



BUTCHERS

For beautifully presented fresh meat

Dedicated to freshness
www.smeva.com



Smeva has been *dedicated to freshness* for over 100 years. And we have translated that dedication internationally into an extensive range of high-quality, sustainable refrigeration units. Refrigerated display counters, refrigerated wall units, and cold and freezer rooms that are guaranteed to give your butchery a unique identity. Our focus lies on wonderfully cooling and the attractive presentation of fresh meat and home-made specialities.





For butchers who put **quality** first

Smeva butchers' display counters have been popular with butchers for over 100 years. Guaranteed temperature stability, virtually no dehydration, innovative designs and flexible arrangements. In a nutshell, high-quality refrigerated display counters which butchers can truly count on.

Tailored advice

Smeva provides a complete range of products and services so you don't have to worry about your refrigerated display counters, self-service counters, and cold and freezer rooms, from production and installation right through to maintenance. Every refrigerated unit is equipped with just the right type of cooling technology. The presentation of your meat and home-made specialities in our optimised refrigerated units not only guarantees your customers a pleasant shopping experience, but also increases your turnover.

This brochure contains an overview of our refrigerated units for butchers. Are you looking for assistance or a specific cooling technology solution? Contact us, we will be happy to help you. Visit www.smeva.com or phone us on +31 40 207 32 00.

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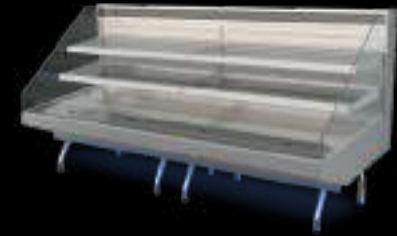
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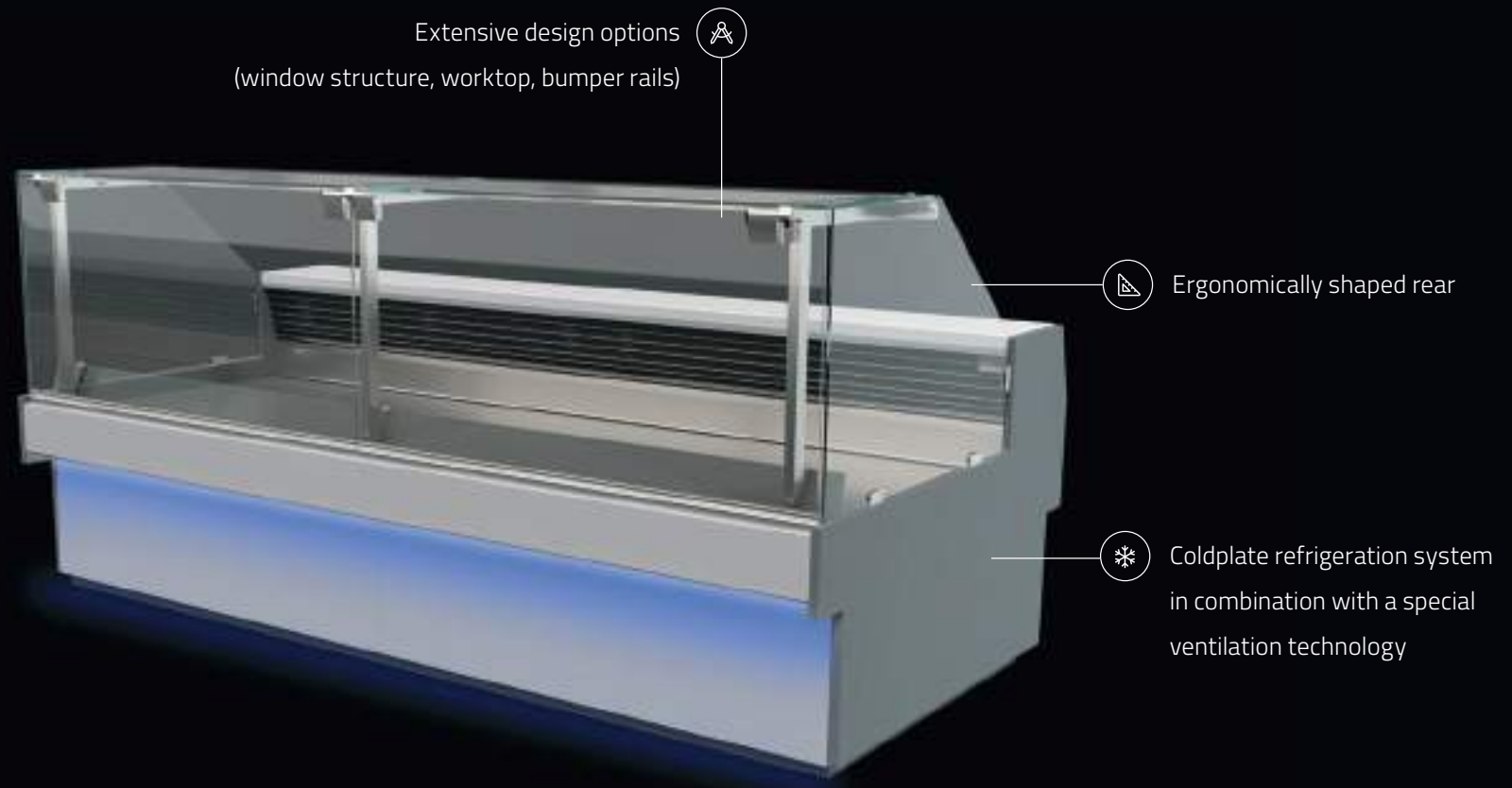
Lowest levels of dehydration

VISION MKII: OUTSTANDING REVENUE GENERATOR

Dehydration is kept to a minimum in our award-winning Vision MKII refrigerated display counter thanks to the coldplate technology and very low air circulation.

As a result, your products will have a longer shelf life and stay fresh longer.

Suitable for:



VISION MKII



Integrated self-service compartment

The option to add a self-service area with the same look & feel and modular construction will add the finishing touch to your butchery. With this traditional refrigerated display counter and skilled staff, you will also encourage impulse purchases of pre-packaged products/ delicatessen.



Easy to clean

Thanks to the completely closed plate cooling, in combination with the integrated drain, cleaning is child's play. This means your shop staff will be able to finish their cleaning and merchandising the counter much quicker. This lowers staff costs.

YOUR BENEFITS:

- ▶ Less discolouration of fresh products thanks to the low air circulation and perfect air distribution
- ▶ Can be set up in modules with endless design options
- ▶ Save power costs through extremely low energy consumption
- ▶ Lowest measured dehydration of only 0.55% in 24 hours (TÜV and TNO certified)
- ▶ Night cover so goods can remain on display and do not need and re-stocking on a daily basis
- ▶ Extend your opening hours and save hours of cleaning time every day

Options:

- ▶ Night cover
- ▶ Stepped decks
- ▶ Weight Saver II humidification unit
- ▶ Cutting boards, salad container holder, paper bin, knife holder, bag hook
- ▶ Acrylic partition (high and low)
- ▶ Scale/Checkout platform
- ▶ Fish displays suitable for cooling on flaked ice
- ▶ Front lighting
- ▶ Straight, flat front (FLUSH)



FOR MORE INFORMATION

www.smeva.com/en/vision-mkii

Turn your butchery into a one-stop-shop

FJORDA: COMPLETE LINE OF REFRIGERATED WALL UNITS

Give your butchery a unique identity and boost your service by extending your range with pre-packaged fresh meals, soups, salads and charcuterie. With this refrigerated wall unit, you give your customers complete freedom and easy access to your products, and can store your fresh food at the perfect temperature all day long.



Forced air circulation



Available in 180 variants



Interior available in stainless steel or RAL colour

Suitable for:



FJORDA



For any store layout

With 180 variants and a wide range of options such as back-to-back or island arrangements, or linked with other refrigerated counters, the Fjorda can always be integrated into your store concept.



High-capacity wall refrigeration

Fjorda allows you to store a great deal of fresh produce per m³. In addition, the Fjorda range offers a variety of design options. So it can always be seamlessly integrated into your store design.

YOUR BENEFITS:

- ▶ Ideal for stimulating impulse purchases
- ▶ Flexibility with various lengths and heights
- ▶ Large storage volume (m³)
- ▶ Modern look

Options:

- ▶ Glass shelves
- ▶ Up to 5 presentation levels possible
- ▶ Night cover
- ▶ Straight, flat front (FLUSH)
- ▶ Deck and/or shelf lighting
- ▶ Additional flexible inset walkways
- ▶ Decorative front finish
- ▶ Ready to plug in
- ▶ Dry misting



FOR MORE INFORMATION
www.smeva.com/en/fjorda

Create your own fresh market

MARKET: REFRIGERATED DISPLAY CASE WITH OPEN CHARACTER

This spacious, semi-vertical refrigerated display case is inviting and keeps everything perfectly cool. Even with sloping display with a depth of more than one metre, the pre-packed fresh products remain at exactly the right temperature. Due to its open design, the products can be easily seen and are literally up for grabs.

Suitable for:



MARKET



Encourage impulse purchases

Thanks to its open style, the products in this self-service unit are easily visible and remain within reach. Ideal for stimulating impulse purchases of pre-packaged fresh meals, salads and soups.



Flexible use

Thanks to the various versions and design options, Market can be used for various purposes. Not only for your standard range, but for special seasonal products or promotional products too.

YOUR BENEFITS:

- ▶ Flexibility with various lengths and heights
- ▶ Stylish appearance
- ▶ Ideal for stimulating impulse purchases
- ▶ Easy to move
- ▶ High-quality materials

Options:

- ▶ Glass shelves
- ▶ Up to 5 presentation levels (4 shelves)
- ▶ Ready to plug in
- ▶ Night cover
- ▶ Deck and/or shelf lighting
- ▶ Additional flexible presentation platforms or stands
- ▶ Decorative front finish



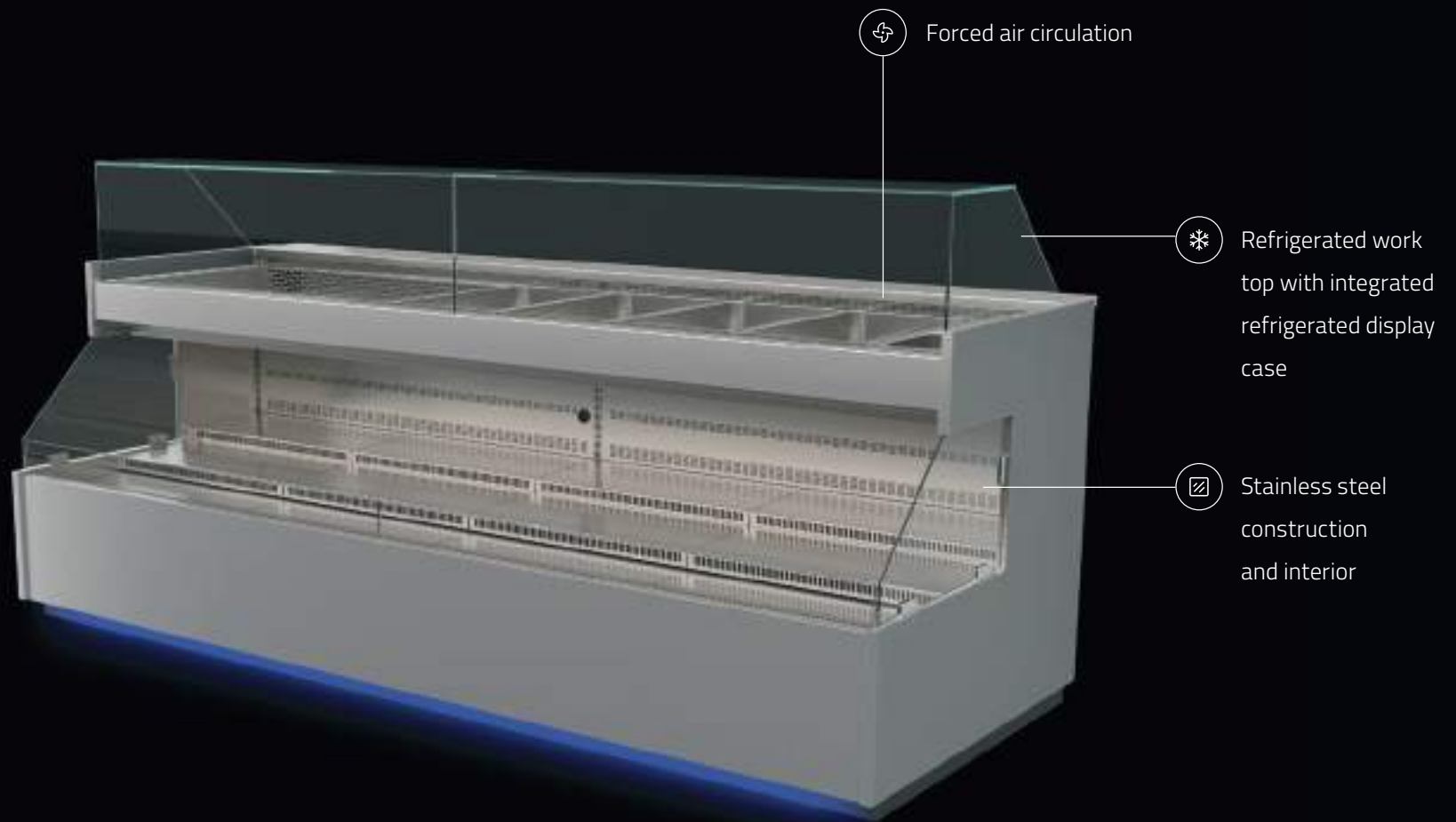
FOR MORE INFORMATION
www.smeva.com/en/market

Preparation and storage of fresh meals

FRESH2GO: REFRIGERATED DISPLAY COUNTER & WORK TOP IN ONE

Keen to create a really fresh experience? Fresh2Go is just what you need! This refrigerated display counter allows store staff to prepare, recommend, package and store fresh ready-meals, salads, pizzas or paninis in front of the consumer. Fresh2Go is the way to go!

Suitable for:



FRESH2GO



Closer to your customers

Turn your butchery into a one-stop-shop. Visitors can see your store staff at work. In combination with the fresh ingredients from the refrigerated work top, this increases sales opportunities for freshly prepared meals. This results in increased turnover.



No waste

The spacious self-service display case at the bottom can be used to store freshly prepared meals. Peak hours can be easily accommodated, which means meals do not have to be thrown away.

YOUR BENEFITS:

- ▶ Increased impulse sales of freshly prepared ready meals
- ▶ Available in 3 lengths
- ▶ Stylish appearance with panoramic glass construction
- ▶ High-quality materials
- ▶ Easy access to parts for cleaning and maintenance

Options:

- ▶ Stepped decks
- ▶ Gastronorm trays or a sushi plate
- ▶ LED lighting in refrigerated display case
- ▶ Decorative front finish
- ▶ Available in HPL or stainless steel




FOR MORE INFORMATION


www.smeva.com/en/fresh2go


Make the most of your valuable retail space


REFRIGERATED WORKBENCH: STORAGE UNIT IN DIFFERENT LOOKS

Customisable refrigerated counter that offers lots of extra storage space. Can be assembled in modules in two heights, which makes it flexible for use in any shop setting.

Forced air circulation 

 Stainless steel construction

 Large storage volume

 Available with up to 7 doors



Suitable for:



REFRIGERATED WORKBENCH



Artisan look

The refrigerated workbench can be set up in various lengths and heights, and from different types of materials and colours, so it can be placed in sight on any shop floor.



Create lots of extra storage space

Smeva helps you store as much fresh produce in as few m² as possible with this practical refrigerated workbench. Stock is available immediately without unnecessary visits to the coldroom.

YOUR BENEFITS:

- ▶ Working area and cold storage in one
- ▶ Diverse design options
- ▶ Ideal for creating extra storage space
- ▶ High-quality heavy duty materials
- ▶ Colour matching

Options:

- ▶ 3 or 4 drawers per compartment
- ▶ Available in 2 heights and various lengths
- ▶ Available in RAL colour
- ▶ Various work areas possible



FOR MORE INFORMATION

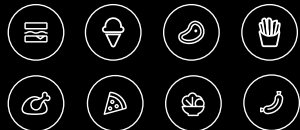
www.smeva.com/en/refrigerated-workbench

Superior build quality and long lifespan

COLD AND FREEZER ROOMS

Smeva cold and freezer rooms are top quality and developed for intensive daily use. This is what makes them an example of functionality. Top quality as standard, affordable for implementation in any desired configuration, and delivered quickly from our own factory. In addition, we also offer countless options for a beautiful finish.

Suitable for:



Quick-close system



A vast range of doors/shutters



Solid and robust hinges and locks



Non-slip window profiles



COLD AND FREEZER ROOMS



Suitable for any store layout

Smeva has been manufacturing and developing custom-built cold and freezer rooms for 100 years. From small rooms and combi rooms to large spaces for storage, processing and packaging - we can create any solution, entirely suited to your needs.



Fully tailored to your wishes

It goes without saying that each cold and freezer room is equipped with all the desired features, options and specifications. Smeva also offers numerous finishing options, providing important added value for cold stores that are visible to customers.

YOUR BENEFITS:

- ▶ Flexibility thanks to various lengths, heights and corners
- ▶ Developed for intensive daily use
- ▶ Self-closing door
- ▶ Impact-resistant outer corners made from a single piece
- ▶ Energy-efficient thanks to high insulation levels

Options:

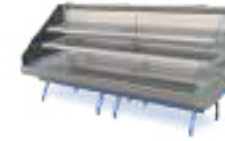
- ▶ Can be delivered with a levelling foot construction
- ▶ Glass door system, strip curtain, shelving, ramp, hanging systems/rollers
- ▶ Available with B-s2-d0 fire-resistant panels
- ▶ Different closures/handles
- ▶ Heated drainage point



FOR MORE INFORMATION
www.smeva.com/en/coldroom



www.smeva.com/en/freezer-room



Model	Vision MKII	Fjorda	Market
Suitable for			
Counter type	Assisted service counter & self-service counter	Self-service counter	Self-service counter
Product temperature	(3M1) 25°C – 60% RH, -1 < T > +5°C (OM0) 20°C – 50% RH, -1 < T > +4°C	(3M1) 25°C – 60% RH -1 < T > +5°C	(3M1) 25°C – 60% RH -1 < T > +5°C
Humidification temperature	CO ₂ : -6°C, HFC: -8°C, R290: -10°C	-10°C (depending on refrigerant)	-10°C (depending on refrigerant)
Cooling capacity	372 W/m	800 - 1250 W/m	880 - 1100 W/m
Refrigeration technology	Tangential ventilators + Coldplate	Forced	Forced
Lenght	1250 - 3750 mm	1250 - 3750 mm	1250 - 3750 mm
Module size	312,5 mm	625 mm	625 mm
Display platform	Level	Inclination angle 2°	Inclination angle 2° / 9°
Presentation depth	870 mm	620 / 770 / 900 mm	730 / 1051 mm
Humidification	Optional	Optional	No
Lighting	Display platform/plinth/foot	Deck/shelf	Deck/shelf
Interior	Stainless steel (304L) / Stainless steel (304L) black	Stainless steel / RAL colour	Stainless steel / RAL colour
Exterior	Insulated heads, HPL coated Closed substructure Customer side: Stainless steel front/RAL colour / without front decorative plate / prepared for tiling / “flush” (similar to nose) Serving side: PVC Grey laminated / Stainless Steel Worktop: Stainless Steel / Granite / HPL Laminated Various options for bumper rails	Insulated heads, HPL coated Closed substructure in RAL colour Various options for bumper rails	Insulated heads, standard in stainless steel (optional HPL coated) Open substructure on legs (round/rectangular) or closed substructure in RAL colour Various bumper options
Version	Remote + ready to plug in	Remote + ready to plug in	Remote + ready to plug in
Refrigerant	Remote: R744 / R448a / R449a / R134a (other refrigerants available on request) Plug-in: R290 / R433a	Remote: R744 / R448a / R449a / R134a (other refrigerants available on request) Plug-in: R290 / R433a	Remote: R744 / R448a / R449a / R134a (other refrigerants available on request) Plug-in: R290 / R433a
Eco label			



Model	Fresh2Go	Cold room & freezer room	Refrigerated workbench
Suitable for			
Counter type	Assisted service counter & self-service counter	Storage & processing area	Assisted service counter
Product temperature	(3M1) 25°C – 60% RH -1 < T > +5°C	Cold room: -20 tot +60°C Freezer room:-35 tot +60°C	(3M1) 25°C – 60% RH -1 < T > +5°C
Humidification temperature	-10°C	N/A	-10°C
Cooling capacity	880 W/m	N/A	275 W/m
Refrigeration technology	Forced	Galvanised steel with polyester coating Insulation core made of polyurethane foam	Forced
Lenght	1250 / 1875 / 2500 mm	Panel width: 1196 mm Panel height: 1794 - 3289 mm	1000 - 3000 mm
Module size	-	299 mm	500 mm
Display platform	Inclination angle 2°	N/A	-
Presentation depth	Refrigerated counter: 530 mm Refrigerated display case: 770 mm	N/A	725 mm
Humidification	No	N/A	N/A
Lighting	Display platform	N/A	N/A
Interior	Stainless steel (304L)	Galvanised steel with polyester coating Floor: HEXA / Stainless steel	Stainless steel Runners for crates and drawers
Exterior	Insulated heads, standard in stainless steel (optional HPL coated) Closed substructure in RAL colour Various options for bumper rails	Stainless steel/RAL colour (standard RAL 9010) Different options	Stainless steel anti fingerprint (optional in RAL colour) On adjustable feet Worktop: Wood with plastic resin plate/stainless steel
Version	Remote	Remote	Remote
Refrigerant	Remote: R744 / R448a / R449a / R134a (other refrigerants available on request)	Remote: R744 / R448a / R449a / R134a (other refrigerants available on request)	Remote: R744 / R448a / R449a / R134a (other refrigerants available on request)
Eco label	N/A	N/A	N/A

The specialist in cooling technology

EXPERT INSTALLATION

As your cooling technology partner, we take charge of everything from A to Z. Smeva provides the full installation of your cooling and freezer units, ensuring a seamless process. You can always count on our world-class expertise in cooling technology. Our experienced refrigeration technicians accurately calibrate your refrigeration units, ensuring that they run at the most energy-efficient temperature.



“Thanks to Smeva, I can pass my shop onto the next generation with confidence.”



“Smeva stands for quality, solidity and reliability. Your trusted partner since 1980.”



Carry van Rooij



“Smeva’s refrigeration units stay at the perfect temperature, even in summer!”



“The refrigerated plate prevents dehydration and has made cleaning a simple and hygienic process.”



“Our Smeva counters ensure that meat, deli products and cheese stay fresh for longer, in the best possible conditions.”



“What convinced me to go for a Smeva Vision MKII was the low dehydration rate and the practical use of night cover. This allows me to spend more time on my traditional home-made products.”



“25 years on, our Smeva counter is still working really well. In two years we are planning on a newbuild, and we will of course order a new Smeva counter.”

ENTICING GOODS TURN INTO FRESH PROFITS

In a nutshell, thanks to the flexible, innovative solutions by the international refrigeration expert Smeva, you get an eye-catcher that guarantees the sustainable, energy-efficient presentation of your fresh goods. At the same time, you can increase your turnover. A cool way to boost your profits!

Practical, long-term after-sales service

Our involvement does not stop after delivery. Smeva Service is here to assist you! If you are looking for a specific part, or an answer to an urgent question. We keep all parts in stock and have the in-house knowledge we need to provide you with a top-notch service. This ensures we can help you quickly and effectively.

Contact us on +31 40 207 32 00.



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