

# Grupo Infrico

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®

INTERVIEW

José y  
Juan  
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INFRICO GROUP CO-FOUNDERS

WHAT'S NEW

ELEGANT AND  
EFFICIENT  
TECHNOLOGICALLY  
ADVANCED  
SELF-SERVICE  
& GASTROBUFFET

PRESENT

ECODESIGN AND  
ENERGY LABELING  
REGULATIONS  
ARE NOW IN  
EFFECT

ULTRA LOW  
TEMPERATURE FREEZERS

-86°C  
STORAGE FOR  
COVID-19 VACCINE



[www.infrico.com](http://www.infrico.com)

# Ecodesign and energy labeling regulations are now in effect

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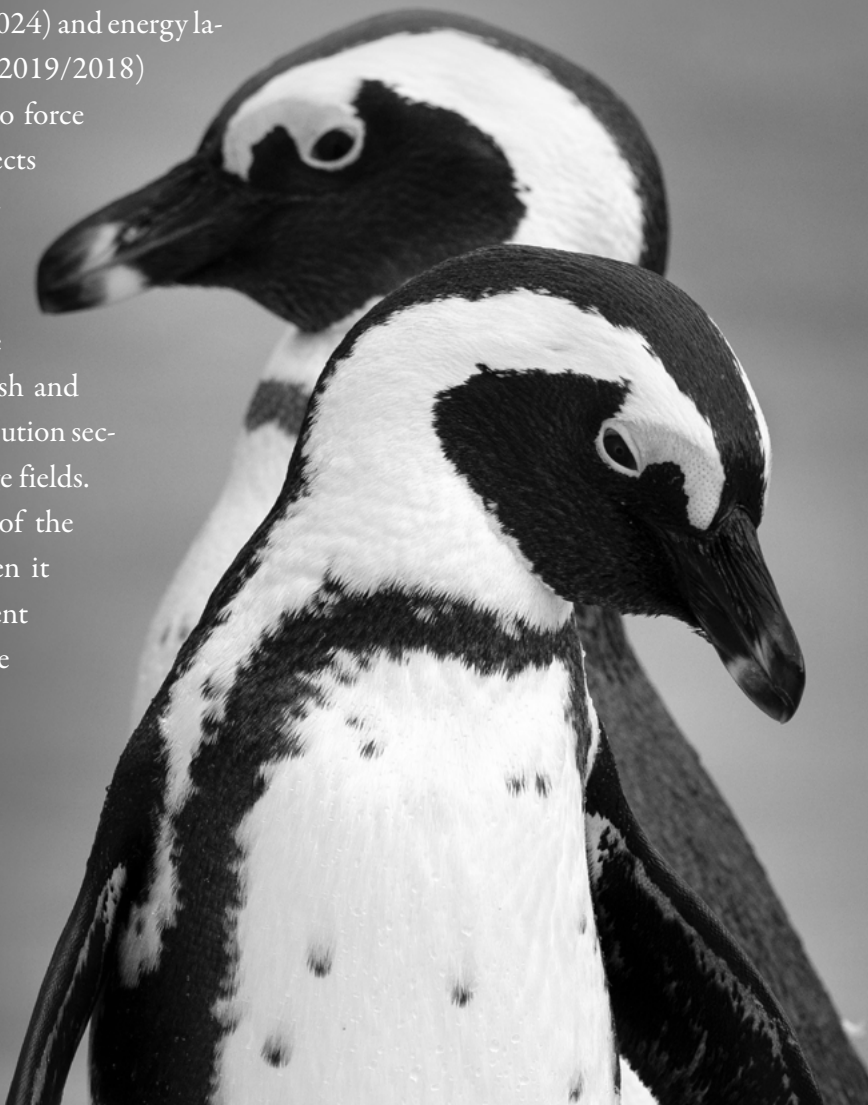
*This 1st March, the eco-design regulations (2019/2024) and energy labelling (2019/2018) came into force*

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After a long journey, this 1st March, the eco-design regulations (2019/2024) and energy labelling (2019/2018) came into force that affects all commercial

refrigeration appliances that have a direct sales function. In other words, those related to the exhibition and sale of fresh and frozen products in the Organized Distribution sector, in the HoReCa and Food & Beverage fields.

The joint and effective application of the two regulations acts as an impetus when it comes to eliminating solutions that present less sustainability. The aim is to reduce the energy consumption of refrigeration appliances and therefore reduce their environmental impact. Consequently, competitiveness and innovation among manufacturers are stimulated with the consequent benefit for



customers, who can thus enjoy a higher quality offer and more sophisticated solutions.

The eco-design regulation establishes the minimum efficiency requirements for the products that are marketed, while the energy labelling regulation contemplates the inclusion of a label that offers relevant data for the customer. This information highlights aspects such as annual consumption, energy efficiency class, working temperature regime and visibility of exposed product (TDA) in accordance with the ISO23953 standard, which defines the requirements for the construction and operation of refrigeration units that are used for the display and sale of food.

Information on manufacturers appears publicly in EPREL, the European Union's product database for Energy Labelling.

## Differences in energy labelling with other product categories

Energy labelling within the field of commercial refrigeration appliances has its own characteristics, different in some respects from the product categories where the energy labelling rules have been applied for years.

For example, choosing an energy-efficient class C commercial refrigeration cabinet means choosing a high-quality product. The reason is found in the regulations themselves, which chose to leave classes A and B empty to encourage the development of more efficient solutions in the market.

Due to direct sales and the fact that commercial refrigeration units are usually customized for each

configuration, there is the possibility that, in the same unit with a generic commercial name and with different configuration, there may be different energy efficiency classes depending on the customization.

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Since 1st March 2021, these two regulations, which ensure energy efficiency and sustainability, complete a long journey that began in 2005 with the beginning of the procedure evaluation process. In December 2019, the regulations were published. Almost 15 months later, the ecological design and energy efficiency regulations of the European

Union are already a sustainable reality that is present in the commercial refrigeration furniture of the Infrico Group.



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# cuídate



Design to make shopping easier

# SELF-SERVICE & *Gastrobuffet*

*The best self-service for customers*



**I**nfrico's Self-service & Gastrobuffet line is ideal for hotels, restaurants and self-service cafes. They are designed with very careful finishes in the standard version to respond to each of the users' demands in terms of service and food presentation, but they also allow wide possibilities of customization and composition for each need.

These displays from the Gastrobuffet series and the Self-service series not only help you to show, organize and present food products, but they will ensure that all food is properly preserved throughout the day, without losing any of the food characteristics.



Specially designed for  
self-service

WHAT'S NEW



Standar top  
Gastrobuffet



The Gastrobuffet range is the definitive solution for the conservation and display of cold products or beverages. With an automatic defrost system, the temperature control is by means of a digital system. Likewise, the Gastrobuffet range also includes models for preserving hot food.

In this wide range you can find Bain Marie models, with indirect heating system by hidden resistances, glass ceramics, cold tank, cold plate, cold tank and ventilated bain marie, low or high open units, and neutral models.

The Bain Maria Gastrobuffet table guarantees that customers always consume food at the right temperature, allowing the creation of independent zones depending on the type of food. It presents greater precision in temperature control and greater ease in adjusting the desired temperature range, with a working temperature

**The Gastrobuffet range is the definitive solution for the conservation and display of cold products or beverages.**



between 30° and 90°.

Built in AISI 304 stainless steel, which offers high resistance to corrosion, it incorporates LED lighting to reduce energy consumption between 80% and 90%, compared to a traditional light bulb. Lighting is present on all levels and the front part stands out specially to enhance the products.

In our catalogue we offer a wide variety of refrigeration options from our Self-service series, made with an innovative design and offering numerous possibilities for customizing and finishing the product.

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# Ultra Low

## Temperature Freezers

### COVID-19 VACCINE

The health situation derived from Covid-19 has brought with it the need to find a vaccine that protects the population from this disease. **With the vaccines already operational, it is essential that the frozen vaccine vials can be stored in cold equipment capable of keeping them in optimal conditions.**

Infrico's range of ultra-low temperature freezers aims to meet the most demanding needs, ensuring long-lasting and reliable storage of the

most sensitive samples. More than three decades have proven the trust of the health sector in Infrico, which

has been provided with specific products adapted for laboratories, blood banks and pharmacies.

In this context of a global pandemic, Infrico has made numerous efforts, in a clear commitment to society, to expand the production of freezers to meet national and international demand. Currently the orders have not only been in Spain, but also destined for other countries

such as Germany, France, Italy, Israel, South America and North Africa.

Infrico's freezers have a double-circuit refrigeration system with a low-noise compressor. One of the main advantages is that in the event of a fault in one of the circuits, the other can maintain the internal temperature at  $-70^{\circ}\text{C}$ .

ULF deep-freezing equipment reaches temperatures down to  $-86^{\circ}\text{C}$ , our models have a capacity ranging between 110 and 800 litres in vertical cabinets, and in horizontal chests, between 500 and 700 litres, capable of keeping thousands of doses deep-frozen in hospitals and health centres.

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The equipment of these freezers offers 4 storage levels (optional 5 levels), where more than 50,000 microtubes can be stored in our standard racks and boxes. In order to offer a user-friendly and easy-to-use product, the filter change can be done without tools since it is an easy-to-remove filter which is also washable.

The interiors, shelves and interior doors are made of stainless steel and the control system is protected by a numeric password. A digital touch screen is incorporated on the front to control the temperature. Also, the built-in Data-logger and USB facilitate quick data collection.

Our equipment has reliable high-power compressors, capable of giving a quick response after door openings. For added sample safety, freezers can be fitted with CO2 backup systems.

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INTERVIEW



# José *Torres*

*Infrico Group*  
*co-founder*

# Juan *Torres*

*Infrico Group*  
*co-founder*



## Pregunta.

**In 2021, the Infrico Group turns 35, what have been the keys to becoming a benchmark in the sector at this time?**

**José Torres.** At Grupo Infrico we have always been committed to developing and manufacturing a quality product and offering our customers the best service. Quality and service have been the key to the success of the group in these years. The commitment to innovation, excellence, honour and honesty are our main strengths and we will continue to build on it.

**P. What has been the biggest challenge the company has faced in these years?**

**Juan Torres.** It has been a long journey with great milestones. We started in a small warehouse in 1986 with the help of professionals in the sector. In 1992 we were already about 60 workers, with four families of products, and in 2001 we experienced the first great growth with the development of the current facilities. Later, in 2004, Impafri was born and in 2017 we incorporated the new Infrico Supermarket plant. Currently, the group has more than 160,000 m<sup>2</sup> in its 3 production centres for production, logistics activities and offices.

**P. Infrico is always committed to the continuous improvement of its products. What are the most significant developments that the company has**

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**Currently, the group has more than 160,000 m<sup>2</sup> in its 3 production centres**

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**experienced in terms of technology and innovation?**

**Juan Torres:** We have always been at the technological forefront of the sector and our production centres are the most modern of the time. We have robotic lines, production line systems and the best qualified personnel to manufacture our products applying the latest technology in R + D.

**P. With what objectives does Infrico face this 2021? What prospects for economic recovery does the Group have?**

**José Torres:** We have suffered the effects caused by the COVID-19 pandemic, with a drop in turnover during 2020. We came from a really good year in 2019, and surely with the work of all the staff of the Infrico Group, we face

2021 with ambition and challenges to achieve the established objectives.

We think the prospects for economic recovery come from the increase in the percentage of vaccination of the population, and the speed in the management of the announced European funds, however, we think that for this summer tourists will arrive with a certain normality already seeing the effects of the economic recovery visible in our sector with the opening of hotels, restaurants and other establishments affected by COVID-19.

**“with the work of all the staff of the Infrico Group, we face 2021 with ambition and challenges to achieve the established objectives.”**

**P. What added value will those who bet on Infrico find in their projects?**

**Juan Torres.** Betting on Infrico equipment is betting on the quality and experience that we have gained during these 35 years of work in the cold storage sector. To do this, we apply excellence, innovation and technological development in the execution of all the activities that comprise our line of business. We are also in constant relationship with our clients and, based on their needs, we design our equipment orienting our efforts to continue to be the best option in the cold industrial sector. We always adapt to your wishes and make them come true.

**P. Is there a market where Infrico wants to be present?**

**José Torres:** We are currently present in 5 continents and we distribute our products in more than 90 countries. We are working to enter Southeast Asia, a market where, so far, we are not yet established, and we think we have a long way to go.

It is also very important to continue developing our US delegation in Miami, because like the Asian market, we consider it to have a lot of potential.

Without forgetting the national market, for which our commitment is undoubted to offer the best service and product.

**P. In recent times, Infrico has been very present in the media on the subject of vaccines. What does this mean for the company?**

**José Torres:** José Torres: For 10 years we have worked and developed our Infrico Medicare brand and since 2015 we have been manufacturing and distributing medical equipment around the world. The Pfizer vaccine that needs deep-freezing increased the demand for this equipment and as the only approved manufacturers in Spain, the demand skyrocketed.

Throughout the year, the acquisition of this equipment by public administrations, pharmaceutical and social health sectors to preserve COVID-19 samples, has been reflected in the manufacture of these equipment.

In addition, during the last quarter and due to the refrigeration needs of Pfizer's vaccine, demanding a necessary temperature of -80°C, we have had to double the staff of the medical line, going from 20 to 50 people approximately,

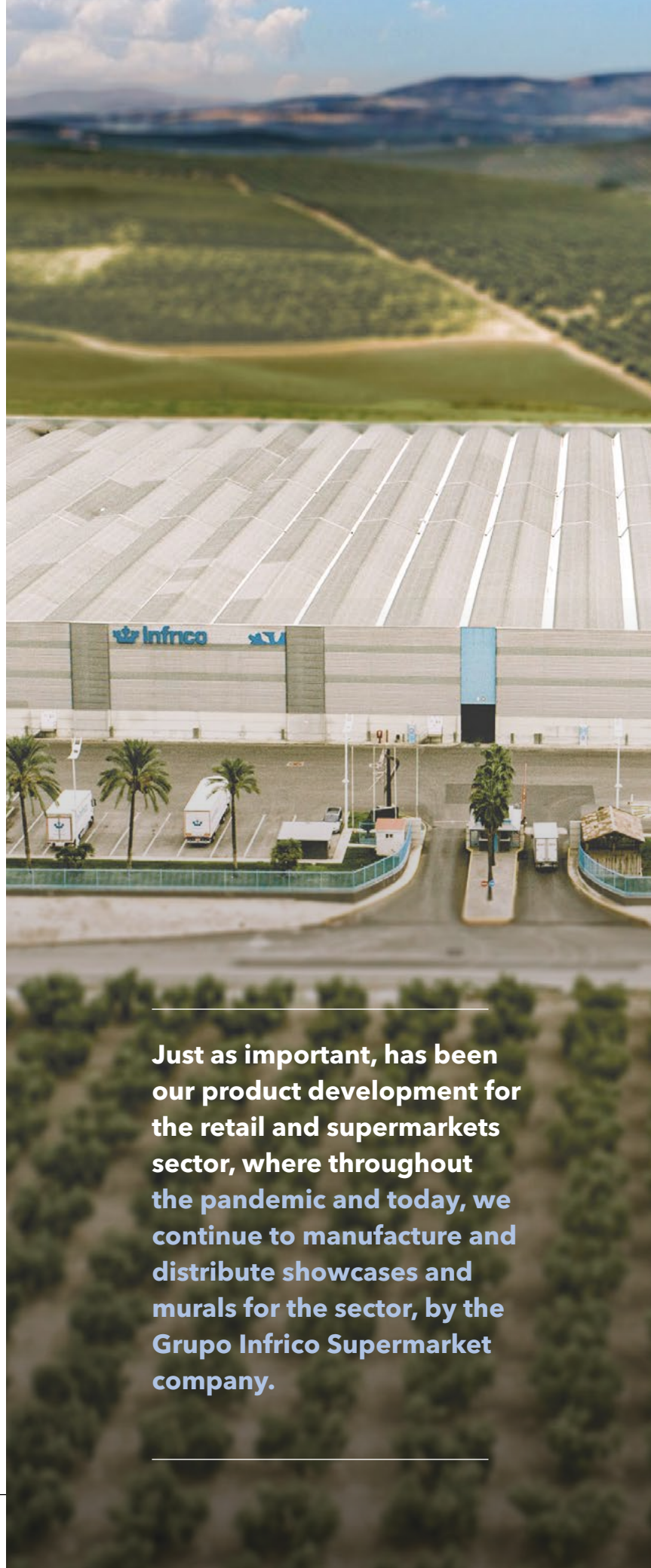
and tripling the production of the cabinets. Mainly, we have moved personnel from the other production lines to the Medicare line. Just as important, has been our product development for the retail and supermarkets sector, where throughout the pandemic and today, we continue to manufacture and distribute showcases and murals for the sector, by the Grupo Infrico Supermarket company.

**“We are working to enter Southeast Asia, a market where, so far, we are not yet established, and we think we have a long way to go.”**

Important work has also been carried out by Impafri, where we have installed coldrooms for the storage of products in optimal conditions when these have been scarce and it has been necessary to build supplies.

**P. Sustainability has always played a prominent role in the company. In what actions or product development can we see this commitment to the environment?**

**Juan Torres.** Our equipment is manufactured with low GWP refrigerated gases such as R290. In this way emissions are reduced to a minimum. In addition, some of our equipment uses inverter technology, with which we achieve optimal results with very low electricity consumption. And finally, we have incorporated LED lighting and other elements that reduce consumption and demonstrate our commitment to the environment.



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# Grupo Infrico®



WE PARTICIPATE



DELEGATIONS



[www.Infrico.com](http://www.Infrico.com)

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