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PREFACE

The *International Dictionary of Refrigeration* is composed of several volumes, including the present **English-French** volume, with the terms and their definitions, and 9 booklets containing the terms alone in 9 languages, with the corresponding English and French equivalents. The 9 languages are: **Arabic, Chinese, Dutch, German, Italian, Japanese, Norwegian, Russian and Spanish.**

Once all the booklets are published, an interactive CD-ROM as well as a volume including all the languages are likely to be published.

The Dictionary contains approximately 4400 terms, among which 20% are synonyms, which means that 3500 definitions are given, as compared to the 3000 terms and 2400 definitions contained in the dictionary published by the International Institute of Refrigeration (IIR) in 1975.

The Dictionary reflects the diversity of the member countries of the IIR, and the IIR uses English and French as its official languages. Arabic, Chinese and Japanese have been added to the languages of the 1975 publication.

It also reflects the diversity and the development of refrigeration applications, including many new terms in the realms of air conditioning, cryobiology, refrigerants and liquefied gases. It includes two completely new chapters devoted to heat pumps and to the environment; most definitions of existing terms were updated and over 200 terms were deleted as they had become outdated.

The development of the Dictionary took place over the 2000-2007 period, and comprised several important phases:

- in 2000, keywords were selected, the summary of the book was written and a table showing the connections between the chapters of the dictionary and the IIR's scientific and technological commissions was designed. Simultaneously, the whole 1975 edition was recorded in an electronic format.

In the course of this preliminary preparatory work, we sometimes based our choices on the terminological recommendations established by various international organizations, in particular the International Organization for Standardization (ISO), certain European or American organizations affiliated or not to the ISO, and also various organs of the United Nations.

- in 2001 and 2002, 10 technical working parties related to the 10 IIR commissions were set up on a voluntary basis to update the terms used in the Dictionary, using English as a working language;
- in 2002 and 2003, the same groups worked on the English definitions of the terms;
- over the 2003-2005 period, 10 translation groups translated the terms into the languages selected, including the French group that also translated the definitions into French;
- generally speaking, the national refrigeration associations of the countries involved coordinated the process, with the exception of the three following cases:
 - for Arabic, the Lebanese Delegate to the Executive Committee of the IIR in collaboration with the delegates of the seven Arabic-speaking-member countries of the IIR;
 - for Spanish: the Instituto del Frio in Madrid;
 - for Russian: the Russian National Committee for the IIR;
- from 2005-2006, the work of the technical groups was reviewed by the commission Presidents;

- in 2006 and 2007, final revision of the Dictionary was performed prior to publication, with in particular second review by the working groups, with a view to translating the 300 new terms that emerged while the corpus was being set up and the validation of all the terms was being completed.

Approximately 200 experts, who are members of the IIR network and are from about 30 countries on all the continents, took part in the development of the Dictionary. My warmest and most heartfelt thanks go to them as well as to all the staff at the head office of the IIR who took part in it, in particular Daniel Viard, Deputy Director and project manager, Dany Furteau, Agnès Josserand-Broise and Susan Phalippou Mitchell.

The Dictionary's aim is to respond to the needs of a wide range of institutions and users, in particular universities (mechanical, electrical, chemical and energy engineering departments), and researchers in refrigeration and air conditioning, engineers, technicians, corporate information departments and consultants.

I also wish to thank Peeters for agreeing to publish this Dictionary.

Finally, we are considering regular updates, starting with this corpus, taking the developments of the refrigeration sector into consideration, with the further possibility of adding new languages.

The aim of *The International Dictionary of Refrigeration* is to become an indispensable tool for all those who work in the refrigeration sector. We count on our readers to send us their comments in order to ensure that this Dictionary will become an even more valuable tool.

Didier Coulomb, Director of the IIR