

MAGAZINE

GRUPO

Infrico®

Nº 12th Dec 2023

UPDATES

KITCHEN LINE

INFRICO'S NEW PRODUCTS

INTERNATIONAL

*Trade Fairs
around the world*

GRUPO INFRICO IS PRESENT

SUPERMARKET

*An inspirational
2023*

SOLAR PANELS

SUSTAINABLE
COMPROMISE

Happy Holidays



www.infrico.com

HAPPY HOLIDAYS



From Grupo Infrico, on behalf of all of us who form this great family, we would like to wish a very merry Christmas to those who make this family even greater and trust us, like our customers and suppliers; they are the backbone of our growth and give us the motivation to keep improving. We hope to continue working together for many more years to come and help you with the same efficiency, dedication, and eagerness with which we have been working all this time to make you happy.

It is a special time of peace, harmony, and joy, and we want to use this moment to do an end-of-year reflection, remember all of you and hope you enjoy these days with the utmost enthusiasm.

In 2023 we have undertaken numerous projects and achieved significant progress at a corporate level. Without the slightest doubt, one of the challenges we are most proud of is having developed and created our Foundation with which we hope to train professionals to provide our company with the necessary quality and improvement. All of this, of course, without losing sight of our environment, with which we collaborate by supporting the neediest collectives.

At a commercial level, we have succeeded in changing the concept of buffet thanks to the consolidation of our FriBuffet line, whose triumph has been tangible during its launching at HostMilano. We would also like to highlight our technological advancement and development in our Infrico Medcare line, which made a hit in the attendees at the Medica fair in Düsseldorf.

Furthermore, we are developing our new Kitchen Line, as well as our Supermarket line and the Panel line in Impafri, which have demonstrated to be a great success between our customers and the attendees at the C&R fair in Madrid. Our presence in international and national trade fairs allows us not only to make our way through new markets, but also to be closer to our customers from all over the world and to get to know firsthand the concerns and challenges we have ahead.

All the steps we take in matters of innovation and sustainability are intended to offer the best and most environmentally friendly products on the market. But we know for sure that any of this would be possible without the outstanding support and trust of our customers and suppliers. To all of you, thanks from the bottom of our hearts.

Lastly, in this new year 2024, we would like to send you our most sincere wishes for success, prosperity and happiness. May this year be full of enthusiasm, exciting opportunities, important achievements, and continuous growth. Thanks for trusting us and being part of this great Grupo Infrico family.

José María Torres

Kitchen Line

Infrico's new proposal for kitchens

Infrico is launching a great catalog on equipment for professional restaurant businesses with the objective of meeting the needs of our customers. Kitchen Line, Infrico's new proposal for kitchens, is designed to help in any business, may it be a brand-new kitchen or a kitchen renovated to offer a better service. This new line reinforces Infrico's constant commitment to innovation, sustainability, and design, offering our customers and cooking professionals a unique experience that encompasses all their requirements and expectations.

Innovation is key in Infrico's philosophy, and Kitchen Line is no exception. Every detail in these kitchens has been meticulously designed to offer revolutionary solutions that simplify processes in professional kitchens. Our company has integrated the latest in innovation to ensure that every user has an optimal experience in their kitchen.

As well as sustainability, design is also a hallmark in Infrico's products. These kitchens are not only practical and efficient, but also modern and attractive. The sleek design adds sophistication to any kitchen environment and, also, the user experience is improved when working in a stylish and functional space.

For all that, it's necessary to have the right resource with regard to a professional kitchen. On this point, in our new Kitchen Line you can find a wide range of professional equipment for any kitchen.

A kitchen must have furnishings adapted to the needs of the professionals who work in it. The whole range of Kitchen Line furniture is modular, perfect for the adaptation to any space, and very aesthetic, which gives a professional and modern touch to any kitchen.

In a general overview of Infrico's new Kitchen Line, the K60 range meets the quality and price requirements of startups and small kitchens, snack bars, cafeterias, artisan gastronomy and catering services, and even food trucks. It encompasses a wide range of elegant, simple, and small devices, perfect for small spaces with specific cooking needs.

Every detail in these kitchens has been meticulously designed to offer revolutionary solutions that simplify processes in professional kitchens.

K47 is a best seller because it combines superior features with an intelligent use of space, especially when used with M74 and K90. It includes a wide range of cooking devices and advanced appliances with digital control.

K74 is perfect for medium and large restaurant and hotel kitchens. It meets the requirements of reliability, power, and durability. It ensures chefs that they will find the ideal solution for their needs and allows them to work efficiently, even with sophisticated menus.

The ultimate expression of power, robustness and comfort in the kitchen is achieved thanks to K90. It's a modular line designed for an intensive work. It covers a wide range of cooking devices and includes appliances with digital control. K90 is perfect for large hotel and restaurant kitchens and institutional kitchens.

It meets the requirements of reliability, high power, and considerable production capacity to be able to serve many dishes with the best results.

K90 is a modular line prepared to last over time. Specifically, the K90 line is manufactured using materials of the highest quality and thickness to guarantee its stability and corrosion resistance against corrosion. Also, it's designed to facilitate cleaning and ensure a perfect hygiene for the most demanding chefs.

The Drop In range is a professional solution for the integration or replacement of professional cooking appliances in worktops already defined, even with materials not made of stainless steel. Flexibility, simplicity, and low cost are the key concepts of the Drop In solutions.

Salamander broilers complete efficiently and in a reduced space the furnishings of any kitchen, from the snack bar to mass catering, with both meat and fish menus. They are essential in small places that serve tapas and pinchos, in bars that offer light lunches, steam tables, fast food restaurants and sandwich bars, as well as in the kitchens of the most demanding chefs, who takes care of every detail of their dishes.

Combi ovens from the Combi line fuse tradition and technology in a perfect combination for those who look for advanced, reliable, and solid cooking devices. Combi is the ideal cooking solution for those chefs who need to control cooking parameters and have excellent results.

Lastly, Compact is the professional digital electric combination oven GN 1/1 that guarantees the best performance in the smallest possible space. It's the ideal cooking solution for those chefs who need to control cooking parameters and have excellent results at a minimum size.

In summary, Kitchen Line, contrary to what its name may indicate, is much more than a simple kitchen line: it's the personification of our company's core values. In this way, Infrico continues to provide our customers with solutions that exceed all expectations.



The Drop In range is a professional solution for the integration or replacement of professional cooking appliances in worktops already defined, even with materials not made of stainless steel.



Grupo Infrico's

presence stands out at the most relevant trade fairs of the industry

After living an intense end of 2023 being present in renowned fairs like HostMilano (Milan), MEDICA (Germany) and C&R (Madrid), 2024 begins with an exciting first chapter for Grupo Infrico in German lands. From February 3rd to 7th, the German city of Stuttgart is holding Intergastra, the fair for the hotel and gastronomy sector where innovative solutions, new concepts and inspirational ideas for restaurants, hotels and out-of-home food market are presented.

Carrying on with the internationalization strategy, Grupo Infrico's presence at this fair gives us the opportunity to reach more markets in Europe, specifically in such strategic territory as Germany, and to establish new contacts and maintain working networks.

Great success at MEDICA and C&R Madrid

Recently, Infrico Medcare has also been present in Germany for the MEDICA fair, which was “a great success”, according to the company. Grupo Infrico's branch exhibited its products during four days in the exhibition center of Düsseldorf. The company was very positive about the event: “This international fair of laboratory products is the most important in Germany and one of the most significant events in Europe. It's an ideal place to explore the latest innovations and trends in the healthcare industry, as well as to exhibit our new products. We are very pleased with the reception of our latest innovations, and we are willing to keep establishing working networks in this territory”.

After MEDICA, it was the turn for C&R Madrid. Grupo Infrico and its branches Infrico Medcare and Impafri were at the Air conditioning and Refrigeration Fair held at IFEMA. There, we showed our most innovative solutions in refrigeration furniture and cold rooms. In this event, Impafri's innovative White Rooms and Infrico Medcare's new water circuit refrigeration system, Waterin, drew the attention of the attendees.

“Being present at such important fairs allows us to keep consolidating our presence at a national level, to make our way through international territories and to make our brand known worldwide”, the company concludes.



INFRICO SUPERMARKET



Infrico Supermarket's 2023:

a proactive year to stay at the forefront of
the industry and keep offering the best
solutions in the market.

Infrico supermarket has had a significant activity throughout 2023. In this period, Grupo Infrico's branch has contributed to innovation with new products, has created valuable resources for customers and its presence has been important in the different trade fairs of the sector.

In this respect, Euroshop (Düsseldorf) and C&R (Madrid) fairs have had a highly positive impact, since they have allowed us to reinforce different strategies, such as product launches, opening to new markets and creating closer ties with potential customers. Thanks to all this, the brand has improved its positioning.

In terms of product innovations, Infrico Supermarket has presented important novelties during this year. The one that stands out the most is Waterin, the water circuit refrigeration system that works with propane gas (R290). This innovative technology has been a revolution due to its increased energy efficiency and lower environmental impact, among other benefits.

In addition, we have presented the new Ambar series display cases, multidecks for hot food, the Biggie self-service promotional display counter, the new Vision transparent promotional range and the Magnus range of refrigerated display cases for patisseries.

These additions not only reflect the company's constant commitment to excellence, but also demonstrate its capacity to adapt to the ever-changing market needs and demands. Infrico Supermarket feels proud for its continuous pursuit of perfection and its capacity to provide advanced solutions for its customers.

The above-named products are just some examples of the novelties presented throughout the year. Nonetheless, we cannot forget the strengthening of the online side, with more content about updates on social media, the new landing page –with all the information just a click away– and the new app for Infrico Supermarket.



Infrico Supermarket wants to connect with potential customers through all available channels, that's why all the content is available in digital and physical format. In this regard, one of the actions taken has been the creation of the Product Guide.

This guide is not only an informative tool for customers, but also highlights the diversity and quality of our products. It's available in three languages (Spanish, English and French) and shows all the refrigerating devices sold by the company. This Product Guide provides a detailed overview of the offer, helping the customers make a decision.

The Waterin sales brochure is another remarkable piece of Infrico Supermarket's communication strategy. This brochure not only emphasizes the features and benefits of this product, but also points out the company's concern for sustainability and energy efficiency. By providing detailed information about the Waterin line, Infrico Supermarket shows its commitment to offering solutions that not only meet the customer needs, but also demonstrate its dedication to sustainability.

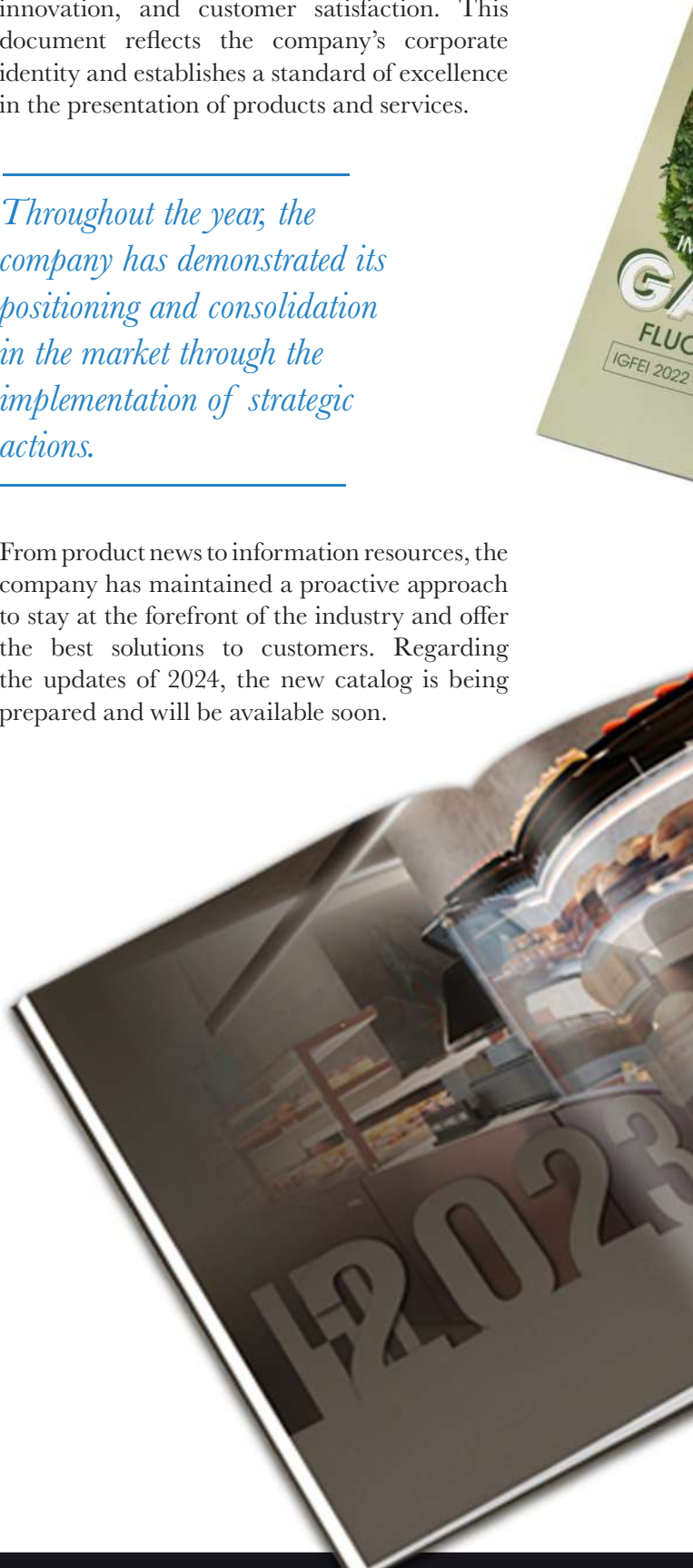
In the pursuit of a more detailed and focused presentation of its products, Infrico Supermarket has developed a Product Fold-Out Brochure. This resource stands out for providing specific information about each device concisely, detailing key features, measurements, and available sizes. Therefore, this fold-out brochure makes the understanding of the products easily accessible and allows customers to quickly find the best solution for their needs.

Lastly, Infrico Supermarket's 2023 Corporate Catalog is a complete manifestation of the company's vision, mission, and values. This catalog highlights the products, as well as the company's path and commitment to quality,

innovation, and customer satisfaction. This document reflects the company's corporate identity and establishes a standard of excellence in the presentation of products and services.

Throughout the year, the company has demonstrated its positioning and consolidation in the market through the implementation of strategic actions.

From product news to information resources, the company has maintained a proactive approach to stay at the forefront of the industry and offer the best solutions to customers. Regarding the updates of 2024, the new catalog is being prepared and will be available soon.



ENTORNO NORMATIVO Y GASES REFRIGERANTES

F-GAS

Reglamento (UE) N° 517/2014.

ECO DISEÑO

ECODISEÑO:

- Reglamento (UE) 2019/2024
- Reglamento (UE) 2015/1095

ETIQUETADO ENERGÉTICO:

- Reglamento Delegado (UE) 2019/2018
- Reglamento Delegado (UE) 2015/1094

IMPUESTO DE GASES REFRIGERANTES

Ley 14/2022

NORMATIVA DE SEGURIDAD

EN 60335-2-89

HASTA Con: **25%** AHORRO ENERGÉTICO

INFRICO SUPERMARKET - Waterin

Waterin

SISTEMA WATERLOOP R290 DE INFRICO

Infrico Supermarket

novedades new arrivals

Infrico

VITRINAS MAGNUS

Infrico Supermarket

Grupo Infrico doubles its
**Sustainable
commitment**
with the largest electric self-consumption plant in Andalusia



More and more companies decide to redefine their energy consumption model through solar self-consumption. The upturn of economy, together with a greater social awareness regarding renewable energies, has led to a boom in industrial self-consumption, which marks the present and future of companies.

For that matter, Grupo Infrico has worked with Enchufe Solar, a leader in self-consumption and energy solutions, to install the largest self-consumption solar plant in the Andalusian region. This project integrates 2560 photovoltaic panels, with a total power of more than 1280 kWp. Thus, Grupo Infrico covers more than 60% of its current energy consumption and saves more than 170.000 euros per year.

This investment not only has economic benefits, but also avoids the emission of more than 420 tons of carbon dioxide per year to the atmosphere, the equivalent of plating more than five soccer stadiums with trees.

Grupo Infrico's commitment to the environment goes back a long way: in 2018, Greenpeace (Greenpeace Cool Technologies) recognized Infrico as a company that uses ecological and nature-friendly technologies to manufacture machinery. The company has been growing and evolving, integrating more and more resources with less environmental impact.

In this way, Grupo Infrico's commitment to self-consumption electric panels contributes to the achievement of the sustainability commitments established by the company, which has been a pioneer in the implementation of non-polluting materials and production models.

Our commitment is to continue offering excellent and safe products, adapted to the latest technologies, but also more environmentally friendly.



Infrico will promote the

byYou

technical trainings during 2024
to be closer to customers

Last November, it took place the last by You technical training of 2023 in Palma de Mallorca. More than 140 customers convened in the Balearic Islands to share, for two days, a key training to get the most out of our products. These sessions were helpful to know the new products in a detailed way.

“These trainings provide our customers with a greater understanding of our products and allows them, in turn, to know more about their needs and concerns”, a declaration about the by You technical trainings. “In addition, the edition held in Palma de Mallorca, the last of the year, the level of customer satisfaction was very high. This encourages us to keep working on this idea which, on one hand, increases the degree of customer satisfaction and, on the other hand, reassures us to keep improving”.

Due to the success of the by You trainings for customers, especially in the latest edition held in the Balearic territory, Grupo Infrico will promote this format with more technical trainings throughout 2024.

The company’s commitment will begin as a tour in Asturias and the Levante area in Spain, and then Portugal, a key market for Grupo Infrico. Lastly, these trainings serve to promote Infrico by You, which is the service offered to customers.

In a quick and efficient way, they can access the information they need at any time, and they can request spare parts 24 hours a day, 365 days a year, with easy payment and guaranteed delivery times. On the whole, it’s clear that the most important commitment of Grupo Infrico is towards its customers.

“These trainings provide our customers with a greater understanding of our products and allows them, in turn, to know more about their needs and concerns”.





GRUPO Infrico®

 Infrico  Infrico  Infrico  Impafri  friBuffet  bu YOU
medicare Supermarket

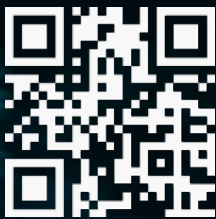
 Infrico  Infrico
France USA

WE PARTICIPATE

 Inditer  INTARCON

DELEGATIONS

 dicafri  Itecnic



www.infrico.com

EDITION BABAIT TECHNOLOGY SL
babait@correo.babait.com