

Press Release

EPTA: AD HOC SOLUTIONS FOR THE NEW QUICK COMMERCE FORMAT

QUICK COMMERCE, HIGH SPEED DELIVERY

In today's landscape, **technology** is transforming consumer habits. In recent years we have witnessed the rise of e-commerce as a complementary purchase method to traditional commerce. Another more recent evolution in terms of digitisation is quick commerce, an innovative formula that is radically transforming the grocery sector. It was created to satisfy the need to **order products online** and **receive them at home** in a matter of minutes. This service, proposed by new players, allows specific set of items to be ordered easily and quickly through special APPs. In detail, the delivery is made within 15 minutes, divided between the picking phase (which takes about 3 minutes) from the neighbouring urban warehouse and delivery (taking about 12 minutes) via electric bicycle. In this increasingly dynamic scenario, Epta - a multinational group specialised in commercial refrigeration supports Retailers with solutions that can manage the complexity of the new paradigm.

DARK STORE AND COLD LOGISTICS

Proximity warehouses for the storage of products including fresh and frozen are located in strategic positions in large cities and supplied with an assortment of about 1500-2000 items of the main consumer goods. The aim is to respond with an offer created for buyers' tastes and preferences, while guaranteeing the perfect preservation of products organoleptic characteristics. The ad hoc solutions proposed by Epta are Misa modular cold rooms as well as Bonnet Névé and and Costan Integral cabinets for fresh and frozen products.

FLEXIBILITY IN THE SERVICE OF SPEED

Epta's integrated offer has two pluses: compliance with the acoustic and technical-design constraints envisaged for the creation of these city-centre warehouses; and a rational use of storage space, a fundamental requirement of quick commerce. Epta's solutions ensure low noise levels and, being self-contained, are suitable for warehouses that don't have a machine room.















Refrigeration solutions that can allow for efficient logistics, are essential. Misa cold rooms are available from 40cm with modules of 20cm. This ensures a space optimisation, for the most functional layout, essential for the maximum speed of the process. Panels of 60, 100 and 130mm are also available, with external and internal finishes in stainless steel and hinged or sliding doors. Furthermore, to guarantee maximum food safety, Misa solutions are treated with the Epta Food Defence anti-bacterial system with silver ions, for total 24/7 protection during the entire service life of the cold rooms. This example of sustainable innovation is a patented technology designed to improve the food safety of products inside the cold rooms. Moreover, it can prevent, fight and eliminate numerous species of **bacteria**, including the most well-known and dangerous.

Bonnet Névé and Costan Integral vertical cabinets for fresh and frozen foods, offer enhanced visibility of the pre-packaged items thanks to large transparent doors, favouring maximum product picking speed. This is combined with optimal energy performance, compact dimensions and high load capacity, dedicated to Retailers' profitability. These cabinets are ideal solutions for dark stores' display flexibility and versatility needs. Finally, maximum respect for the environment is guaranteed by the use of natural propane R290 refrigerant.

"Convenience and innovative services are the foundations of quick commerce," says William Pagani, CMO of Epta. "The interest and success that this format is already experiencing in many countries is a clear sign of the potential of this revolutionary approach to the Retail sector. For this reason, with our **products** and a **wide range of services** we are proud to take part in the challenge launched by quick commerce, which came into being just a few months ago. The appeal of the service depends on both the ability to determine the most adequate items to be put in stock and on the promise that the products are delivered on schedule. To achieve these objectives, it is important that Retailers can count on The Epta System, Epta's vision founded on the principle of Sustainable Innovation. The Group's advanced and responsible innovation processes are guided by a heritage of values, experiences and technological ethics. An approach that is reflected in every area of corporate life and in numerous projects: from the reorganisation of production to the















promotion of open innovation and the creation of sustainable and cutting-edge systems and technologies."

Epta. Advanced solutions for your store.

EPTA - a multinational Group specialised in commercial refrigeration operating at a worldwide level with its brands: Costan (1946), Bonnet Névé (1930), Eurocryor (1991), Misa (1969), Iarp (1983) and Kysor Warren (1882). Epta is positioned on the domestic and international markets as a turnkey partner able to manufacture and provide complete refrigeration systems through the integration of specific product lines such as: traditional refrigerator cabinets, vertical and semi-vertical chillers, vertical and horizontal freezers, plug-in units for Retail and F&B, medium and large capacity refrigeration systems and cold rooms. With its HQ in Milan, it has over 6,000 employees, it has several production sites both in Italy and abroad, a widespread technical and commercial presence all over the world, guaranteed by more than 40 direct branches.

Twitter: @Epta Group Facebook: Epta LinkedIn: EPTA GROUP Youtube: EPTAspa. Instagram: @Epta Group

For more information: **Lbdi Communication**

Federica Cosmo - email: fcosmo@lbdi.it Ginevra Fossati - email: gfossati@lbdi.it

Mobile +39 3665333316 Tel. +39 02/43910069











