



SUPERMARKETS

Cool eye-catchers

Dedicated to freshness
www.smeva.com

 **smeva**
since 1920

Smeva has been *dedicated to freshness* for 100 years. And we translated that dedication internationally into an extensive range of fresh-looking, sustainable refrigerated counters. Each and every one of them is an innovative eye-catcher to give your fresh products the look they deserve. Flexibly tailored to your store concept and filled with your fresh temptations, our refrigerated counters are attractive, yet practical profit-makers.





Achieve **improved turnover** with our fresh concepts

Scientific studies confirm: we mostly use our eyes to choose our food. Tasting starts with the way it looks. This concept can be used in your supermarket. A winning opportunity up for grabs.

Seeing becomes being tempted

The presentation of your fresh products in our optimised refrigerated counters not only increases the attractiveness and the fresh experience for your customers, but also your turnover. This is not only because *seeing the products* quickly turns into *being tempted to buy the products*, all our counters are sustainable, energy efficient and guaranteed temperature resistant. This means lower costs, reduced food waste and more conscious solutions such as natural refrigerants.

So, you get a low “total cost of ownership”; a longer lifespan, coupled with high purchase temptation and an eye for the environment. A combination that makes everyone happy.

This brochure contains an overview of our refrigerated counters for supermarkets. Are you looking for support or a specific cooling solution? Contact us; we will be happy to help you. Visit www.smeva.com or call +31 40 207 32 00.

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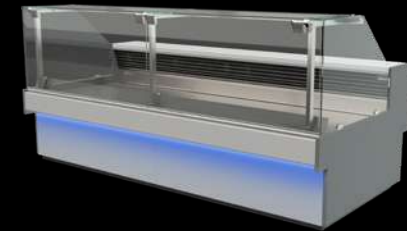
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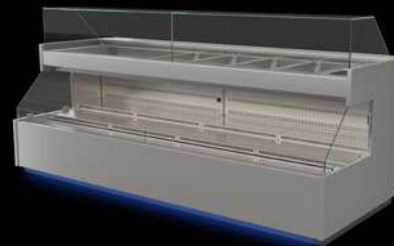
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**REFRIGERATED
WORKBENCH:** HEAVY
DUTY COLD STORAGE UNIT

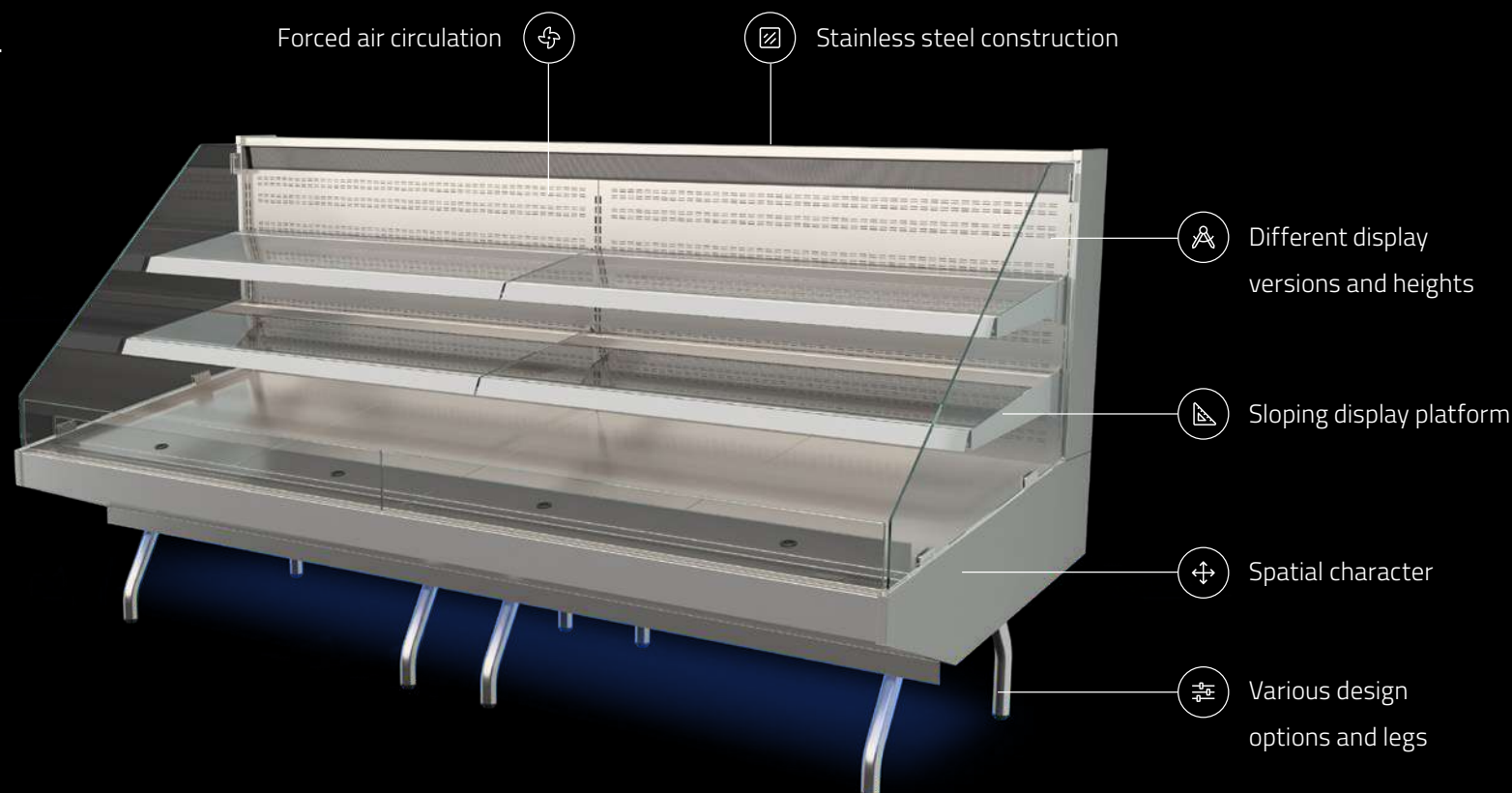
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Create your own fresh market

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 at the right temperature. Due to its open character, the products can be easily seen and are literally up for grabs.

Suitable for:



MARKET



Flexible store layout

Different store concepts and store layouts require different refrigerated counters. Thanks to the various versions and design options, the Market can be used for various purposes. As a refrigerated display case for your standard range, or as a front unit for promotional products.



Shopping experience

The additional bases suggest small, separate refrigerated display cases. Slender legs keep the floor clear. This gives the impression of a lively market square, making the refrigerated counter ideal for creating a food market in your supermarket.



Content & visibility united

The Market enables mass merchandising with maximum content and loading flexibility. And because of the glass shelves and sloping display platform, the refrigerated display case accentuates the fresh products on display.

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
- ▶ 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

Suitable for any store layout

FJORDA: COMPLETE LINE SEMI-VERTICALS

Offering 180 variants in different depths, heights and other options, the Fjorda suits any store concept and shop layout. The semi-vertical can be supplied in different materials and colours, always of high quality.

Suitable for:



Forced air circulation



Available in 180 variants



Interior available in stainless steel or RAL colour

FJORDA



For any store layout

With 180 variants and various options such as back-to-back or island set-ups, or linked with other refrigerated counters, the Fjorda can always be integrated into your store concept.



Substructure

Whether it is a hull version, a custom-made front, or a closed substructure with a standard or FLUSH front, the Fjorda range offers a range of design options.



Extra-high semi-vertical

The Fjorda is a semi-vertical refrigerated cabinet with substantial capacity, which means a lot of fresh goods per meter. We also have a special edition in our range: the Fjorda Deli2Go, with a minimum height of 1889 mm.

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



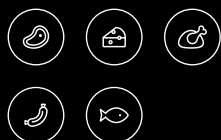
FOR MORE INFORMATION
www.smeva.com/en/fjorda

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. This will stimulate your customers to make even more purchases.

Suitable for:



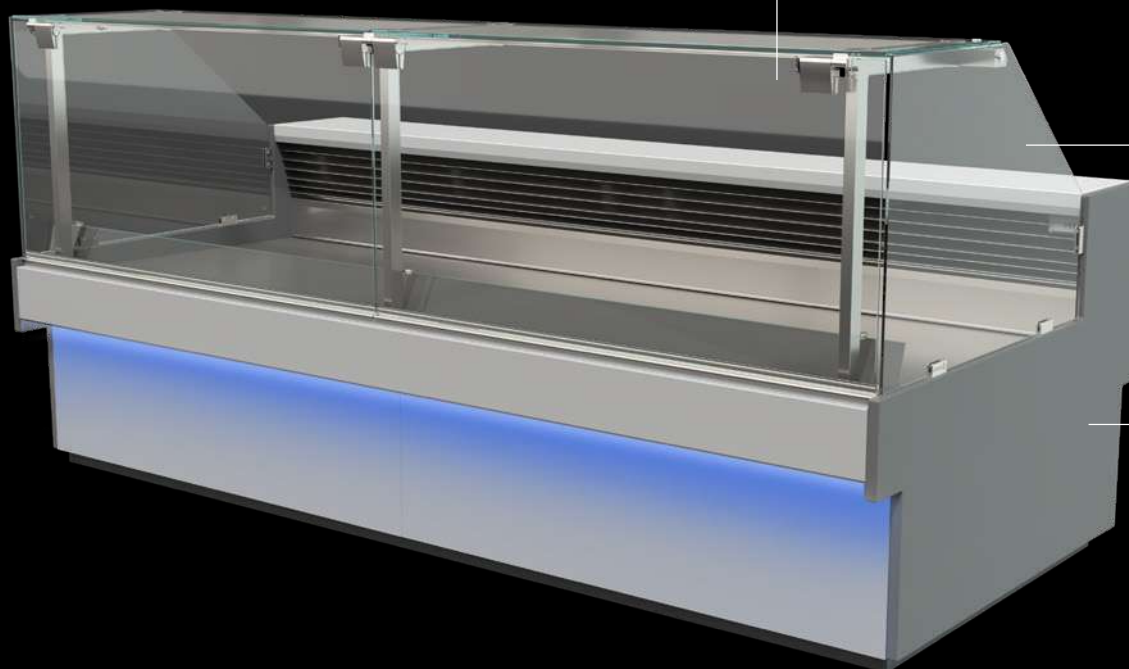
Extensive design options (window structure, worktop, bumper rails)



Ergonomically shaped rear



Coldplate refrigeration system in combination with a special ventilation technology



VISION MKII



Integrated self-service compartment

The option to add a self-service area with the same look & feel and modular construction makes your fresh produce department complete. With this traditional refrigerated display counter and skilled staff, this counter will also stimulate 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 refrigerated display counter much quicker. This lowers personnel costs. The easy service is a breath of fresh air.



Suitable for any store layout

Smeva originally designed the Vision MKII as a meat display counter, but the special refrigeration technology also makes this counter extremely suitable as a refrigerated fish display counter or cheese counter. The various design options, the modular composition, and the angle variations mean this counter fits into any store format/concept.

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 clearing
- ▶ Extend your economical shopping time and save 1 hour 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

A real eyecatcher

GLACIER: UNIQUE FISH DISPLAY COUNTER

Fully stainless steel refrigerated display counter for premium presentation of your fish and seafood selection on ice. Due to static cooling, this (fresh) fish refrigerated counter prevents rapid dehydration, while the energy consumption and use of flaked ice is kept very low.

Suitable for:



GLACIER



Extra visibility & optimal presentation

Additional cover with flaked ice is not necessary due to the cooling in the back, unlike traditional fish displays. Also, the fish are not stored in a flat, horizontal refrigerated display counter, but on the ice bed, which is slanted at 16°. This combination ensures your fish assortment is optimally presented in plain sight.



Save on cleaning time

Thanks to the handy water-thawing system, one-piece presentation area and integrated drain, you do not have to worry about maintaining and cleaning your refrigerated display case with flaked ice. Turn off the refrigeration, remove a thin layer of ice and simply rinse the surface.



Refrigerated counter for a wide range of fresh fish

The Glacier does not use fans. The cold air falls naturally over the fish. This in combination with humidification means fresh fish and seafood hardly dry out. This is very suitable for broadening your offer in fish. Large pieces of exotic fish, whole fish and various shellfish with higher margins will have a longer shelf life and remain fresh for longer.

YOUR BENEFITS:

- ▶ Optimal presentation of your fish assortment
- ▶ Very low dehydration
- ▶ Flaked ice savings
- ▶ No expensive flaked ice machine required
- ▶ Durable and maintenance-free
- ▶ Flexibility with various lengths and heights
- ▶ Extremely low energy consumption (275 W/m)

Options:

- ▶ Hot/cold water connection for water rinsing system
- ▶ Water rinsing system for flaked ice
- ▶ Miatech spray system
- ▶ Front with LED lighting
- ▶ Cutting boards, salad container holder, paper bin, knife holder, bag hook
- ▶ Closed substructure



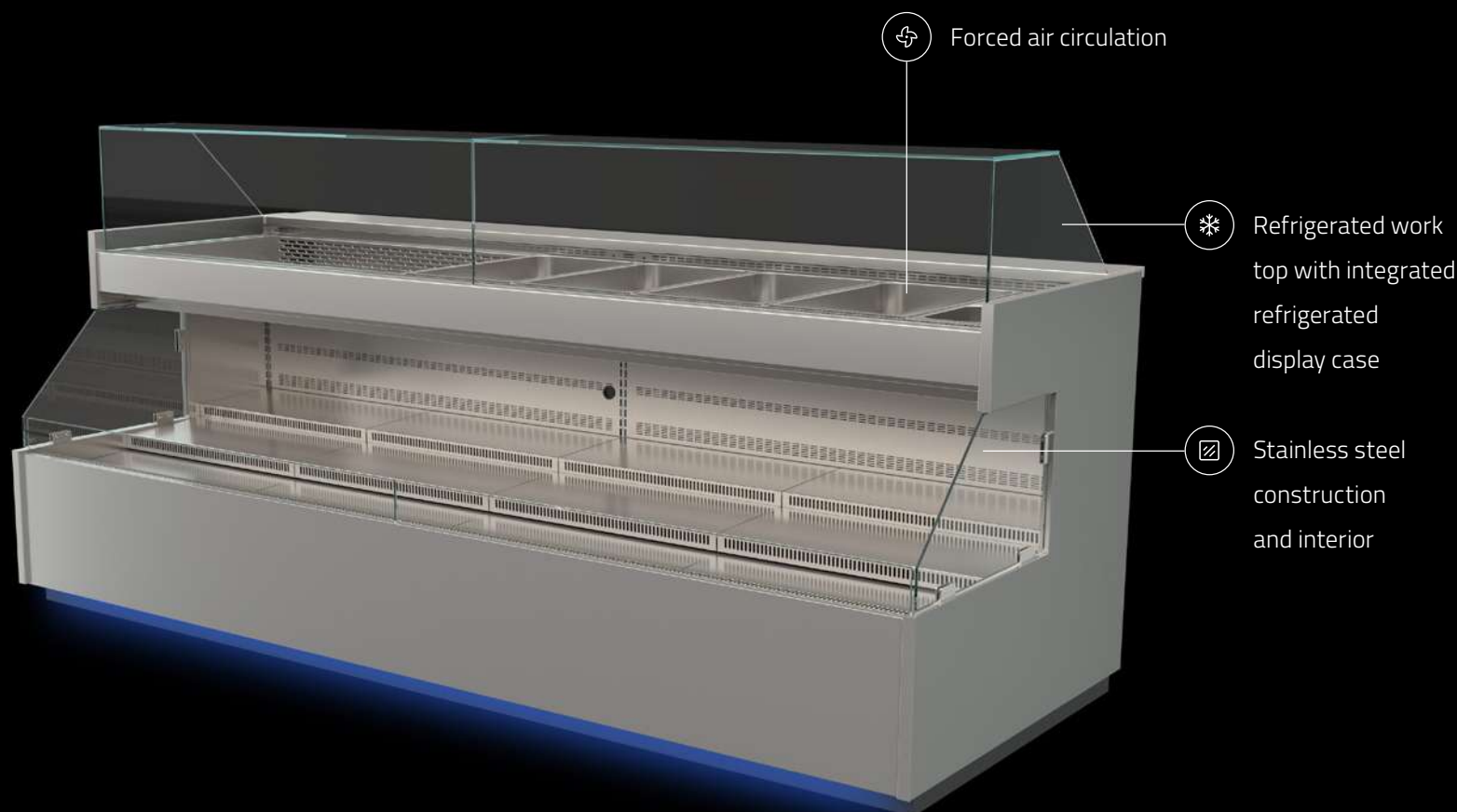
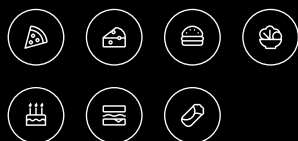
FOR MORE INFORMATION
www.smeva.com/en/glacier

Prepare and store fresh meals

FRESH2GO: REFRIGERATED DISPLAY CASE & WORK TOP IN ONE

Create a real freshness experience? The Fresh2Go makes it possible. This refrigerated counter allows store staff to prepare, recommend, package and store fresh ready meals, salads, pizza or sushi in front of the consumer. In short: Fresh2Go!

Suitable for:





Improved connection to your customers

Turn your supermarket into an attractive food market. Visitors 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. And guarantees an increase in turnover.



No waste

The spacious self-service display case at the bottom is used as storage for the freshly prepared meals. Peak hours can be easily accommodated, which means meals do not have to be thrown away. Even without store staff, the refrigerated display case makes it easy for your customer to choose pre-packaged products directly and quickly.



Flexible fresh department

The Fresh2Go is a unique 2-in-1 counter. Universally applicable; You can create a sushi corner and next time use it as a fresh department with pizza, pastry or salad. The refrigerated display case can be set up in various ways. A free design with dishes and/or bowls, or sleekly decorated with flat plates or Gastronorm trays.

YOUR BENEFITS:

- ▶ Increased impulse sales of freshly prepared ready meals
- ▶ Available in 3 lengths
- ▶ Stylish appearance with panorama 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: HEAVY DUTY COLD STORAGE UNIT

Very robust 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.

Suitable for:



Forced air circulation



Stainless steel
construction



Large storage
volume



Available with
up to 7 doors



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. This also enhances the traditional appearance of your fresh produce department.



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.



Robust with content

The Smeva refrigerated workbench is available with large drawers that allow you to store your fresh products efficiently. In addition, the drawers are robust and therefore resistant to knocks. This saves on maintenance and worries.

YOUR BENEFITS:

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

Options


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

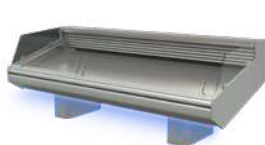


FOR MORE INFORMATION

www.smeva.com/en/refrigerated-workbench



Model:	Market	Fjorda	Vision MKII
Suitable for	  	   	    
Counter type	Self-service counter	Self-service counter	Assisted service counter & self-service counter
Product temperature	(3M1) 25 °C – 60% RH -1 < T > +5 °C	(3M1) 25 °C – 60% RH -1 < T > +5 °C	(3M1) 25 °C – 60% RH, -1 < T > +5 °C (OM0) 20 °C – 50% RH, -1 < T > +4 °C
Humidification temperature	-10 °C (depending on refrigerant)	-10 °C (depending on refrigerant)	CO ₂ : -6 °C, HFC: -8 °C, R290: -10 °C
Cooling capacity	880 – 1100 W/m	800 – 1250 W/m	372 W/m
Refrigeration technology	Forced	Forced	Tangential ventilators + Coldplate
Length	1250 – 3750 mm	1250 – 3750 mm	1250 – 3750 mm
Module size	625 mm	625 mm	312.5 mm
Display platform	Inclination angle 2°/9°	Inclination angle 2°	Level
Presentation depth	730/1051 mm	620/770/900 mm	870 mm
Humidification	No	Optional	Optional
Lighting	Deck/shelf	Deck/shelf	Display platform/plinth/foot
Interior	Stainless steel/RAL colour	Stainless steel/RAL colour	Stainless steel (304L)/Stainless steel (304L) black
Exterior	Insulated heads, standard in stainless steel (optional HPL coated) Open substructure on legs (round/rectangular) or closed substructure in RAL colour Various bumper options	Insulated heads, HPL coated Closed substructure in RAL colour Various options for bumper rails	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
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:	Glacier	Fresh2Go	Refrigerated workbench
Suitable for			
Counter type	Assisted service counter & self-service counter	Assisted service counter & self-service counter	Assisted service counter
Product temperature	(3M1) 25 °C – 60% RH -1 < T > +5 °C	(3M1) 25 °C – 60% RH -1 < T > +5 °C	(3M1) 25 °C – 60% RH -1 < T > +5 °C
Humidification temperature	-10 °C (depending on refrigerant)	-10 °C (depending on refrigerant)	-10 °C
Cooling capacity	275 W/m	880 W/m	275 W/m
Refrigeration technology	Static (fan-less) + Coldplate	Forced	Forced
Length	2000 – 4000 mm	1250/1875/2500 mm	1000 – 3000 mm
Module size	500 mm	-	500 mm
Display platform	Inclination angle 16°	Inclination angle 2°	-
Presentation depth	800 mm	Refrigerated work top: 530 Refrigerated display case: 770 mm	725 mm
Humidification	Optional	No	N/A
Lighting	Front	Display platform	N/A
Interior	Stainless steel 316L (assisted service)/stainless steel 304L (self-service)	Stainless steel (304L)	Stainless steel Runners for crates and drawers
Exterior	Stainless steel heads (optional PVC heads, HPL coated) Stainless steel closed substructure/stainless steel columns Various options for bumper rails	Insulated heads, standard in stainless steel (optional HPL coated) Closed substructure in RAL colour Various options for bumper rails	Stainless steel anti fingerprint (optional in RAL colour) On adjustable feet Worktop: Wood with plastic resin plate/stainless steel
Version	Remote + ready to plug in	Remote	Remote
Refrigerant	Remote: R744/R448a/R449a/R134a (other refrigerants available on request) Plug-in: R290/R433a	R744/R448a/R449a/R134a (other refrigerants available on request)	R744/R448a/R449a/R134a (other refrigerants on request)
Eco label	N/A	N/A	N/A

Healthy and fresh food for everyone

INNOVATION AND SUSTAINABILITY

Thanks to the optimum refrigeration performance of its cabinets, Smeva ensures that fresh food is stored better with a longer shelf life, thus contributing to the reduction of food waste. Smeva therefore never stops optimising its refrigeration apparatus, as it has been doing so for 100 years.



“Around Christmas time, the new Glacier fish counter raised sales by 50% compared to the old one!”



“High-end freshness in Cash & Carry latest generation Sligro 3.0 with the inspiring display cabinets from Smeva. Converted stores have increased their turnover substantially.”



“Our Smeva counters make sure the meat, deli and cheese stay fresh for a longer period of time, under the best possible conditions.”



“We increased our cheese sales by 15-20% after we converted our store to Smeva cabinets.”



“The spacious and well-illuminated Market refrigerated display case stimulates impulse purchases even more. Since then, turnover has increased by at least 25%.”

TEMPTING PRODUCE BECOMES PROFIT FROM FRESHNESS

In short: with the flexible, innovative solutions from international refrigeration expert Smeva, you get an eye-catcher for the sustainable, energy-efficient presentation of your fresh goods. At the same time, you can increase turnover. Count your profits!

Our service: practical and permanent

Our involvement does not stop after delivery. The Smeva After Sales Service is ready for you. For example, if you need a specific part, or a solution for an urgent question. All the parts are in stock, all the knowledge is in-house. This ensures we can help you quickly and effectively.

Please contact Smeva After Sales via +31 40 2017 33 10.



Dedicated to freshness