TEKOPOST
#22

Whether you work from home or the office...
We are here for you!

Dear Reader

Every day at TEKO we feel a great responsibility towards our employees, partners, suppliers and customers. Due to the current situation concerning Corona, we have implemented the following comprehensive measures to maintain production and business operations:

- Employees working in production and in the areas adjacent to the production plant have been divided into two completely separate shifts.
- Employees from other departments such as sales, technology, purchasing, quality & service, switchboard and management have been divided into two groups and into separate buildings.
- The inventory of components has been brought to an even higher level to ensure that we can keep delivering to you. Currently, all orders are still being processed.
- Emergency warehouses for Wurm components have been established at two other locations in Germany.

These measures have been put in place to maintain the ability to deliver and provide customer service and to protect the health of our employees. Since none of us can predict how the situation will develop, our "crisis team" is constantly monitoring the corona situation and will correct measures when necessary.

Why a new TEKOPOST now of all times?

Because of this exceptional situation, we would like to keep in close contact with you. Therefore, we have decided to send you the TEKOPOST per e-mail, which is full of background information. We will not be sending items by post.

We wish you health and strength in this difficult and, for all of us, unknown situation, and we hope that this can provide you with a little distraction.

Stay safe and healthy!

Your TEKO team

Content

New canteen for the **Garching Research Campus** ...cooled by our ROXSTA

After almost 40 years, the technology and building of the canteen on the Garching Campus exceeded its expected lifespan. Currently, around 17,000 students and about 7,000 employees are on campus every day – a number that is growing every year. To supply the largest Technical University of Munich (TUM) campus, a new building was constructed in which the Free State of Bavaria invested around EUR 44.5 million.

With a usable area of 5,300 m², the new building is designed to provide a total capacity of around 7,300 meals and handle 5,400 guests a day. The dining room alone measures 2,200 m² and has 1,500 seats. Since 11 September 2019, students have been able to enjoy a wide range of offerings: salad bars, a vegetable bar, a soup station, a pizza, pasta and wok counter and a barbecue, as well as vegetarian and vegan dishes. The meals are freshly prepared and served daily by the canteen staff.

"This new building means that even the canteen in Garching will be state-of-the-art," explains Dr Ursula Wurzer-Faßnacht, the Managing Director of the Munich Student Union. *"The university catering department of the Munich Student Union is excited to run this modern facility and provide high-quality food for its guests in a stylish and contemporary atmosphere."* [1)]

The Garching canteen was in urgent need of modernising since the building had long been unable to meet the required standards of capacity, technology and energy efficiency. Because of the state-of-the-art technology used, the new canteen will not only consume significantly less energy but will also offer long-term, sustainable, future-proof cooling with the natural refrigerant CO_2.

Refrigeration planning & equipment

The refrigeration equipment installation was designed by the engineering office Schmid+Partner from Erlangen and installed by K.E.D. Kälte- & Klimatechnik GmbH from Bischofsmais (both Germany). Beginning in 2022, a 40 kW limit will apply to chemical refrigerants, and Hendrik Schmid (engineering office) immediately realised that their only option was a refrigeration system that uses CO_2 for this application.

[1)] Source: www.tum.de/nc/die-tum/aktuelles/pressemitteilungen/details/35678

"After we received the call for tenders from Schmid+Partner, we offered a ROXSTAsmart from TEKO – and were awarded the contract," says Michael Kraus of K.E.D. *"The only problem was the installation of the blast freezers. Blast chillers of that capacity aren't available ready to simply plug-in. Although the blast freezer manufacturer offers separate cooling units, they must be placed within a distance of 15 metres from the blast chiller. Spatially that was not feasible for this project; therefore, an additional refrigeration unit using R 407F was included in the initial planning phase. At Chillventa 2018, Simon Ahlers, the CO_2 Systems Product Manager at TEKO, learned of our project and presented a perfect complete solution using CO_2. The refrigeration equipment was then redesigned to incorporate TEKO's ROXSTAindustrial CO_2 solution. From our perspective as the installation company, we were happy with this and so was Schmid+Partner – so two birds were killed with one stone in the end."*

Installing the refrigeration technology

The whole job was carried out within a very short timeframe and was completed in November 2018. With a gross value of EUR 1 million, the project is one of the largest individual projects ever undertaken by K.E.D.

The 5,300 m^2 area required correspondingly long pipelines. In total, 1,750 metres of K65 pipes up to 1 5/8" in diameter and approximately 18.5 kilometres of electrical cabling were laid.

Installing the refrigeration system also presented challenges. The unit had to be brought into the building through an opening in the side wall of the second floor using a mobile construction crane. From there, it was transported about 30 metres via a ventilation control centre and a stairwell to its final location. The ROXSTA's modular design meant that the unit and intermediate pressure station could be installed separately, which is an enormous advantage in an installation of this size. And as the machine room is not large, the two units were installed separately, which economised the use of the available space.

Good to know!

The blast freezers are for cooling down pre-cooked food as quickly as possible (Cook&Chill). Food can then be gently reheated in other catering facilities within the Munich Student Union. This process preserves the dishes' vitamins and nutritional values to the greatest possible extent.

Pictorial sources: TEKO / K.E.D.

Heat recovery

The waste heat from the refrigeration system is used to preheat the dishwasher water. The heat goes to two 500-litre DK storage tanks with an integrated legionella circuit via an intermediate circuit fitted with a pump. In the storage tanks, the water is heated up to as much as 80 °C, depending on the dwell time. If the capacity of the heat recovery unit is insufficient for a required temperature level, further heating is done inside the dishwashers.

This special heat recovery application made it possible for planners to combine the refrigeration and dishwashing maintenance groups very effectively.

WHITELINE gas cooler WGR

Wurm control electronics

To provide the electronic controls in the Garching canteen, K.E.D. worked with our partner Wurm Systeme from Remscheid.

"TEKO and Wurm have been working closely together for many years. So we decided to rely on this synergy and use the proven FRIGOLINK solution from Wurm," says Michael Kraus. *"All in all, eight main modules with 56 refrigeration modules have been installed. These control medium temperature and low temperature cooling, as well as the blast freezers. The main HCO2 G4 CO_2 module – jointly developed by TEKO and Wurm – is used to control the medium and high-pressure valves, gas cooler control, heat recovery requirement and parallel compression. We also rely on control electronics from Wurm for CO_2 gas warning control and remote data transmission."*

Blast chiller / blast freezer

Heat exchanger

"The last items in the package supplied by TEKO are a CO_2 gas cooler and 13 WHITELINE CO_2 wedge coolers," says Dirk Niedenthal, the Heat Exchanger Product Manager. *"Because the capacities of the refrigeration rooms vary widely, we gave each cold room an evaporator specifically adapted to the surroundings and the temperatures required. When designing the components, we always take the entire refrigeration system into account and offer our customers an optimally coordinated service package. The new CO_2 wedge cooler series is presented on page 09"*

Description of the system technology

Facts & figures
- Useable area of 5,300 m²
- 7,300 meals served daily
- 5,400 guests served daily
- Dining room of 2,200 m²
- 1,500 seats

Canteen equipment
- Refrigeration rooms for specific foods – dairy, meat, vegetables, etc.
- 9 cold storage rooms – total area 185 m²
- 4 deep-freeze rooms – total area 105 m²
- 36 small refrigeration units – refrigerated display cases, tanks, refrigerators, refrigerated tables
- 4 blast chillers / blast freezers

ROXSTAindustrial
- Refrigerant R 744 (CO_2)
- Medium temperature cooling
  117 kW (t_0 -11 / t_{GC} 37 °C)
  5x Bitzer compressors (1st compressor with FC / inc. parallel compressor)
- Low temperature cooling
  13 kW (t_0 -32 / t_C -11 °C)
  6x Bitzer compressors (1st compressor with FC)
- Blast chiller / blast freezer (each with FC)
  4x 12,4 kW (t_0 -25 °C)

Controls
Wurm control electronics FRIGOLINK: Multi compressor system, medium- and high-pressure valves, gas cooler control, heat recovery unit

Heat recovery
Max. capacity 161 kW
(water inlet 30 °C / water outlet 65 °C)

Special features
- Parallel compression
- Heat recovery
- Suction-side gas heat exchanger for each suction pressure stage
- Frequency converter for each suction pressure stage (parallel compression, MT/LT)
- 5 different LT suction pressure stages
- WHITELINE gas cooler with 6 EC fans
- 310 kW (t_{amb} 35 °C/t_{GC} from 37 °C)
- 13x WHITELINE CO_2 wedge coolers

More than just a **partnership**

For over a quarter of a century – since 1995 – we have enjoyed a close partnership with the Portuguese heat exchanger manufacturer Centauro. What started with a tailor-made customer solution quickly developed into our own brand WHITELINE. Since then we have been working in a close, friendly relationship and developing products jointly for our customers for the future.

In 1992 Centauro opened its factory at its current location in Castelo Branco. Even back then, António Granjeia (Technical Director Centauro) and Kurt Kohr (former Managing Director TEKO) already knew each other and first discussed a possible collaboration. The official starting shot was fired in 1995 when Centauro manufactured a series of evaporators for us according to customer specifications. We have been purchasing Centauro heat exchangers under our TEKO label WHITELINE since 2002.

Centauro

- / Founded in 1978
- / Head office in Castelo Branco, Portugal
- / 186 employees
- / Manufacturer of heat exchangers
- / Production in two plants totalling 36,000 m²

Dirk Niedenthal (Product Manager Heat Exchanger) says, *"The partnership between Centauro and TEKO is based on a friendly relationship. We develop products together. Centauro responds immediately to our requests and implements them – both in terms of the construction and by using the materials we want.*
Centauro attaches great importance to longevity and sustainability. They therefore manufacture with the appropriate and stable materials, without exception. Likewise, they have never ceased to come up with innovative ideas. The finished series are continuously being optimised so that they can offer real-time improvements to their customers regarding installation, commissioning, maintenance and cleaning."

From left:
António Granjeia (Centauro)
Dirk Niedenthal (TEKO)
António Mendes (Centauro)

To date, Centauro has been our manufacturer of heat exchangers for F-gas refrigerants. Due to the F-gas regulation and the increasing use of CO_2 units, it was in 2013 that we effectively started with a joint development of a CO_2 evaporator series.

"Before we started to build a CO_2 evaporator series, we created a solid knowledge base through internal and external training (including by Bitzer), which was strengthened by open networking with our customers and suppliers," explains António Granjeia. *"The switch to CO_2 presented some challenges, of course. We had to rethink and adapt both our construction and the materials used. On account of the new operating pressures of 130 bar and the restriction to K65 pipes, it was essential that we upgraded our machine park. We therefore invested in new fin presses, bending tools and expanding machines, in addition to various test facilities for strength and leakage tests."*

WHITELINE

CO_2 wedge cooler

A highlight from the joint product development of TEKO and Centauro is the CO_2 wedge cooler series WFBL.1. This is particularly impressive due to its hygienic construction, flat design and user-friendly handling.

Capacities (R 744)

- MT up to 6 kW (t_0 -8 °C / DT_1 8K)
- LT up to 5 kW (t_0 -25 °C / DT_1 7K)

Design pressure

- Max. operating pressure 45/60/80 bar

Hygienic

- Ease to use during installation, service and cleaning due to the drip pan and fan plate that can be folded down separately
- Hygienic housing made of smooth aluminium-magnesium sheet – no rust formation possible

User-friendly

- Electric heating in the block and tub that can be removed from the bottom – easy retrofitting or changing
- Easy cable laying through an empty conduit from the cooling to the electrical side

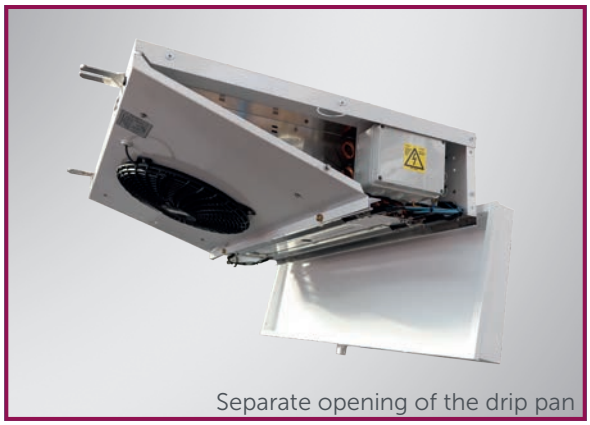
Flat design

- The flattest design on the market (215 mm high) – maximum storage space for the refrigerated goods
- Condensate connection 45° against the air direction – no protrusion into the cold room and no damage possible

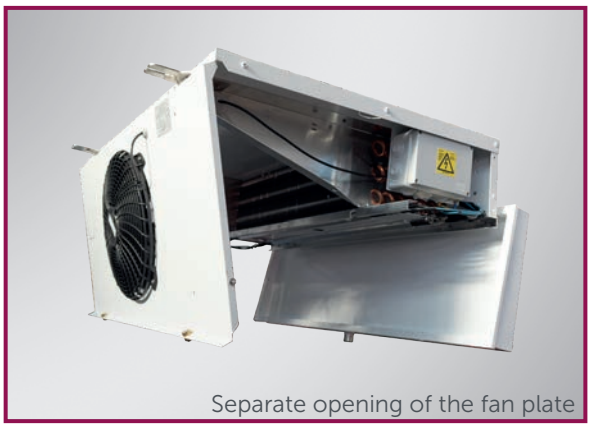
Features

- High-quality, maintenance-free AC fans or energy-saving ESM fans
- All-round insulated drip pan – defrosting heat remains in the evaporator, no condensation on the pan
- Strong fins and copper pipe walls extend the service life even in a more aggressive atmosphere

CO_2 evaporator closed



Separate opening of the drip pan



Separate opening of the fan plate

Review – **Events in 2019**

Altenstädter Kältetage, Altenstadt

On the 4th **and** 5th **of September** for the ninth consecutive time, our "**Altenstädter Kältetage**" took place at our company premises in Altenstadt.

We remained loyal to our **motto "Hear. See. Feel."** and offered the 450 visitors four exciting presentations, ten informative themed islands and tours of the production, with enough time for good discussions in a relaxed atmosphere. The advantage for our visitors: they were free to organise their day according to their interests.

There was a lot of activity on the theme islands. Here, visitors could find out about various topics and talk shop with the experts.

To the delight of our speakers, hardly a chair was left empty during the presentations in the auditorium:

Marcel Riethmüller (ecogreen Energie) presented practical examples for assessing funding through new **funding opportunities** to the audience.

The increasing digitisation and networking of "things" (IoT) in the food retail sector is placing increasing focus on questions of **data security**. **Karsten Voßberg and Sebastian Koerth (Wurm Systeme)** presented an overview of current trends, risks and solutions.

In another presentation, several **TEKO employees** shared information on their experiences, products and special features when dealing with **CO_2 units**, thus offering an honest insight into initial attempts, current status and future developments.

In his presentation **"Decision-making processes in trade and industry", Jörg Probst (Gertec)** showed the methods used for preparing and making decisions.

Events in Bangkok

We were able to consecutively attend three events from the 23rd to the 28th of September together with our colleagues from TEKO Thailand and TEKO Asia in Bangkok.

In cooperation with shecco (shecco.com) we started our first CO_2 training in Bangkok on the 23/09. Training participants were (potential) Asian customers – both installers and end customers.

On the 24/09, we were represented as a gold sponsor at ATMOsphere Asia. In his presentation, Andreas Meier spoke about the CO_2 journey of the European market and the opportunities for Southeast Asian countries.

Subsequently, at the Bangkok RHVAC trade fair from the 25th to the 28th of September, we presented a broad product portfolio from F-gas units to CO_2 solutions and Ammonia units.

ATMOsphere Europe, Warsaw

The TEKO team was also a gold sponsor on the 16th to the 17th of October at ATMOsphere Europe in Warsaw. In a joint case study, Andreas Meier and Olaf Schulze from METRO presented the zero-energy market METRO St. Pölten with efficient CO_2 cooling technology from TEKO.

SAVE THE DATE!

Chillventa Nuremberg:
13-15 October 2020

Altenstädter Kältetage:
15-16 September 2021

Gulfood Manufacturing, Dubai

"Food Production, Reinvented" – that was the slogan of the 2019 Gulfood Manufacturing from the 29th to the 31st of October in Dubai. Andreas Meier was onsite with our Asian colleagues Bryan Lim and Arun Kumar Bhatia, where they presented our future-proof solutions to visitors.

SIFA, Paris

We are "Back to France"! This was clearly seen from the 19th to the 21st of November at SIFA in Paris. SIFA is aimed at all refrigeration technicians: Manufacturers, refrigeration equipment manufacturers, end users, OEMs and more. Andreas Meier, Hassan Abbou and Oliver Rauer welcomed the visitors onsite and presented our CO_2 know-how and the associated ROXSTA series.

New products
at EuroShop 2020

ROXSTAmicro

Our key trade fair highlight was the new ROXSTAmicro CO_2 condensing unit. The small series is ideal for plug-in applications, conversions and smaller markets. We presented the novelty for the first time at the EuroShop in air and water-cooled versions. The unit has already been used in initial projects. To be able to offer the product in a series in the future, we are currently carrying out various long-term tests in our in-house test centre – with the aim of being able to bring ROXSTAmicro to the market in the third quarter of 2020.

- For medium & low temperature cooling – plug & play
- **Air-cooled version** with gas cooler & heater combination for food retail / commercial kitchens / cold rooms
- **Water-cooled version** with plate heat exchanger for combination with water chillers / dry coolers
- Speed-controlled, two-stage rotary compressors
- Solution for retrofitting / expansion
- Compact design
- Ambient temperature: 0...43 °C

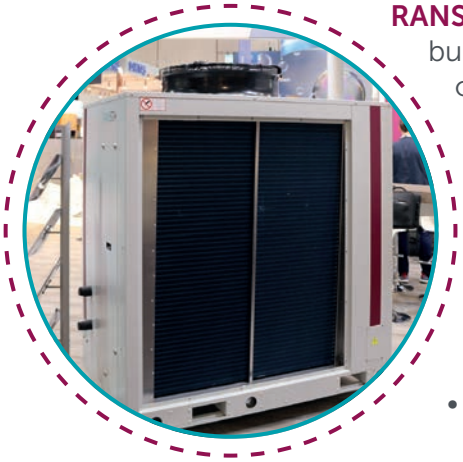
EuroShop 2020 was a stunning success! Packed with interesting conversations and a good atmosphere, the five days in Düsseldorf went by in a flash. Again, a huge THANK YOU to all of our customers, partners and the many interested parties who came to our stand and learned about our new products.

ROXSTA G6

Our new CO_2 series solution ROXSTA G6 was developed for larger supermarkets and hypermarkets. ROXSTA G6 can also meet many requirements in food production and logistics. The combination of powerful 6-cylinder compressors with frequency-controlled 4 or 6-cylinder guide compressors enables an **extremely compact design for this system size** but does not ignore the optimally coordinated partial load requirements. ROXSTA G6 has already proven itself in a few projects and has now been fully introduced by us.

- Medium & low temperature cooling up to 550 kW
- **6-cylinder compressors**
- 130 bar high pressure
- Heat recovery
- Increase in efficiency: parallel compression / **EVALIFT** / TEKOJET
- Hypermarkets / food production / warehouses

Further highlights at the EuroShop



RANSTAheat – The new RANSTAheat propane heat pump combines building heating and air-conditioning in a compact system for outdoor installation. Depending on the building area, three sound insulation variants are available. The equipment enables smooth operation from an **ambient temperature of -20 to 40 °C**.

- Heating up to 189 kW / air-conditioning up to 164 kW
- Reversible heat pump
- Heating & air-conditioning in one system
- Variable speed control
- Energy efficiency class A+
- Efficient defrost

ROXSTAcube mini – The transcritical CO_2 unit ROXSTAcube mini has already proven itself in various projects. The very compact unit with all the necessary functions is tailored to the requirements of discounters, organic markets or smaller supermarkets. The **newly designed housing** can also be easily retrofitted during operation.

- Medium or medium & low temperature cooling
- Small capacities up to 50 kW
- Standardized, compact, easy to handle
- Compact design
- Indoor & outdoor installation
- Two housing variants – Noise reduction 10/15 dB(A)
- Optional heat recovery for hot and process water

ROXSTAsmart – The transcritical CO_2 unit ROXSTAsmart has been reduced to the essential components for easy operation. Operators receive an operationally reliable, intelligent unit that – thanks to efficient cooling – generates **the right temperature at all times for the goods**. Refrigeration companies receive a refrigeration solution for **easy and understandable handling of CO_2**. Handling, installation, control and maintenance are manageable and easy to implement.

- Medium & low temperature cooling up to 150 kW
- Indoor & outdoor installation
- Two receiver sizes: 165 / 2x 165 L
- Heat recovery with mounted water pump
- Gas cooler bypass
- Suction gas heat exchanger (MT / LT)

New partnership with Colcab & Colcoil

Since March 2020, we have been a partner of the South African refrigerator manufacturer Colcab.

Why South Africa?

The South African refrigeration industry is very strong. Some retail chains have already introduced CO_2 technology, and the entire industry is interested in switching to natural refrigerants.

Colcab wants to quickly drive the change to sustainability and natural refrigerants and offer its customers complete solutions with CO_2 technology.

Colcab owns the subsidiary Colcoil, which manufactures a wide variety of heat exchangers and started the building of multi compressor units a year ago.

In the future, our ROXSTA series will be offered on the market via Colcoil. The first test projects are being planned.

The partnership was officially announced at ATMOsphere Cape Town.

Facts & Figures:

- Company area 22.000 m²
- 350 employees
- 2 production halls:
  - Refr. cabinets
  - Heat exchanger
- Sales areas:
  - approx. 60 % South Africa
  - approx. 40 % bordering African countries & overseas

COLCAB (PTY) LTD QUALITY DISPLAY SOLUTIONS

COLCOIL TECHNOLOGIES HEAT TRANSFER SOLUTIONS

Interview
with Alberto Caccia

Alberto Caccia joined the TEKO team as **Technical Sales Manager Italy** on the first of January 2020. Thanks to his previous activities, the native Italian has an intimate knowledge of the Italian market and its needs and requirements, making him the ideal person for technical advice and on-site support.

Editor: Alberto, what did you do before you joined TEKO? Have you always worked in the refrigeration industry?
Alberto: Yes, after completing my university degree in electronics, I started working directly in the refrigeration industry. At that time, I worked as an installer and service technician for industrial projects. This enabled me to gain extensive, practical experience in dealing with refrigeration systems.

Then I was drawn to the after-sales service in commercial refrigeration at the Linde Carrier Group. Thanks to this, I have built up a broad network of good relationships with the most important refrigeration companies, consultants and food retailers throughout the Italian region.

Editor: Why did you choose to work for TEKO?
Alberto: On account of the technology that TEKO offers. I particularly appreciate the high manufacturing quality of the refrigeration systems, the understandable control systems and extensive testing methods, without which no system leave the TEKO production.

Editor: Now that you have already gained some experience at TEKO, what do you particularly like about your new position?
Alberto: The high level of technical know-how that TEKO demands from its sales team. The team is young, motivated and helpful and provided me with great support during my introduction phase.

Editor: What are your plans for the future?
Alberto: My goal is to make TEKO and the associated, reliable products better known in the Italian market and to generate important projects for them. This will give me the opportunity to further develop the Italian market.

Editor: Alberto, thank you for the interview! We wish you every success with your upcoming exciting projects.

Training, studies and other **Young people at TEKO**

Every summer, young people start their vocational training at TEKO. Almost 10% of our workforce are trainees and students. We are particularly proud that the majority of these young people remain with us after their internship. We are aware that this is not possible without further development opportunities with excellent prospects, so we offer them appropriate options for further training.

Denise Kraft & Martina Mansholt – Start of training

On 1 August 2019, Denise Kraft (left) and Martina Mansholt (right) began **training as industrial management assistants** at TEKO. We sincerely wish them both all the best, success and enjoyment in this new chapter of life.

Lena Betz – Successful internship examination

After three years of vocational training, Lena Betz passed the **examination for industrial management assistant** with flying colours on 5 June 2019. We congratulate her on this achievement and are pleased that she has remained part of our team even after the training.

The trainees go through all the job-related areas with us as part of the training plan and this helps young people find out what suits them best. For Lena Betz it was **production control**, where she was able to get started right after her internship.

Lukas Beier – Successfully passed the bachelor's degree examination

Congratulations to Lukas Beier! In September 2019, he successfully completed his **Bachelor of Science examination – specialising in refrigeration system technology**.

Lukas Beier started his apprenticeship as a mechatronics engineer for refrigeration technology at TEKO in August 2013. After his trial period in July 2016, he supported our team in production, and in September 2016, he began the dual study programme at the European Cooling and Air Conditioning Ventilation Academy (ESaK).

We are pleased that Lukas Beier has remained part of TEKO and continues to support the Technology Development division since 1 October 2019.

Sport engagement

Promotion of young talents & clubs

Is it really true that athletic people have more success in their work? Studies show that regular exercise makes us more effective because it increases our discipline, ambition and general well-being. For this reason, we thought, "Why not pass this success onto other people?" – and make a commitment to local and regional athletes and associations.

Sponsorship of the football club FSV 1912 Dorheim e.V.

For the 2019/2020 season we are the main sponsor of the regional football club FSV 1912 Dorheim e.V.

We look forward to seeing our logo emblazoned on gangs, banners and the chest of the B-Leaguers for the next three years and being the name bearer of the "TEKO Kältetechnik Arena" – this is how the municipal sports ground Dorheim is referred to internally by FSV Dorheim.

Dorheim is only about 20 km from our head office in Altenstadt. Therefore, it is logical, in the truest sense of the word, that we support this regional club. FSV looks back on over 100 years of club history and, with over 300 members, represents a strong and active team with many young members.

Through our engagement in the club, we hope to spark young people's interest in the refrigeration industry. By promoting young talent and raising the level of awareness of our industry, we want to gradually counteract the shortage of skilled workers.

Sponsorship Niklas Bingel – Cycle racing

Since the summer of 2019, we have been committed to the young cycle racing talent, Niklas Bingel.

Niklas Bingel was born on the 31st of March 2003 and lives in Dornholzhausen, Rhineland-Palatinate. Since 2012 he has been a member of the RSV Oranien Nassau. He is active there in the disciplines of road racing and mountain biking (MTB). Since 2015, he has also been a member of the Rhineland-Palatinate State Squad (RLP).

Niklas is trained by his father Michael Bingel. The latter was active in cycling for many years and passed this passion on to his sons.

At 16, Niklas is still growing. In other words, he needs a new bike for MTB and road racing every year. His ambition and his great performance enthused us, and we therefore decided to give him a new MTB bike for the current season.

Competitive sports require a high degree of discipline – along with his internship as a vehicle mechatronics engineer, this is not an easy task. Training follows a strict schedule at least three times a week and races are held every Sunday in the summer. In addition, there are the races that he trains for on the roll at home and a two-week preparatory training in Mallorca in the spring. In total we are talking about approximately 7,000 kilometres of training per year. Niklas biked a total of 36 races in 2018.

Niklas is already national champion RLP and his next goal is to win the title of German champion MTB.

We wish Niklas good luck, much success and enjoyment with his new bike!

Niklas' greatest successes:

- **2015**
  - Overall winner Radon Cup
- **2017**
  - RLP champion RR mountain time trial
  - RLP champion mountain bike
  - RLP runner-up cyclo-cross/ cross-country
  - Club champion RSV Oranien Nassau
- **2018**
  - RLP champion MTB marathon XCM
  - RLP champion MTB XCO
  - RLP champion RR mountain time trial

TEKO Kältetechnik
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