



- Water fired absorption chillers
- 50 total refrigeration tons
- 63,000 sft food processing facility
- Brooklyn, NY



Just after 4:00 PM on August 13, 2003 a massive electrical black-out struck large parts of the Midwest, the Northeast, and Canada. An estimated 50 million people were without power, in some cases for up to four days. For Tom Spencer, a board member of Ahava Food Corp., August of 2003 wasn't the disaster it could have been because of a conversation he had four years earlier.

In late 1999 Tom called Steven Cohen of Yazaki Energy Systems, Inc. about his need for an innovative design for a new kosher food processing plant that would be located in the Red Hook section of Brooklyn. Ahava Food Corp. had just purchased an abandoned sugar warehouse that was formerly owned by the infamous Marcos family of the Philippines. He had a plan to produce on-site electricity to power the plant, including a 15,000 square foot walk-in refrigerator and a 20,000 square foot walk-in freezer designed to

Ahava Food Corp. did not lose its cool during the Blackout of 2003.



suffered huge financial losses, they were up and running. Freedom from the electrical grid, producing more electricity than they needed, gave them the critical protection from power interruptions that their considerable inventory required. Also, with such a heavy refrigeration load using large amounts of energy in the costly New York City area, Ahava Foods Corp. reduced a considerable utility bill by using waste heat as thermal energy, creating substantial savings. Ahava Food Corp. received city redevelopment money for locating in the Red Hook area, a grant from the New York State Energy Department (NYSERDA), and a rebate from Keyspan Energy. These local and government incentives helped fund the installation and capital cost of the project.