistent fresh food temperature.
• No compressor noise during operation. 28.5 decibels vs. 43 average decibels for compressor products. Ideal for applications where Whisper Quiet operation is needed.
• No compressor vibration and less moving parts means longer life for product and better preservation of wine products.
• Lower amperage use. Also available in a DC operation for boats and RV’s.
• Much lighter weight for easier shipping, handling and installation.
• “GREENER” product. Uses the same environmental friendly 134a refrigerant in cooling system with less disposing/recycling issues than compressors.
Avanti’s Exclusive Super Conductor Technology (continued)

Benefits vs. Thermo-Electric/Semi-Conductor Cooling:

• Able to achieve and maintain temperatures necessary for safe fresh food and beverage preservation. Can achieve *36 degrees Fahrenheit vs. Thermo-Electric/Semi Conductor limitations of 30 degrees below ambient temperature. Thermo-Electric works adequate for Wine Chiller and Water Dispenser applications.

• Recovery time after door openings is 50-60% faster. Food and beverages are preserved better and consistently colder in a SuperConductor product.

• SuperConductor uses proven 134a refrigerant as a cooling agent in the refrigeration system.

* When operated in normal room temperatures of 72 -78F degrees
Avanti’s Exclusive Super Conductor Technology (continued)

Rear View