

EPTA PRESS FOLDER 2022

Contents

✓	The Epta System. Your Future Evolution	Page 02
✓	Brands to accelerate your business	Page 05
✓	Una Governance virtuosa	Page 08
✓	I più recenti successi del Gruppo	Page 09
✓	La guida di Epta all'Ecodesign e Energy Labelling	Page 11
✓	Le novità di Epta	
✓	Soluzioni per una spesa smart	Page 13
✓	The Urban Spirit	Page 16
✓	DeliRevolution	Page 20
✓	Transparent versatility	Page 24
✓	Perfect Lineup	Page 27
✓	Soluzioni per i Discount	Page 31
✓	Dedicated to your excellence, Soluzioni per negozi specializzati	Page 33
✓	Misa, il principio attivo della freschezza	Page 42
✓	Simply Ingenious	Page 45
✓	Food&Beverage Space	Page 50
✓	EptaService	Page 55
✓	The company at a glance	Page 59

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THE EPTA SYSTEM. YOUR FUTURE EVOLUTION

The Epta Group is a multinational company which specialises in commercial refrigeration. It enjoys a highly competitive position worldwide, and a balanced approach in geographical terms and its various business areas. Commercial brands include **Costan, Bonnet Névé, Eurocryor, Misa, Iarp and Kysor Warren** alongside sub-brands **EptaConcept, EptaTechnica and EptaService**. Its strategy embraces ongoing **international expansion**, which it pursues through its diversification policy. Epta's headquarters are based in Milan, and its staff numbers over **6,000** employees. It has a **far-reaching presence** guaranteed by **40 technical and sales offices, upward of 100 countries and 11 production sites** in Limana, Solesino, Casale Monferrato and Pomezia in Italy, Hendaye in France, Bradford in the UK, Columbus in the USA, Rosario in Argentina, Corlu in Turkey, Qingdao in China and Cha-Am in Thailand, for a **total surface area in excess of 390,000m²** and annual production output of **490,000** units. The Group stands out thanks to its ability to stay ahead of global trends. In focusing on **innovation and sustainability**, it supports the growth of its Clients in **Retail, Hospitality, Food&Beverage and industrial fields**.

Epta's growth plan

The Group's development plan involves growth along internal and external lines. This is based on three cornerstones: **Acquiring companies that complement the Group's core business, entering new Countries, and consolidating existing partnerships**. Epta's strength is also borne out by its ongoing investments in **technology and innovation**, for a total of **54 million Euro's** in the last three years.

The Epta System, a winning combination

The **Epta System** is a winning combination of **products, services, technologies, ideas and people** that transform stores and shops into **fully-fledged destinations** for consumers. Founded around the concept of **sustainable innovation**, it sees a #storevolution for Retail and

#futurevolution to help support the return to work of the Hospitality industry. The aim is to offer **attractive installations** with refrigerated furnishings that give a **lively, dynamic** look to every layout, whilst at the same time ensuring **unbeatable performance**, a **smaller carbon footprint**, responsible use of resources and maximum **operating efficiency and continuity**.

The Epta System: Sustainable Innovation as a system

Epta's vision is inspired by the principle of **Sustainable Innovation**, a legacy of values, experience and **technological ethics** that guide the **Group's evolved and responsible innovation process**. On a broader level, Epta's sustainable innovation involves any new input for ideas, processes and products that **minimise environmental impact** whilst improving **wellbeing for people** and safeguarding **economic development**. It is an approach reflected in **every area of company life**, and one that is seen in a variety of projects, from reorganizing production to promoting **open innovation** and creating systems and technologies at the cutting edge of their fields. **Epta's R&D** has in fact invested in environmentally sustainable development for many years now. It designs **solutions that reduce environmental impact** whilst guaranteeing **highest performance standards** and ensuring **the best possible working conditions**. Epta has taken up the challenge, and the latest new features produced by its brands **bear testimony** to this **cultural evolution**.

Valuable expertise

The Group, thanks to the experience and synergy of its trademarks (**Costan, Bonnet Névé, Eurocryor, Misa, Iarp and Kysor Warren**) and to the direct management of the entire value chain, proposes a vast range of systems and technologies for commercial refrigeration. An offer which includes **positive and negative temperature remote cabinets, plug-in cabinets, cold rooms and small, medium and high capacity refrigeration packs**. Furthermore, thanks to the contribution of a **team**

of qualified professionals, the Group is able to work alongside the Client in every phase of the project: from **designing concepts for premises** with **EptaConcept** staff, to producing and installing refrigeration systems thanks to **EptaTechnica**, and **after-sales assistance and consultancy** provided by **EptaService**.

BRANDS TO ACCELERATE YOUR BUSINESS

The trademarks under which Epta operates are leaders in their market segments and specific product types. Ongoing sharing of **competences** and **technological know-how, specific to each trademark**, is the crucial factor which has led the multinational group to devise new refrigerated solutions, integrated with each other and with service diversification. A very vast and customised offer, which effectively satisfies the needs of all types of stores, all over the world. One that brings **turnkey** projects to life, offering complete systems that combine **unbeatable performance** with outstanding **energy savings whilst showcasing products to best effect**: this is the challenge the Group has set itself in order to make its mark as a high-quality, **integrated and reliable partner** which professionals in the field can rely on to achieve a competitive lead.



Costan represents the founding block of **Epta**. It was set up in 1946 in Turin as an artisan laboratory for the production of iceboxes and refrigerated cabinets and was acquired by the Group in 1986. The trademark, that has always been synonymous with **quality, excellent service, technologically advanced and reliable products**, is commercialised through a network of branches in Italy and sales and distribution offices abroad.



Bonnet Névé stems from a merger between two prestigious French trademarks: **Bonnet Réfrigération** – that was founded as Bonnet in 1830 – and **Satam Névé**, that were acquired in 1988. Over the years, this trademark has won important awards for its solutions, that stand out for their innovative and functional design, attentive to the principles of ergonomics and energy saving.



Eurocryor, Puro Stile Italiano, was founded in Solesino, in the province of Padua. It stands out on the market as a **premium trademark** specialised in the production and sale of **tailor-made solutions**, with a high **service**

content, to furnish and customise **prestigious stores**. Eurocryor's mainstays reside in developing solutions to **promote the uniqueness of stores** and **enhance the specificity of each type of food displayed**, in the unmatched customisation of cabinets with **an all-encompassing vision, from project to after-sales**.



Misa, Mastery in coldrooms, founded in Rome in 1969, is a **trademark that specialises in the production of commercial and industrial cold rooms**. Acquired by **Epta** in 2011, Misa is a byword for **reliability** thanks to extensive **experience** accumulated over time as a pioneer brand in its field. Yet it also represents **a modern approach** that embraces **innovative technologies**, with numerous **patents** that have enabled it to create systems recognised as **a guarantee of excellence**.



The **Iarp** trademark was founded in 1983 and is renowned for its **plug-in cabinets** with a strong specialisation for solutions dedicated to enhancing **ice cream and beverages**. Iarp joined the Group in March 2013 and thanks to its international spirit and technical know-how, it guarantees major synergies in terms of business diversification and development of plug-in solutions powered by natural refrigerant. Iarp's distinctive trait is its ability to produce ad hoc plug-ins, including those on an exclusive basis, for **Food&Beverage** companies.



In business for more than 135 years, the **Kysor Warren** trademark **is now the third largest American producer of refrigerated cabinets and systems for commercial refrigeration**. It joined **Epta Group** in **April 2019**. Its strengths are the design, production and sale of **technologically advanced and efficient cabinets and systems** for supermarkets, convenience stores and other areas of Retail and *foodservice*. The acquisition of the trademark and assets of Kysor Warren has led to the birth of **Kysor Warren Epta US Corp** which works with a team of **500+ employees in the United States and Mexico**.



EptaConcept is the Epta brand which specialises in commercial premises, shop-in-shops and original, made-to-measure kiosks that give consumers **an exclusive experience**. Harnessing **passion and creativity**, this interdisciplinary Team **works closely** with customers to turn every request into **a unique achievement**. The team develops **turnkey projects**, handling every aspect from analysing needs to choosing furnishings, installation and after-sales assistance.



EptaTechnica is the brand that specialises in the **Group's technical refrigeration solutions**. These range from refrigeration units **to complete, customised sustainable solutions**. **EptaTechnica** is an ally for professionals who can now rely on a **one-stop firm** with proven experience in handling every aspect from engineering design to installing **the most innovative solutions**, with particular emphasis on **reducing environmental impact**.



“Presence and Competence” have always been the keywords of the **first-class technical assistance service the Group offers**. **EptaService** is comprised of the finest teams of technical experts, who harness the perfect combination of expertise **and cutting-edge digital tools** to actively work with Customers. These factors enable them to offer **qualified consultancy** and a **wide range of after-sales services** that include **retrofit solutions** and **remote monitoring** programmes, ensuring its systems are more sustainable in terms of energy efficiency and emissions.

VIRTUOUS GOVERNANCE

Adopt a responsible approach to create value: the growth of Epta is impossible without care for people, the community in which it operates and the environment. To demonstrate its desire to be an international group that enhances the local dimension. An orientation that stems naturally, developed over the years to become a common thread which is reflected in every aspect of business life and now includes an assessment of the Groups investments according to the most recent ESG (Environmental, Social, Governance) criteria.

In 2022, after ten Corporate Social Responsibility Reports certified by **TÜV Austria Cert GmbH** in accordance with **GRI Core Option standards**, the Group has now published an **Integrated Budget** for the first time. It is a milestone in terms of transparency and communication, and represents the natural evolution for a Group like Epta, for which sustainability has long been a vital asset in its interaction with competitiveness and financial performance.

A document which demonstrates the solidity of the Group with regards to its environmental and social impact: the **creation of shared value** is a **daily commitment** for Epta and is represented along **the entire chain**, with the ambitious goal of increasingly promoting the success of a **circular economy**.

Furthermore, as a family-owned and operated company not listed on the stock exchange, Epta has announced its voluntary adherence to the **self-regulation code** defined by the **Bocconi University and AIDAF** (Italian Family Business Association), to ensure **best governance**.

THE GROUP'S MOST RECENT SUCCESSES

Cutting-edge technology, professionalism and reliability: Epta's experience comes from its continued investment in **technology and innovation**, for a total of **54 million Euro** in the last three years.

External influences, knowledge sharing and international **partnerships** with other businesses, the research sphere, official bodies, stakeholders and start-ups all render **sustainable innovation** more disruptive than traditional kinds of innovation. By way of example, Epta has benefited from having its own *Innovation Centre* for a number of years now. The department is dedicated to experimenting with **new technologies, processes and materials**, and is run in conjunction with Universities, Study Centres and Technological Hubs. Open innovation is also promoted with financial support, and by sharing transversal instruments and expertise with start-ups. The aim is to turn **ideas into real projects** geared towards achieving sustainable progress.

A company history steeped in awards...

Quality and **excellence** have long been essential for Epta, just like its commitment to pursuing **responsible social progress**. They are tangible values that have yielded **important awards**. One such is the **2021** nomination, for the **third** consecutive year, as **Best Managed Company in Italy** in Deloitte's programme for Italian businesses whose organisational success and attention to social responsibility have fostered a positive impact on the ecosystems they operate in. Epta's nomination as a **European Climate Leader 2021**, as part of the study by the Financial Times and analysis company Statista, is another standout award made to the Group as **2021 Sustainability Leader** for Italy. Last but not least, in 2021 Epta was awarded the **Highest Balance Sheet accolade in the form of the Premio Industria Felix prize** for managerial performance and financial stability.

... and long-standing, award-winning brands

Epta solutions enjoy a tradition spanning over a hundred years, and have garnered many international awards. The most recent prizes include the 2021 edition of France's prestigious **Janus de l'Industrie** for the **Eurocryor Visualis cabinet**, which also resulted in Epta receiving the **Host SMART Label** in Italy once again. In Germany, the second victory notched up at the top-flight **German Design Award** is worth noting. In 2021, this award was presented to Costan's **OutFit**, and to **Mozaïk** by Bonnet Névé in the **Excellent Product Design – Retail** category. Thanks to its serve-over **cabinet Velvet Costan** and **Shape Bonnet Névé** from the same ranges, Epta once again ranked in the **ADI Design Index 2020**, published annually by the ADI (the Industrial Design Association) showcasing a selection of the best designs to embody the value and quality typically associated with Italian products.

EPTA GUIDE TO ECODESIGN AND ENERGY LABELLING

Environmentally-friendly designs and energy labelling have now made their entrance in the world of commercial refrigeration: On 1 March 2021, the **Ecodesign (2019/2024) and Energy Labelling (2019/2018) Regulations** will come into force for all products entered by the European Commission into **Lot 12**: commercial refrigeration equipment to display and sell fresh and frozen products.

These regulatory changes to the field of commercial refrigeration are part of a wider plan by the European Union: its **Green Deal** aims to turn Europe into the world's first climate-neutral continent by 2050. Ecodesign and Energy Labelling are two twin regulations that work together to achieve the same goal, according to a **push-pull** logic. Ecodesign, in fact, sets **the minimum efficiency requirements** for the products that will be put on the market. It will act as a "filter" that will help to eliminate the less sustainable solutions. Energy Labelling provides the introduction of a sticker that shows annual consumption, **the energy class** of each chilled cabinet and further information useful to the Retailers and to the specifiers of the Ho.Re.Ca. sector to make an **informed choice**. It should also be stressed that **the energy rating** not only depends on **consumption**, but also on the **type of unit**, the type of product displayed and the food preservation temperature, allowing **different models to be compared**. Both regulations are indirectly designed to promote **innovation** and **competitiveness** between manufacturers to reduce consumption and environmental impact of refrigerated equipment, whilst at the same time boosting performance.

Epta, an ambassador for change

Epta has long encouraged the introduction of these regulations, both through its membership of the **ASSOCOLD** and **EUROVENT** associations, and as a Group. As a manufacturer, Epta also takes part in **working groups that support the European Commission** on these regulations, in order to ensure they are put to the best possible use.

How Epta is responding to

the new regulations

The **solutions of the Epta Group brands** included in Lot 12, which are accordingly subject to the regulations, are the positive and negative remote cabinets, built-in cabinets and plug-ins, beverage cabinets, small freezers for ice-creams, cabinets for selling unpackaged ice-cream and vending machines for fresh products. Epta has **complete ranges that are particularly efficient** when it comes to energy consumption. This helps guide the market transition towards more sustainable refrigeration. The R&D department has always been committed to developing innovations that help customers on the road to the green transition. In particular, they include the remote **GranFit** cabinet family, and the built-in **SlimFit** produced by **Costan** which, in **certain settings**, achieves class B rating, ensuring **products are as visible as possible and that displays are coherent**. To achieve these optimal energy standards, **advanced merchandising solutions** play a key role. Lighting and glazing are more transparent than ever before, and **technological features** include variable speed compressors and electronic controls for the aeraulics.

SOLUTIONS FOR SMART SHOPPING



Digitalisation is increasingly taking centre stage in many aspects of **daily life**, and is also proving a key factor in the **world of Retail**. The trend has seen a rapid up-tick since 2020, when **buying habits underwent profound**

change. Consumer sociology has evolved at a fast pace with the explosion of the **eCommerce** channel, **Click&Collect**, an increase in **proximity stores** and, even more recently, the birth of the **quick commerce** format.

Epta is able to work with large-scale retailers to meet these changes, promoting **alternatives** that help consumers shop for their groceries. This commitment takes the form of innovations that are increasingly proving successful, helping to **distinguish between different shopping options** with the emphasis on **innovation, convenience and safety**. The **quick commerce** solutions and **#EPTABricks refrigerated cabinets** for collecting online shopping are a practical example, as is **Iarp's VIPay digital technology** for transforming store windows into smart-vending outlets.

The innovative formula revolutionising the grocery market

Quick commerce was created to satisfy the need for ordinary online products and to receive them quickly at home. The service is proposed by new players in big cities. A dedicated APP allows customers to order and receive a specific set of items, conveniently and quickly. The **delivery** is carried out **within 15 minutes**, split between picking up (around 3 minutes) the goods from the neighbouring urban warehouse and delivery (around 12 minutes) by e-bike riders.

The **proximity warehouses** for storing the products are in strategic positions and supplied with basic consumer goods, with an assortment of about 1500-2000 products. The aim is to respond with a **panel of targeted items** to suit the tastes of the buyers and guarantee products perfectly preserved in their organoleptic characteristics.

In this dynamic reality, Epta proposes an integrated offer to help Retailers manage the complexity of the new paradigm. The ad hoc solutions for this format are Misa modular coldrooms and Costan /Bonnet Névé integrated group cabinets for fresh and frozen products.

Epta's integrated offer for quick commerce

The two main advantages of the Group's complete system are the respect for **acoustic and technical-design limits** envisaged for the creation of this type of warehouse in city centres and the **rational use of storage space**, essential for quick commerce.

Because they are self-contained, Epta's solutions are suited to shops without a machine room and ensure low noise levels. It is essential to provide refrigeration solutions that make logistics more efficient. The Misa cold rooms are available with minimum dimensions of 40cm and subsequent modules of 20cm to optimise space and make the layout functional. Furthermore, to guarantee maximum food safety the Misa solutions are treated with **Epta Food Defence**, the antibacterial system with silver ions that provides permanent touch-safe protection for its entire useful life.

The Costan and Bonnet Névé vertical plug-in units for fresh and frozen products offer a high visibility of pre-packaged articles. The large glass windows are extremely functional because they favour maximum product pick-up speed.

This merges with **optimal energy performance, compact dimensions and high load capacity**. Finally, the use of natural refrigerant **propane R290** guarantees maximum respect for the environment.

#EPTABricks, the future of omnichannel shopping

Epta's solution for Click&Collect is the **#EPTABrick**, which allows clients to collect food and non-food products **ordered from the brand's store, wherever and whenever they want**, even outside of shop opening hours. Designed to ensure the utmost flexibility, Eptabricks are available in Indoor and Outdoor versions and are made up of controlled-temperature modules. **#EPTADryBricks** are designed for dry products, while **#EPTAfreshBricks** and **#EPTAfrozenBricks** ensure fresh and frozen foods are stored properly. The latest release sees even more **compact** cabinets, with the **communication screen (Master)** built into the cabinet columns. **#EPTABricks** can be positioned anywhere and are particularly suitable for installation inside **residential districts** and prospectively, along the **home-work route**, inside or close to **large Companies**, close to **stores** or to **petrol stations**. Thus, they allow to take full advantage of strategic areas where a new type of consumer is moving, in search of a **fast shopping solution**, during short daily trips. They also help simplify sales, thanks to the **ease** with which online orders are managed using a system that connects to the store's e-commerce platform. A practical example of **The Epta System, #EPTABricks** are a perfect combination of the expertise of Epta brands when it comes to creating an avant-garde system: thanks to the skilled work of the **Epta's R&D team**, they combine **Misa's** cold-room expertise with the spirit of **Iarp's** plug-in power and the reliability afforded by **EptaService** remote monitoring.

<https://www.costan.com/it/notizie/eptabricks-la-soluzione-click-collect-firmata-epta-al-servizio-dei-retailer>

#EPTABricks, a win-win solution for the Retailer and the environment // <https://www.costan.com/it/notizie/eptabricks-la-soluzione-click-collect-firmata-epta-al-servizio-dei-retailer>

#EPTABricks is a solution that combines **convenience and sustainability**, eliminates home delivery and ensures an efficient management of the last mile and a reduction of the carbon footprint, including by virtue of the use of the refrigerant propane R290. This **innovative mixed formula** for online purchases and collection by the Client in towns allows Retailers to acquire a greater **market share** in response to the rise in e-commerce businesses.

Reliability and efficiency are now more important than ever before. In order to support Retailers, Epta offers **EptaService** after-sales assistance and remote monitoring for its #EPTABricks ranges, as indeed with all its refrigerated systems and solutions. State-of-the-art services designed to guarantee **seamless operation** and prompt round-the-clock intervention when needed, seven days a week, ensuring **working conditions are always as safe as possible**.

**From plug-in...
to smart vending**

One of the very latest arrivals to come from Iarp is well worth noting: the innovative **VIPay digital technology. Flexible and versatile**, it is available also on other positive temperature models of the Epta brands and is designed to transform them into smart vending solutions, with payment by **credit card** or **APP** via smartphone. The application areas are infinite; thanks to VIPay, it is possible to install smart vending inside **offices, gyms, canteens**, up to the **restaurant area in supermarkets**.

PRESS KIT HOST 2021

THE URBAN SPIRIT



The physiognomy and geography of Large-Scale Retail is strongly influenced by the way in which consumers experience city space. The **radical changes** in purchasing habits and models of consumption are driving the current processes of transformation. **Proximity stores** of a compact size, due to the ability to **evolve** and renew their function of social presidium, are among the fastest growing formats. **Hyperlocalisation, flexible opening hours, possibility to shop quickly and for sought-after items:** this enrichment of synergies contributes to greater customer loyalty and the affirmation of a new interpretation of proximity.

A new style makes its entrance into the city

The combination of a format analysis and the study of the development of the dynamics between customer and Supermarkets gives way to **SlimFit Costan & Kysor Warren and MultiCity Bonnet Névé**, spearheads of the Epta trademarks on display at **Euroshop. A complete collection of self-contained cabinets** which merge the design of remote cabinets with the optimised capacity and compactness of plug-in incorporated units, to stylishly furnish the entire self-service area of **small surfaces, mini markets and convenience stores.**

One solution for every need

SlimFit/MultiCity stand out for a **range of solutions** that enables further customisation, in favour of perfect **multiplexing** of cabinets, **aligned and mixed** with one another to satisfy every need. Featuring a coordinated *look&feel* also in the aesthetics and finishes, SlimFit/MultiCity promote sustainability thanks to **LED** lighting and to operation with

natural refrigerant propane **R290**. Characteristics which, combined with other technical and manufacturing details, make the **SlimFit/MultiCity** solutions amongst the best-performing cabinets under new **Energy Labelling** regulations. These are the protagonists of this family of products, which embodies the spirit of sustainable innovation that drives the Group forward:

- ✓ i verticali per prodotti freschi **Tango Narrow e MultiFresh Modular**;
- ✓ i verticali per surgelati **Valzer Next e MultiFreeze Plus**;
- ✓ i semiverticali per prodotti freschi **Mambo Next e MultiFresco Plus**;
- ✓ i semiverticali per surgelati **Twist Next e MultiFrozen Plus**;
- ✓ le versioni speciali per creare corner tematici dedicati alle referenze fresche bio: **Tango Bio/MultiFresh Bio** e surgelate **Valzer Bio/MultiFreeze Bio**;
- ✓ i verticali **Ballet/MultiWine** per una perfetta esposizione dei vini;
- ✓ i verticali compatti **Funky Next/MultiTiny Plus** integrabili con gli espositori dei secchi.

Flexibility, modularity and increased capacity

These are the strengths of the positive and negative verticals of **SlimFit** and **MultiCity**, designed to give the food area of small and medium stores an **exclusive, elegant and modern** appeal, which attracts and accompanies the customer to **rediscover the value of the in-store experience**. Tango Narrow and MultiFresh Modular for fresh products and New Valzer and New MultiFreeze for frozen products, stand out for their transparencies, using full height glass doors and panoramic ends. Models with a higher capacity, for **+25%** internal volume in Tango Narrow and MultiFresh Modular, a depth increase of **850mm** compared to **720 mm** of previous models and technical details that make them more compact, with minimum floor space occupancy.

The semi-verticals that redesign the layout of

fresh and frozen product area

Mambo Next/MultiFresco Plus and Twist Next/MultiFrozen Plus are the highest expression of Epta's desire to redesign the fresh and frozen product area in small and medium sized surfaces through merchandising designed ad hoc to enhance the products. These **semi-verticals** offer infinite **in-line or island configurations**, for increasingly attractive presentations.

In the name of nature

To intercept the needs of an attentive and informed customer, the corners dedicated to **organic and natural products** are becoming more and more common inside **proximity stores**. Euroshop 2020 presented an opportunity to preview a renewed version of the **Tango Bio/Multifresh Bio and Valzer Bio/Multifreeze Bio** set-ups. These models stand out for black coloured door contours and interiors and wood type external finishes which guarantee its perfect integration with the *concept* of areas dedicated to *organic food*.

Wine bar corner, not just elegance

Recreate the atmosphere of a wine shop inside a small-medium sized store: the vertical cabinets, **Ballet Costan** and **Kysor Warren** and **Multiwine Plus Bonnet Névé**, guarantee the **best visibility of labels**, stored at ideal temperatures and positioned on **tilted shelves**. The all-glass doors as well as external and internal finishes in stainless steel, together with wood product stoppers **give a touch of elegance to the wine area**. Finally, for greater safety, the cabinets are equipped with a **lockable** closing system in the bottom part of the unit.

Increase cross-selling in dry product aisles

Costan and Bonnet Névé revolutionise **cross-selling** strategies thanks to **Funky Next/MultiTiny Plus**, the new **compact verticals** part of the SlimFit/MultiCity family designed to integrate with the display areas of dry products. Characterised by a **double door and a depth of just 500mm**, **Funky Next/MultiTiny Plus** are ideal to develop sales of complementary

fresh products like beverages but also in areas dedicated to PET foods where fresh products are also becoming more integrated.

DELIREVOLUTION

The area of fresh and ultra-fresh products is one of the most attractive areas of stores. In designing them, it is essential to study the perception of space and the elements able to promote interaction with consumers. The **OutFit and Mozaïk** families of Costan and Bonnet Névé are the emblem of Epta's ability to meet Retailers' needs for a **strong identity** that turns every store into a **point of reference** for Consumers, rendering it **unique** and **distinctive** whilst still being **designed on a large scale**.

One line,
possibilities **infinite**

OutFit and Mozaïk express an approach in which every detail is designed to catch the consumer's eye and showcase products. They combine original **forms**, materials and textures with the Group's **industrial vocation** which is conveyed through its quest for **innovation, sustainability, ergonomics**, attention to **Total Cost of Ownership** and an extensive range. The **vast families of products for the fresh and ultra- fresh areas** consist of horizontal and semi-vertical furnishings, self-service, serve-over and back counters which give way to a visual rhythm that enables a user to immerse oneself in an ever-new context.

Creativity is our
hallmark

Synonymous with **infinite shapes, modules and customisations**, the lines assume evocative power in emphasising the assortment and the quality of products in every type of store, **from hypermarkets to proximity stores**. What makes OutFit and Mozaïk unique is the **Finishing Collection** now available for all new models: a rich *palette* of finishes which range from material ones like wood and stone, to screen-prints and customised prints.

Exclusivity on a large scale

Customisation and the utmost **versatility** make for solutions at the service of **Retail Designers**. All principles embodied by **Velvet and Shape**, which offer countless alternatives for giving premises a refined touch.

Multiple modules, from the semi-vertical to the tower, hot table or frozen version, **numerous depths, lengths and heights** and limitless **finishes**, thanks to the **Finishing Collection**. Worthy of note are also the **glazing** variations, without uprights, with curved, straight, tiltable glass, with book-like opening or suitable for converting Velvet and Shape from serve-over to self-service.

Increased display volume & high versatility

<https://www.costan.com/it/notizie/costan-presenta-batik-il-nuovo-banco-frigo-semiverticale-che-arricchisce-larea-freschi>

The **OutFit** family of **Costan** is enriched with the launch of the semi-vertical refrigerated cabinets **Batik**: shaping different configurations to organise sales space in a functional and distinctive manner, has never been so easy.

In a large hypermarket as in a proximity shop, the **pleasure of shopping** is often related to the ability of the store to attract attention in terms of appeal, **variety and quality of the offer**, above all of **perishable and highly perishable products**.

In perfect continuity with the style of **OutFit**, the new **self-service** cabinet for perishable products **Batik** is characterised by its design that ensures an excellent **ratio between occupied surface and display volume**. Available in three different depths, **Batik** presents an optimised load capacity, able to contain a large number of **products** enhanced by technical solutions, such as **cascading shelves and glazed terminal ends**. Further strong points are **aesthetics, harmonious** to the other products of the range, and **high versatility**. The solution is characterised by different heights, depths and lengths with relative dedicated head cabinets. **Batik**, partly because of the possibility of **multiplexing**, allows to create numerous **configurations** with which to design unique layouts, with a harmonious look, in which

perishable goods are the true protagonists. **That extra touch which makes the difference in fresh food areas.**

<https://www.costan.com/en/news/silk-c-costan-extra-touch-makes-difference>

Silk C Costan and **Dualio E** Bonnet Névé are horizontal display cabinets characterised by an **elegant** aesthetics and **square lines**: that touch of class that can make the difference in the furnishings of supermarkets, hypermarkets and specialist shops.

In perfect continuity with the style and **versatility** of the **OutFit, Silk C** family, it is available in **four** different lengths or as a head cabinet, to mould different configurations and organise the sales space in a functional manner, leaving consumers maximum freedom of movement. The compact dimensions of **Silk C** are the perfect response to the needs to transform and enhance reduced or themed sales space, such as Organic or Vegan, whilst guaranteeing excellent visibility of the products. **Silk C** is designed in detail to ensure an excellent ratio between surface occupied and display volume. The line comes in two versions **Silk C Standard** and **Silk C Max**, able to host a large number of **products**, thanks to a greater load capacity.

A rear cabinet which transforms into a front cabinet

<https://www.bonnetneve.com/it/notizie/bonnet-neve-presenta-il-retrobanco-profile>

The family of refrigerated cabinets for fresh and super fresh areas **Mozaik of Bonnet Névé** welcomes the new **Profile rear cabinet** today. From traditional shops to hypermarkets, its **essential** and **square design**, combined with versatility and improved performance, make it suitable in **every type of store.**

Modern and **functional**, Profile is designed to guarantee the best conservation of products, including inside the **closed base**, dedicated to the **storage of products** which are refrigerated or at ambient

temperature. Furthermore, the aesthetics coordinated with the other models, also **make Boutique/Profile** ideal as **front-cabinets**.

A perfect solution, for example, to organise food tasting and promote **moments of interaction with Consumers** in themed or tasting areas. Available in two versions, **open or closed with Advance doors**, the cabinet is offered with **two different heights**, 2000 and 2300 mm, **Value or Advance LED lighting** and **multiple accessories**, to facilitate the work of the operators and widen the opportunities for use.

Innovative layout

The furnishings of **OutFit and Mozaïk** are characterised by a play of contrasts between volumes, transparencies and colours. They also boast elevated **versatility**: it is possible to create different configurations, island or wall, even by putting various models of the line next to each other. The solutions also stand out for their **compactness, increased display ratio** and aesthetics that respects the principles of functional design. Essence of a perfect balance between the elements of the structure, the cabinets of the **OutFit and Mozaïk** lines guarantee attentive ergonomics thanks to a display level with correctly sized height and depth, which improves interaction with the consumer, facilitating, at the same time, the work of the Operator. The space can be organised in different formats, due to the innumerable combinations of the models. **OutFit and Mozaïk** make it possible to create routes geared to the maximum freedom of movement of consumers, lengthening the time of stay inside the store, in favour of increased purchasing, including an increase in the average spend. The attractive layout reflects positively on the image of brands and the Store, promoting customer loyalty. A further plus point of **Velvet Costan** and **Shape Bonnet Névé** is their "green" spirit, thanks to elements with a low environmental impact including **LED lighting** and **high-efficiency compressor fans**.

TRANSPARENT VERSATILITY



The **store** is the place where the **preferences** of the consumer take shape and are defined, above all if the choices related to promotional and impulse purchases are considered. **Costan** and **Bonnet Névé** have devised the new **Stage and**

Latitude range to respond to the needs of Supermarkets to enhance the products, from those with higher profitability to promotions, with **pass-partout** lines that are an effective pole of attraction for users.

A superior attractive power

It is important to satisfy the **functional** and **hedonistic** needs of the clients, who motivate impulse purchases in particular sales conditions. There is a relationship between pleasantness of the environment, mood, impulse buying and spending level. Visual merchandising acquires an active role: with **Stage/Latitude**, families of plug-ins with minimal design, **all-round visibility of the products** is ensured thanks to vast glazed surfaces and space saving of the compact technical parts, housed in the base.

The picture of freshness

Functional and sturdy, these **versatile** lines come in numerous models, ideal for hosting a vast range of **product categories**. Stage/Latitude available in *serve-over*, *self-service*, double load, semivertical, hot table and in the special Closed configuration, allow to renew the layout of **all sales formats**, in the entrance areas, in front of the cash registers, promotional corners and grocerant spaces. Highly attractive spaces which are furnished with maximum consistency to create new in-store layouts and **underline the quality and freshness** of cured meats, cheese, meat, fish, gourmet proposals of gastronomy or specialities of regional or international cuisine.

Enriched versatility

The family of Stage **plug-ins** expands with the arrival of self-service **Stage Double and Stage Maxi**. **Stage Double**, with double freezer, is **a total novelty in the Costan** panorama and allows **different categories of food** to be presented in a single cabinet. Stage Maxi, on the other hand, guarantees a significant **increase in the display volume** with the same surface area occupied. They are plug-ins that combine minimalist design and all-round transparency that characterises the **passee-partout range** Stage, with increased **versatility**. Stage Double allows to **differentiate the offer presented** and display different categories of food **simultaneously**, within a single **multiplexible** cabinet. An intelligent alternative to using two back-to-back solutions for the creation of lines and islands. It also stands out for a completely transparent central area, which can be used to increase **cross-selling** with dry products. **Stage Maxi**, the plug-in with a single freezer, also makes its debut. The **internal volume has been increased** and with three different load lines, **100 mm, 175 mm and 225 mm**, the latter greater than the standard, it allows a bigger display volume. Stage Maxi presents lateral ends and higher front and rear glass, able to guarantee **better ergonomics** for the customer and the operator.

<https://www.costan.com/en/news/double-and-maxi-new-plug-ins-stage-costan-range>

Essential style

Simple and elegant cabinets which disappear from view, to make the products easy to recognise; the transparent sides are equipped with **Epta Adamant**, a solution designed specifically to ensure perfect transparency over time as well as higher **scratch resistance** and *food safety*, thanks to its water-repellent qualities. These **sustainable innovation** solutions are all about minimum impact and maximum performance in terms of **conservation, food preservation, accessibility** and **enhanced hygiene**.

PERFECT LINEUP



The heart of the interaction between store and user is no longer the product, but rather **the experience the Customer can enjoy inside the store**. Consequently, it becomes crucial for Retailers to design the *shopping experience*, defining new languages of communication and aesthetics: differentiating factors to transform the stores into a true **destination** for consumers.

Structure the identity of each department

Defining the **layout** is essential. The choice of **equipment**, colours and finishes plays a **crucial** role on the behaviour of users inside supermarkets and hypermarkets, in terms of permanence and value of the average receipt.

Design and visual coherence

GranFit Costan and SkyEffect Bonnet Névé are complete ranges of refrigerated cabinets equipped to **furnish the entire fresh, ultra-fresh and frozen food area** with a single coordinated family of products. Examples of a sustainable innovation, GranFit Costan and SkyEffect Bonnet Névé are available in the following versions:

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- ✓ positive verticals **GranVista Next / SkyView Plus**, also available as an **Integral Closed** version
- ✓ negative verticals **GranBering / SkyLight**, also available as an **Integral Closed** version
- ✓ closed semiverticals for frozen products **GranSesia / SkyShine**

- ✓ open semiverticals for fresh products **GranSibari / SkyLook** and closed **GranValdaj / SkySpace**, also available as an **Integral open** version

The perfect integration and alignment between the different models and the possibility to combine them to create infinite combinations guarantees total display coherence. GranFit Costan and SkyEffect Bonnet Névé are an offer with a unique guise that represents the finishes in the **Finishing Collection**. They stand out for glass shelves with fully integrated lighting and for the decorative effect of the materials used on the interior and exterior furnishings that forms a high visual impact making it possible to coordinate them with the serve-over range Outfit Costan and Mosaik Bonnet Névé.

So light, it's almost imperceptible

Invisible cabinets make for unrivalled visibility: Costan's GranVista Next and Bonnet Névé's SkyView Plus offer refrigeration solutions with pure silhouettes that showcase the products themselves, giving consumers the impression of being able to take in a "wall of products" at a glance, all within easy reach. Transparency goes from being a practical issue to an element that actually showcases products, drawing the eye to the items inside. This is achieved with full-height glazing, panoramic side panels and frameless doors, as well as a special no-reflection coating that affords an **unbeatable clarity index of 95%**. Another distinctive feature of these cabinets is how little energy they consume: optimal configurations actually achieve an **energy rating of B**. The range of positive vertical units is rounded off with **GranVista and SkyView Open**, a model that balances out the energy-consumption benefits of the closed version with a greater loading capacity, guaranteed by the possibility of installing up to 8 shelves.

First fruits as though "freshly picked"

The special **Season** version of **GranVista Next Costan and SkyView Plus Bonnet Névé** are also presented. This is a visually striking **set-up**,

designed to guarantee an attractive **presentation** of **fruit and vegetables**. GranVista Season and SkyView Season are presented in two versions; Value to position first boxed fruits and Advance to display them on half-moon shaped shelves.

The “champions” of versatility

The new **open semivertical GranSibari /SkyLook** with cascading shelves **and closed GranValdaj /SkySpace** are equally impressive. These cabinets distinguish themselves for unparalleled **merchandising** and for a **linear modern and essential design**, merged with **technical innovation**. These solutions make it possible to insert up to six shelves, for an optimised ratio between floor occupancy space and Total Display Area ratio compared to traditional models and **greater visibility of the products**. **Versatility** is one of the key ingredients of these cabinets. It is possible to choose between **four different lengths, three depths and three heights** (1300mm – 1500mm – 1700mm) for GranSibari/SkyLook that includes **three types of doors** for GranValdaj / SkySpace: straight, inclined sliding or hinged.

More room for products, less energy consumed

Unimpaired visibility and the highest energy savings combine in Costan’s **GranBering and Bonnet Névé's SkyLight**: compared with previous models, these negative temperature solutions have **+8% more Total Display Area** and **an internal volume increased by +14%**. This gives Retailer's the edge, allowing them to increase the number of products on display and sales opportunities. In addition, Costan and Bonnet Névé have perfected **cabinet efficiency** by designing new doors that offer **greater thermal insulation (+10%)**, making for considerably lower consumption rates. Last but not least, **GranBering and SkyLight** both offer **flexible layout** options with 2 heights, 2 depths, 4 lengths and no less than 3 end cabinets. Together, they can be harnessed to create island compositions, and also make them ideal for smaller stores as well.

The new generation islands for frozen products

A revolution is afoot in the frozen foods department with **GranSesia Costan**, the negative temperature semi-vertical cabinet that enables the creation of original islands, for a new take on the frozen foods area. **GranSesia Costan and SkyShine Bonnet Névé** the negative temperature semi-vertical cabinet that enables the creation of original islands, for a new take on the frozen foods area. The special configuration of **GranSesia**, with **straight glass doors and a height of just 1.480 mm**, was designed to offer consumers **an original point of view to experience areas** dedicated to frozen products. Glass Doors increase the appeal of the **items inside**, and highlight those **presented in other cabinets in the area. A concentration of style, innovation and functionality: GranSesia** will also amaze for its compact design, that allows the best possible use of all available space, combining a **greater storage capacity** and even higher standards of **comfort** for consumers in selecting items and for staff in the restocking phase, compared to traditional trays for frozen foods.

<https://www.costan.com/en/news/change-look-frozen-foods-area-gransesia-costan>

DISCOUNT SOLUTION

Discount Retailers have known how to embrace and meet the challenge posed by consumers, converting themselves increasingly **less "hard" formats** for a **new identity** of the Supermarket, which does not compromise with the founding principles. Convenience, quality, simplicity and innovation are the cornerstones of the strong bond between this type of store and their Clients. The display and storage of fresh and frozen products are transformed into **three** macro categories: **verticalisation** of the display structures, the considerable increase in the **number of products** and investments in **technology** to promote **energy saving**.

A new formula, even more successful

The element at the heart of this evolution remains "behind the scenes": it has to do with **cold technology**, which is more and more often directed towards efficient solutions, for a significant reduction of consumption. Discounters are attentive to the *total cost of ownership* (TCO) and also to the environmental theme, since refrigeration accounts for approximately **50% of annual costs**. The majority of the solutions proposed and installed by the **Epta** trademarks in *restyling* or in the new realisations envisage innovative aerodynamic studies for open solutions to keep the cold inside the cabinet, or are closed with **transparent doors** and use **natural refrigerant**, such as CO₂ or R290.

The assortment becomes the star

The introduction of vertical refrigerated display structures is more and more frequent and for this reason, Epta presents **GranVista Integral Costan and SkyView Integral Bonnet Névé** for fresh products and **GranBering Integral Costan and SkyLight Integral Bonnet Névé** per frozen products. This is an evolution of the **GranFit and SkyEffect** families, designed to merge design, capacity and technical performance of the two leading ranges of the trademarks with the flexibility and reduced space of plug-in cabinets. Optimal management of space, which

makes it possible to enhance **new categories**, like super fresh products, DOP, DOC, IGP products, big trademarks, etc. increasing **visibility of the articles** and **load capacity**, for a higher rotation index. GranVista Integral Waterloop Costan/SkyView Integral Waterloop Bonnet Névé are made unique by the **waterloop** system, pre-assembled in the unit, which transforms them into cabinets with **self-contained** units and therefore ideal for **small surfaces** without a machine room. Maximum respect for the environment is also guaranteed by the use of natural refrigerant propane **R290** and by the ease of integration of solutions with **HVAC units**, to recover heat which is reused to heat the store.

Robust and unbeatable customisation

The new formats come in larger sizes than in the past. The introduction of **assisted service islands** is a standout feature, with cabinets that are specially designed for cold cuts and sliced cheeses. Epta's **traditional Velvet and Shape units** meet this latest trend head-on, with a special built-in **Integral** version which harnesses **R290** refrigerant and is particularly suited to presenting and preserving cured meats and sausages, dairy products and meat. A solution that rolls all the looks, performance and merchandising of the remote Velvet and Shape ranges into one single "**plug and play**" solution, which is completely integrated and easy to install.

SOLUTIONS FOR SPECIALISED STORES

Dedicated to your store



Focus on **personality, the uniqueness of each store and the specific nature of its assortment**: this is what “**customisation**” means for **Eurocryor**. Competitive positioning, with renewed values and proposals, **which now also includes an exceptional service.**

This evolution bears witness to the desire of the trademark to be the **ideal partner** for **Clients**, working alongside them, defining ad hoc solutions and being **point of reference** for consumers.

Dedicated to your fresh food

With Eurocryor, perfect display marries best **preservation**. Thanks to the investments in **research and innovation**, the trademark offers specific preservation technologies for every **type of product**, such as meat, fruit and vegetables, cured meats and cheese, confectionery and bread in all kinds of stores, from butchers to delis, patisseries and fishmongers, in the name of **freshness and preserving** aroma and flavour.

Dedicated to support you

Customisation also embraces “tailor-made” **assistance**, to meet every need. EuroCryor Clients can rely on a **Team of specialists at** their service, able to work alongside them **at every stage**, from design to after sales.

STILI IS ABOUT EXCELLENCE, ELEGANCE AND INNOVATION

The return to **neighbourhood shops** is a trend which is making itself known in no uncertain terms. These stores have long been a reference point for shoppers, who see them as providing quality fresh products. For consumers, they are **familiar places** where **traditions** are revived, thanks to advice from experienced staff that help clients try new and unexpected combinations. With its **Eurocryor brand**, **Epta** is bringing consumers and stores together. The very latest new arrivals include the **Stili** range. Designed with the "food specialist" in mind, it is the result of a restyling of **Panorama**, **Bistrot**, **Visualis** and **PrimoPiano** straight-edge, serve-over cabinets and the **Gemini and Gemini Kristal** self-service models. Combining flexibility and customisation, Stili has been designed to furnish butcher's shops, delis, fishmonger's and patisseries as well as specialist shop-in-shops.

Limitless customisation

The strong point of Stili are the new methods of presentation, thanks to the cabinets that have been **customised in every detail**, from the shapes to the dimensions, from the materials to the finishes. Eurocryor offers cabinets with **measurements to the millimetre**, to be able to meet any design requirement, even the most complex. It also avails of an infinite collection of **textures**, which range from the material ones such as **stone and stainless steel**, to **laminates**, to solutions such as **Corian®** and **Dekton®**, a guarantee of maximum hygiene for the rear counter and worktop.

<https://www.eurocryor.com/it/notizie/stili-di-eurocryor-e-il-nuovo-alleato-la-rinascita-dei-negozi-di-quartiere>

A combination of ergonomics and visibility

With Eurocryor, customisation also means design features that make work easier for staff. A tangible example of Eurocryor quality, the cabinets of the **Stili range** for the **Pâtisserie** and **Butcher shops** are the core of the exhibition. Worthy of particular note is **Visualis**, which merges

visibility of the products with maximum **comfort for personnel**. To confirm the **innovative** capacity, the cabinet recently received the prestigious **Janus de l'Industrie** in France. The solution design, realised also considering the restrictive indications of the French Assurance Maladie, comes from the desire to guarantee personnel a **correct posture**, bending to a **maximum of 45° over the cabinet**. Numerous technical measures have been adopted, such as a **compact deck**, of just 750mm, a **tilted ergonomic support surface** without protruding sections. Together with dedicated **accessories** and the **sliding worktop** this ensures a more rational and flexible use of space, for utmost **comfort** during loading, service and customer assistance. Further key factors in the design of Visualis, whose **design and model are registered**, are the raised display deck and the **rear sliding panels** in glass. There are numerous advantages of this characteristic that ensures **excellent preservation** of the articles, a high **load volume** and **10% energy saving** compared to traditional solutions. This puts Visualis among the best serve-over cabinets under the new **Energy Labelling** regulation.

cartella host p4 + <https://www.eurocryor.com/it/notizie/epta-vince-il-green-smart-label-di-host-2021-con-visualis-di-eurocryor>

PrimoPiano, visibility from every angle

The quest to achieve the perfect interaction between product, consumer and staff member also underpins **PrimoPiano**, with volumes that are designed to intersect with one another, and a **special display surface** that stretches out, almost making it seem **suspended**: all details that bring customers closer to items, ensuring unimpaired **perception of quality** from every angle.

Cabinets for infinite combinations

Worthy of note is also the traditional **Bistrot** model, whose strong points are **minimalism and versatility**. Thanks to the numerous **modules that can be combined**, ranging from the **semivertical** to **Torre**, to

Tavola Calda, these furnishings attract the Customer's eye and **emphasise the assortment** and quality of the fresh products.

**An aesthetic approach
full of transparency**

The self-service semi-vertical cabinets **Gemini** stand out for rich transparency, which, above all, in the **Kristal** version, shed light on the products, highlight their freshness, thanks to terminal end, shelves, and back that are almost invisible. The range integrates the display of fresh foods within the cabinet with the display of dry articles on the top of the cabinet, to increase **cross-merchandising**.

<https://www.eurocryor.com/it/notizie/stili-di-eurocryor-e-il-nuovo-alleato-la-rinascita-dei-negozi-di-quartiere>

PATENTED TECHNOLOGIES

Revolutionary technology in the butcher shop

With Eurocryor, **technology** unites beauty and maximum freshness. **Dynamic System** improves the **preservation of meat** and maximises sales in the **butcher shop** and in meat departments. The **patented** system, successfully implemented by Epta and dedicated to serve-over, remote and integral cabinets by Eurocryor, **preserves the food for several days**, without having to put it back into the coldrooms overnight, maintaining the organoleptic and aesthetic characteristics unaltered. It ensures a reduction in temperature fluctuations in the products displayed, **maintaining humidity at values above 90%** without the use of humidifiers and a limitation of the **average weight loss of meat to 0.12%** compared to the average 3% of a traditional system. These advantages translate into a considerable saving of time for the operator as well as limited trimming of meat surface, with a view to sustainable innovation. CARTELLA HOST P 7-8

Improved preservation stability

For an industry professional, maximum enhancement of the products is achieved through dedicated and specific food preservation, which guarantees at the same time an optimal display of products and allows customers to appreciate their quality, the standard of service and care that the professional places in managing their work. To respond to this need, Epta has developed Adaptive System, an original **refrigeration management system** designed to guarantee optimal preservation of fresh products, available from today for all the closed models **of the Stili ranges of Eurocryor**.

Adaptive system is able to **regulate the operating parameters** of the refrigerated cabinet, with a **continuous adaptation** to the environmental variations, to ensure the best **performance** in terms of **temperature stability**, maintenance of **humidity** inside the refrigerated cabinets and consequent **reduction in energy consumption**. This

system is particularly useful for applications with refrigerated furniture to store foods subject to a natural **loss of humidity and therefore weight**, such as meat, sliced cold cuts, cured meat, dairy products and fresh pasta, to ensure **best appeal** and **maximum sales revenue**.

The advantages are proven: compared to a traditional on/off system, the new adaptive system by Epta guarantees a **9% decrease in energy consumption**, **+3% average humidity** (RH) on the product and an increase of **+1.5°C in the average evaporation temperature** T_{mr}.

<https://www.eurocryor.com/it/notizie/adaptive-system-epta-una-migliore-stabilita-di-conservazione-0>

AMBIENTI, YOUR ALLY FOR THE RETURN TO SHOPS

A store's success is based on a number of factors, including its ability to frame flavours and memories from the past, and **give them a modern take**. The **Ambienti** family is proof of Eurocryor's desire to be the **ideal partner for its Clients** and to work by their sides, offering solutions designed for purpose while **premises are undergoing renovation**, an aspect which is key for continuing to attract consumers.

Cornice, the new lunch corner

Eurocryor expands the **Ambienti** family and presents **Cornice**, the new self-service island dedicated to **food-to-go**. An all-round solution ideal for the creation of **themed corners**, designed specifically to respond to the need of putting together a fast and complete meal, **combining hot and cold food**, to stimulate **cross-merchandising**.

Cornice is a self-service island on both sides, to which the semivertical head cabinet is added, available in the **Hot** and **Dry** version. **Cornice Hot** accompanies salads with hot dishes such as pizza, quiche, focaccia and toast and **Cornice Dry** is designed for trays, containers, the weighing scales and allowing the best display of the **complementary offer** on the roof, such as crisps and dried fruit.

To attract Customer attention, it is important to give the environment the right character. **Cornice** impresses for its attention of detail and **the fully customisable aesthetics**: from the choice of materials, colours and heights, to the customisation of the front panels, to give free reign to creativity. Worthy of note is also the high **transparency** of the backs, terminal ends and roof, for total visibility of the products, from all viewing points.

Finally, to guarantee the highest levels of hygiene, the shelves and the decks are in **stainless steel** and **removable** for **easy cleaning**.

<https://www.eurocryor.com/it/notizie/cornice-il-nuovo-corner-lunch-firmato-eurocryor>

A combined unit for enhanced cross-merchandising

The **CrossOver Impact by Eurocryor** is a standout **combined** unit. It pairs a **self-service area** with a **classic serve-over counter** which is perfect for small stores, and for creating themed corners designed with cross-merchandising in mind. **CrossOver Impact** has been designed with a view to sustainable innovation, but it also meets the need to **reorganise display areas** and incorporate the presentation of fresh, pre-packaged, self-service goods. All in just **one attractive unit** which occupies a **small surface area**, and is inspired by the tenets of functional design. In particular, the **top part** is dedicated to **traditional** sales, for customers seeking expert advice when it comes to choosing speciality foods. The **bottom part** has a double compartment, and is designed for **self-service goods**. It allows bottles of white wine and cheese to be placed alongside, increasing cross selling and impulse buys. Lastly, the highly ergonomic design of **CrossOver Impact** ensures it stands out: with a height of 1.30m, work is made easier for staff when it comes to filling cabinets. It is available in a **Cold version** for fresh foods, **DoubleCold with two different positive temperatures according to products, Dry&Cold** and **Hot&Cold** that respectively combine a **non-refrigerated** self-service base with a **fresh-food cabinet** for assisted service.

Maximum attraction for high-value fresh foods

Ambienti is completed by the **Twin island** range, which pairs **technological innovation with refinement**. Designed according to the principles of **functional design** and characterised by **straight lines and transparency**, Twin Midi SV is able to confer elegance to the self-service areas and create islands dedicated to the presentation of high-value fresh products, in any display context thanks to the various releases available: Twin Midi, Twin Mini, also in a semi-vertical version. <https://www.eurocryor.com/it/notizie/twin-midi-semiverticale-eurocryor-qualita-trasparente>

Original presentation approaches with the new Twin Midi SV

Optimal performance, improved **preservation and enhancement** of products: thanks to a work of re-engineering and review of refrigeration techniques, the chilled cabinet, in the best configuration, is certified in **energy class D** and offers both flexible and effective merchandising. Twin Midi SV proposes original presentation in virtue of the numerous **personalisations** and a **high attention** to detail, like the **transparent back and the glass decks**, synonymous with a total visibility that underlines the freshness of the products. The attention to detail is also evident, for example, in the finishes in stainless steel, the personalisation of the fronts available both varnished and in material solutions or in laminate, in **two aesthetics** (h 250 or 450), **double temperature and set-up** with a configuration of **1 or 2 decks**, for a diversified display inside the same cabinet.

Finally, Twin Midi SV Eurocryor ensures an efficient **display ratio**: the chilled cabinet is designed to make possible the presentation of ambient products on the roof, to encourage **cross**-merchandising opportunities of complementary articles.

<https://www.eurocryor.com/it/notizie/twin-midi-semiverticale-eurocryor-qualita-trasparente>

MISA, THE ACTIVE INGREDIENT OF FRESHNESS



The food industry has adopted a stringent approach to ensure the food chain is as **safe** and wholesome as possible. A fact demonstrated by developments in the **technologies used, from producing to storing and display in stores**. In order to preserve the quality of products, the **right temperature** must be

maintained, alongside utmost respect for **hygiene standards**. As a result, being able to rely on **cutting-edge refrigerated equipment** becomes a vital asset for businesses, **earning the trust** of consumers that are increasingly aware and informed in their search for fresh, healthy and safe foods.

A byword for food safety

Misa specialises in manufacturing commercial and industrial cold rooms for hospitality and Retail, and is the Epta Group brand that best embodies its needs. The cornerstone elements of the brand are *Quality* and *Technology*: technology at the disposal of excellence, and food wholesomeness geared towards preserving the values of different foods. Tangible proof of this lies in the **HACCP**-based *Food Safety Programme* certification. Misa voluntarily underwent this inspection and control procedure, making it the sector's **first brand** to obtain the award.

Industrial and commercial panels

Misa is a specialist when it comes to producing **industrial and commercial panels** for cold rooms which, amongst others, are ideal for storage purposes in large-scale processing centres and supermarkets. For major **laboratories**, the Misa brand supplies **industrial panels** with a variety of **thicknesses and finishes, whether smooth or micro-**

ribbed, with **accessories** and coverings that suit every need. Alongside its **plastic-coated panels**, Misa also offers **Plastinox** panels with a plastic-coated stainless sheet steel which is perfect for **aggressive environments** such as those in which milk and cheese are processed. The panels can be combined to create **refrigerated cold rooms that are tailored** to the client's dimensions and characteristics. For commercial cold rooms used to preserve products destined for Retail, kitchens and laboratories, Epta boasts exclusive technologies and numerous patents, such as **Fast-Fit and Fastener**, systems designed to guarantee fast assembly and best panel alignment, necessary for a perfect thermal and environmental insulation of the coldrooms. In addition, **DOW Pascal™ Pro** technology helps to make the Misa coldrooms unique, for a **thermal conductivity** value of λ **0.0205 W/mK**, one of the lowest on the market.

Protection against microbes and bacteria

The key word is also *Food Safety*. Misa solutions are treated with the innovative antibacterial system with silver ions **Epta Food Defence**, for total protection, **24/7** and permanent for all its useful life. A tangible example of sustainable innovation, it is a **patented technology** and designed to improve the food safety of products inside the coldrooms and able to prevent, combat and **eliminate numerous species of bacteria**, including the best-known and dangerous, while ensuring **antimicrobial activity**.

Impeccable space management

Misa solutions on show at Host feature the **KLC** coldrooms for **fresh and frozen products**. **Flexible and adaptable** in any configuration, they are **available from 120x120x200h** cm, with a modularity of 20cm, to **optimise space**, and are quick to install in any environment.

It is possible to opt for **panels of 60, 100 and 130mm**, external and internal finishes in **stainless steel** and **hinged** or **sliding** doors. The Misa **KLA** refrigerated cabinet with an **R290 monoblock** is a **multi-**

purpose solution which is perfect for **preserving and presenting** goods, thanks to its **glazed doors** and angled shelving for **self-service sales**, such as petrol stations. Simple to install and designed for **intensive use**, it features **robust** parts and superior **versatility** owing to its **pull-out compartments**, **semi-recessed doors** and new **magnetic customising features** on the internal or external panels of the doors.

Solutions for every need

Worthy of note are also the air condensing units **DropIn Air-cooled** and the **monoblock Freeblock Misa** designed for average and low temperatures and equipped with electronic touch control panel. Performing and sustainable, thanks to the use of **R290 refrigerant**, they are able to respond to the needs of an increasingly eco-friendly market. The **Drop-In** features **simplicity of assembly** and extreme compactness, guaranteed by the housing of the unit on the ceiling of the coldroom. The **Freeblock**, instead, includes the installation of the evaporator in the inside of the panel and of the condensing unit, compressor and electric parts on the outside, for a **greater load capacity**. Furthermore, the compressor of the Drop-In and Freeblock is hermetically sealed, pre-loaded and tested in the factory, **ready for immediate use**.

Simply Ingenious



Emissions of greenhouse gases at global level are set to increase in coming years, above all due to developing countries which will have access to the

cold chain to transport and store food products and to conditioning systems to protect themselves from a world that is heating up. Recent studies show that to respond to the requests of the global market **19 HVAC&R units a second will be installed** in the next 30 years. (Source: Toby Peters, Professor in Cold Economy, University of Birmingham). Choosing **natural refrigeration** will increasingly become a must to help contribute towards lowering the *carbon footprint*. **Europe** is opening the road to technologies able to **combat climate changes** with the goal of driving the **transition to a climate-neutral economy** by 2050, as required by the European Green Deal. Epta supports Retailers through **EptaTechnica**, which offers technologies that look to the future, helping the sector move towards green alternatives. The brand designs, produces and installs **refrigeration systems** that are designed to meet the specific needs of Retail, Hospitality and Industrial businesses. The EptaTechnica range covers everything from supplying individual **parts** to **complete system design and installation**, for a truly turnkey service.

An authentic green vision

EptaTechnica offers refrigeration systems designed to be **simple, efficient and sustainable** in any weather. Stand-outs include the **FTE 2.0 and ETE**.

Epta proposes the **evolution of the patented FTE Full Transcritical Efficiency System**, designed for any temperature area but necessary

when temperatures are **higher than 37°C** to get maximum efficiency, and the new **ETE Extreme Temperature Efficiency subcooler**, able to ensure **100% refrigerating capacity**, recommended for climates from 30°C to 40°C and necessary to get the maximum efficiency with temperatures **beyond 40°C**.

Life-C4R of Epta, within the prestigious LIFE programme

FTE 2.0 is at the heart of the **Life-C4R – Carbon 4 Retail Refrigeration** project, within the Mitigation area of the **LIFE Programme of the European Union and co-financed by the EU** (n° LIFE17 CCM/IT/000120) and the **experience on which EptaTechnica** is based. The project's results made it possible to complete the **industrialisation** of the FTE 2.0 Full Transcritical Efficiency and ETE Extreme Temperature Efficiency systems. In addition, analysis of specific parameters assessed on **three Italian pilot projects** and **four replication prototypes** in **Romania** and **Spain** installed with **partners Epta Iberia and DAAS** supplied new data confirming the Life-C4R theory. In particular, checks to verify the pilot projects were run for over a year in order to prove their **reliability**, and assess operating **performance** and **consumption** in every season. The studies conducted prove that Epta's technologies used in the Life-C4R project guarantee an annual **reduction of energy consumption from 15% to 23%** (compared with traditional CO₂ systems). In addition, in order to monitor and assess the **overall carbon footprint** of its innovations, Epta analysed the entire lifecycle of the greenhouse gas emissions of its Life-C4R technologies in keeping with **LCCP** (Life Cycle Climate Performance) standards. At the same time, it took into account emissions that are direct, indirect and linked to the use of the products. The figures show that choosing Epta systems can **reduce overall CO₂ emissions by up to 20%**. Lastly, FTE 2.0 and ETE ensure **installation and maintenance costs are up to 30% lower**.

FTE "Secret ingredient"

Simple, efficient, reliable and industrialised, **FTE** uses **flooded evaporators**. They allow for the difference between the evaporation temperature and the cabinet's internal temperature to be significantly reduced and therefore, for an **energy** consumption **10%** lower than a traditional CO₂ system. This is a simple solution: Epta has mechanically added only a **multilevel liquid receiver** to the standard configuration. A **revolutionary** solution, as it has been tested in factories and is available **on a large scale**. This in turn guarantees unbeatable reliability, practicality and efficiency for Retailers **all over the world**, thanks to its outstanding performance in any climate. On the one hand, FTE reduces the compressors' discharge temperature, allowing for smooth functioning at high temperatures. On the other hand, it guarantees their perfect lubrication, favouring a longer life cycle of the component itself. FTE also guarantees **up to 20% lower installation and maintenance costs**. **CS CONFERENCE LIFE 2021**

The power of invisibility

In the 2.0 version, the FTE Full Transcritical Efficiency guarantees **less space and the reduction of installation and start-up times**, doing away with the need for additional space in the machine room to house the liquid receiver. **ECO2SMALL+** is the pack presented at Euroshop with **CO₂ transcritical of medium and low power with FTE 2.0 on board**, pre-installed and pre-tested. Designed for **indoor or outdoor** installations in small and medium sized stores, it stands out for its compactness and **accessibility** to all the components on one side, to allow its use also in the narrowest machine rooms and rapid maintenance. Additional options are available, such as self-diagnostic functions, possibility to timely report to the refrigeration technicians the component that requires assistance, detection of the optimal level of refrigerant and interface via App.

Even at extreme temperatures, more than 40°C

ETE Extreme Temperature Efficiency is a new technology by Epta which can be combined with FTE to guarantee operation of the

transcritical CO₂ system at **any latitude**, also on non booster installations, and in **industrial refrigeration** applications. The technology works **without the support of synthetic, flammable refrigerants**, or the use of water: the system uses the same CO₂ of the transcritical system as its work fluid. The “secret” of the ETE lies in the **reduction of refrigerant temperatures** before it is distributed to the final utilities. The gas, going out from the air exchanger, at a value close to ambient temperature, is **cooled further**. The system allows the **almost total disappearance of “flash-gas”** (refrigerant to recompress), for significant **energy saving** and guarantee of the reliability of the **correct operation** of the system, also above 40°C. Another strong point of ETE is the choice of **standard components**, easily **available and known** to the operators, to ensure not only **easy installation**, but also greater efficiency in the **start-up** and **maintenance** phases.

Maximum efficiency and reduction in consumption

Eco2Large, designed for **medium-large size stores**, boasts a refrigerating power that can be adjusted from **80kW to 200kW for the medium temperature** and from **20kW to 60kW for the low temperature**. Further advantages of this pack include its elevated level of **personalisation**, to adapt to any application need and the ability to cool. Moreover, there is the possibility to include numerous **standard options** including heat recovery and backup unit, as well as integrating the **patented FTE 2.0 ad ETE systems**. The system, which comprises the **Transcritical CO₂ Eco2Large** pack of medium and low power **with FTE** (Full Transcritical Efficiency) **2.0 on board**, pre-installed and tested, combined with **ETE** (Extreme Temperature Efficiency) is a guarantee of maximum efficiency and reduction in consumption, at any latitude. Finally, Eco2Large is designed for installations in **machine rooms** and **outdoors**. The major benefits of the Eco2Large are the guards that protect from atmospheric agents but also reduce noise exposure, which is ideal in **town centres**.

Food&Beverage Space



More than ever before, the ability to **evolve** is fundamental for success in Hospitality and Food&Bev. Through its **Iarp** brand, **Epta** designs **refrigerated furnishings** defined by the very highest standards of **customisation**,

and the maximum technological potential. This in turn opens up the way to the sector's **digital transformation**.

Plug-in power, by Iarp

Plug-in power is the claim which sums up the **philosophy** and **strengths** of Iarp: high **reliability**, **excellence** and **innovative capacity**. To foster interest in the brand amongst potential Customers and the products on show, Iarp focuses on an **exclusive style** that meets the need for **versatile**, flexible products that fit into **any display area** seamlessly, in keeping with the message conveyed by Food&Bev and Hospitality businesses. This in turn also helps **reinforce brand value**. A further key factor is attention to **quality** and the **environment**, a fact borne out by its adoption of ecodesign principles.

Iarp Cool Emotions, "Emotions in the cabinet"

A tangible example of the **innovative strength** of the brand is **Iarp Cool Emotions**, a vast range that is constantly evolving, able to respond to every display need, from **bars**, to **ice cream parlours to restaurants**. A complete family of plug-ins with an *urban chic* and a homogeneous *look&feel*, Iarp Cool Emotions is made unique by the **Led lights** on the **external profiles** of the cabinets, which attract the eye of the consumer, maximising the impulse to buy. The **digital print** directly on the sheet metal lends an artistic touch to the line, guaranteeing extreme

customisation of the cabinets, for an original and appealing design, in every context. It is a technology that responds simply and quickly to every need and makes every furnishing unique, whilst empowering the **brand awareness** of the players of the **Food&Bev** market and of the operators of the **Ho.Re.Ca.** sector. These plug-ins are a combination of **aesthetics, flexibility and technical performance** and also stand out for their **reliability and sustainability**, thanks to the choice of **natural gases** (R290 and R600a) and to a specific refrigeration system that ensures elevated operation, **reducing maintenance interventions**.

Creativity applied to technology

The vast range is represented by **scooping Delight** for lovers of loose ice cream and the **open semiverticals Joy** for beverages; **Vertical Glee with doors**, available with both positive temperature for beverages, snacks, *ready-to-eat* dishes or salads and with negative temperature for packaged ice cream or frozen products, are now also available in the compact versions **Glee Mid and X-Slim**; **Excite**, a compact ice cream cabinet which can be positioned on top of the counter and **Super Excite** which is ideal for the back counter. Finally, **Passion** joins the range for the Asian market. It is a horizontal ice cream display cabinet for use with **Amaze**, the double temperature top, to create a combined cabinet that increases the display ratio in convenience stores and in petrol stations.

We are on air

Under the spotlight is also the **open semivertical Joy 30 Smart Screen**, equipped with a **14.9" LCD screen** perfectly positioned to show **commercial contents** and **campaigns** with audio and video in 1080p HD. It is a highly **interactive** plug-in which interprets the expressive potential of the range and is able to **actively engage customers** and stimulate *impulse buying*.

Natural, sustainable, recycled

Vic 220 AT GREEN EMOTIONS is the perfect expression of Epta's desire to promote the passage from a **linear economy** (take, make, waste) to a **circular economy** (make, use, recycle), which is regenerative and dialogues with nature. This compact chest for ice cream is made from **100% recycled plastic**, without the addition of further additives and with natural finishes. It also boasts superior energy saving, thanks to the use of **new compressors and components**. Sustainability meets aesthetics with Vic 220 AT GREEN EMOTIONS: the **metal** panels are completely customisable, available with **wood effect 3D Touch** and made from up to **20% recycled material**.

Urban Style inspires Coldistrict

Iarp presents a preview of the new **Coldistrict** range of vending machines for **cold beverages, snacks and ice cream** at Host. This innovative range of **green solutions** is a true **evolution** in terms of **technology, aesthetics and simplicity** of use. A new collection able to seize even the **opportunities for consumption** that come from current social-health rules and new structures of community life. The **universe of vending solutions** by Iarp makes **respect for the environment** its strong point: powered **by R290 propane gas**, the models already respond to the restrictions of the **F-gas regulation**. This range embodies the principles of **sustainable innovation** of the Group and, designed following **ecodesign principles**, sets itself apart for maximum **efficiency**.

Numerous **models** are proposed. The solutions for snacks and beverages include **Brera**, with **six selections**, in the Master and Slave versions, **Chelsea**, with **eight selections** and **Trocadero**, new to the range, with **10 selections**. To finish, Iarp, as the only brand on the market to offer **negative temperature vending machines** presents **Brooklyn**, with **six selections** dedicated to ice cream. The new Coldistrict range fits into any context, from **offices to universities to treatment centres**, to **railway stations**, to **metro stops to town districts**. The **versatility**

of Coldistrict is also reflected in the **completely personalisable design**, thanks to the application of **stickers** or **digital prints** on the glass and metal surfaces. The **eye-catching aesthetics** and the **full-glass doors** enhance the products on display, stimulating impulse buying further.

Finally, to respond to the needs of an increasingly digital world, Iarp focuses on **technology** and **connectivity**. In addition to the four-inch **touch display, customisable** with images and promotions, Coldistrict presents the possibility of inserting a **two-directional connection device**. It is a tool designed specifically to offer clients a **complete system** able to **remotely control the performance** of the vending machine and provide a real-time report on **purchasing habits**, supporting the operators in defining the strategies most suited to **increasing sales**.

Shopping online, with the Iarp platform

Epta launches the new **Iarp e-commerce platform** for the Italian and French market. An important step forward in the digital strategy of the Group to stimulate online sales, **offering players of the Food&Bev and Ho.Re.Ca sector** a dedicated site studied in detail for an engaging shopping experience. This platform, supported by **technological and logistical innovations**, boasts **user friendly navigation** and real-time visibility of **stock availability**. Iarp customers can now enjoy unequalled access to all the ranges and latest novelties, **exclusive services and simplified payments**. Lots of information is available to users, including **detailed product specifications** with description, fields of application, images, measurements, **energy class**, accessories and technical characteristics presented in an even more intuitive way thanks to the use of **icons**. The platform allows the client to **personalize the cabinet both with graphics proposed by Epta** and proprietary graphics, to make **every furnishing unique** and enhance the **design of the premises**.

EptaService, Great Expertise at your Service



"Great Expertise at your Service" - support Clients of the Ho.Re.Ca. and Food&Bev world, step by step, at each stage of the project, thanks to a **highly**

professional team: this is EptaService. The brand boasts a range of **services** to satisfy every need, ensuring the **highest saving** in terms of management costs, **service continuity, unbeatable connectivity,** and full **respect for the environment.** Thanks to a **staff** equipped with **cutting-edge tools,** EptaService guarantees **full assistance** and **qualified consulting,** establishing a relationship of long-term **trust** with its clients overseeing every aspect from the commissioning phase to management and maintenance. In the era of **servitization** and **digitalization,** the range of EptaService solutions is further expanded.

The experts of the Commissioning Team

Some of the newest features of **EptaService** include the **Commissioning Team's** services. This team of **experts directly oversees** the important phase that involves **installing** and **starting up** the refrigeration systems. Their work ensures systems **perform to the highest standards** right from the very first weeks, thereby **cutting assistance interventions** over time. Using cutting-edge instruments and technologies, the EptaService Team is in fact able to ensure the project's specifications are implemented in full, along with the expected **performance objectives.**

Services in the field

The assistance and maintenance EptaService offers includes a comprehensive portfolio of **ordinary and extraordinary**

interventions which specialist refrigeration technicians carry out onsite for **installed refrigerated cabinets and refrigeration systems**.

The service provided by EptaService in the field is one of the most **complete and flexible in the marketplace**, thanks to highly skilled staff that undergo ongoing training, the Group's widespread presence on the ground and its use of the very latest technologies. By way of example, these include **vibrational analysis and infrared thermography**, which also enable predictive maintenance to be carried out on plants and systems.

Service 4.0

Continuous monitoring is vital to ensure performance and reliability remain constant. For this reason, EptaService offers a **remote surveillance service which runs 24/7**, allowing the store, systems and refrigeration plant itself to be monitored around the clock, along with the cold rooms and cabinets. This makes it possible to intervene where required, even remotely.

The service harnesses an **integrated software platform** which is completely **compatible with every controller on the market**. This gathers data and alerts, using **state-of-the-art connectivity systems**. A **team of specialist technicians** can interpret any malfunctions in real time, diagnosing the problem and taking rapid, effective steps to adjust refrigeration plants remotely or, if necessary, carry out specialist on-site work. Lastly, in addition to managing any alarms, any data gathered can also be used to **carry out analyses and create predictive algorithms** that enhance the **performance** of the refrigeration systems. At the same time, they monitor the **energy savings of the system** itself.

The future of maintenance

The predictive **maintenance** service devised by EptaService to schedule interventions is also noteworthy. It **constantly assesses** numerous parameters, harnessing the most modern instruments, including thermography and infrared. Thanks to **structured planning**,

EptaService can take **targeted action** on plants, allowing it to **reduce maintenance costs** by about 25-30%, and **faults** by around 70-75%.

Retrofit to a high standard

EptaService offers **retrofitting measures** to renew refrigerated cabinets and systems that are already installed. It is a service originally conceived to **lengthen the lifespan of products, bringing them in line with current regulations** whilst improving their **energy efficiency**. The interventions can be carried out on **all models of Epta brands anywhere around the world**, thanks to an extensive network of internal technicians and specialist partners. By way of example, Epta can install **glazed lids and high-efficiency electronic fans, insert LED lighting** and **renew the appearance of its cabinets**.

Stay connected!

In the area dedicated to **digital** solutions, Epta will present **LineON**. It is a digital solution that can be customized according to the customer's needs and is based on advanced connectivity to offer a wide range of features. It is able to analyze 24/7 numerous **parameters of plug-ins of the Epta brands**, such as **temperature**, moisture and **consumption rates**, for continuous monitoring to guarantee the **quality** of the products on display, reduce interventions and **improve efficiency**.

It also allows to **geo-localise** the cabinets and receive alerts in case of theft, **gather information on product sales**, and create ad hoc reports. Thanks to **LineON**, the Clients of the **Ho.Re.Ca. and Food&Bev** sector can make use of a truly complete solution and have precise feedback from remote on both the **performance of the furnishings**, on the **habits and preferences of consumers**, giving suggestions on where to place the cabinet to enhance sales, thus transforming itself into an efficient marketing tool. LineON is available in three different modes: **New Equipment**, applied during production, with direct access to associated services; **Ready To Connect**, predisposed during production and easy to

access via retrofitting; **Full Retrofit**, equipping plug-ins that are already installed with a specific accessory box.

Much more than a spare parts catalogue

Epta's e-commerce platform available on PC devices, iOS and Android, is now even more practical and intuitive. To ensure its clients receive prompt and efficient assistance, EptaService's online platform is dedicated to clients and technical partners looking to **purchase spare parts for refrigeration systems and refrigerated cabinets**, including those made by third parties.

The EptaService e-commerce platform allows users to locate and order **upwards of 32,000 spare part codes** with ease. Delivery is guaranteed within **24/48 hours** thanks to our modern centralised warehouse. All customers enjoy the benefits of **private access** to the online shop, offering parts at **competitive prices** and access to special promotions.

Master the Global Life Cycle Management

The event will be the occasion to illustrate the characteristics of the new **Fleet Management** with which EptaService proposes an *all-in-one* solution for the **all-round management of fleets of plug-in refrigerated cabinets on behalf of third parties**, optimising the costs. The **numerous services** include financing, supply and storage of plug-in solutions, delivery to store/bar, monitoring, preventive maintenance, on-site intervention, end of period collection and reconditioning. Fleet Management follows the entire **Life Cycle** of the refrigerated cabinet with special attention to the **Total Cost of Ownership**.

COMPANY AT A GLANCE

- ▶ **Name:** Epta S.p.A.
- ▶ **Headquarters:** Via Mecenate, 86 – 20138 Milan – Italy
- ▶ **Business:** Multinational group specialised in commercial refrigeration
- ▶ **Chairman and Chief Executive Officer:** Marco Nocivelli
- ▶ **Employees:** approximately 6,000
- ▶ **Web site:** www.eptarefrigeration.com