



## CONTEXT

**Customer :** Futuroscope®  
Space Loop Restaurant

**Sector of activity :**  
Food

**Location :** Poitiers  
**Year :** 2021

**Equipment installed :**  
EKO.E MT/HE-I/ST/HR/121S E CO2

**Description of the equipment:**  
Propane R290 chiller  
Air cooling  
\*Heat recovery  
\*VFD on compressor  
\*Integrated CO2 package

**Total capacity :**  
17KW | -4°C/-8°C @+35°C

## THE CUSTOMER

Futuroscope has come up with this unique experiential restaurant in France to enhance the Resort experience. Located in the new Station Cosmos hotel, the Space Loop Restaurant offers much more than just a gastronomic experience. Once you've placed your order via touch screens, you'll be treated to the spectacle of your food travelling through the restaurant on an incredible rail system, looping around before arriving hot on your table!

For this exclusive project, Futuroscope called on CTA's expertise to manufacture a tailor-made 100% natural fluid solution, combining R290 -4 / -8°C chilled water production and CO<sub>2</sub> production, all in a single chassis to maintain its negative and positive cold rooms. The chiller is equipped with total heat recovery, so that during the cooling cycles, domestic hot water is produced and the restaurant is heated.

