MAGAZINE

GRUPO Infrico®

Nº 18th JULY 2025

GRUPO INFRICO FOUNDATION

CELEBRATING TWO YEARS OF

COMMITMENT AND DEDICATION

PRODUCTS

GLACE
DISPLAY CASE
SUPERCOOLERS
WINE CELLARS
CUSTOMIZED SOLUTIONS

SUPERMARKET

TRANSFORMING
FOOD RETAIL

WHAT'S NEW

THE LATEST FROM

KITCHENLINE AND MEDCARE

MAIN

MEXICO BRANCH

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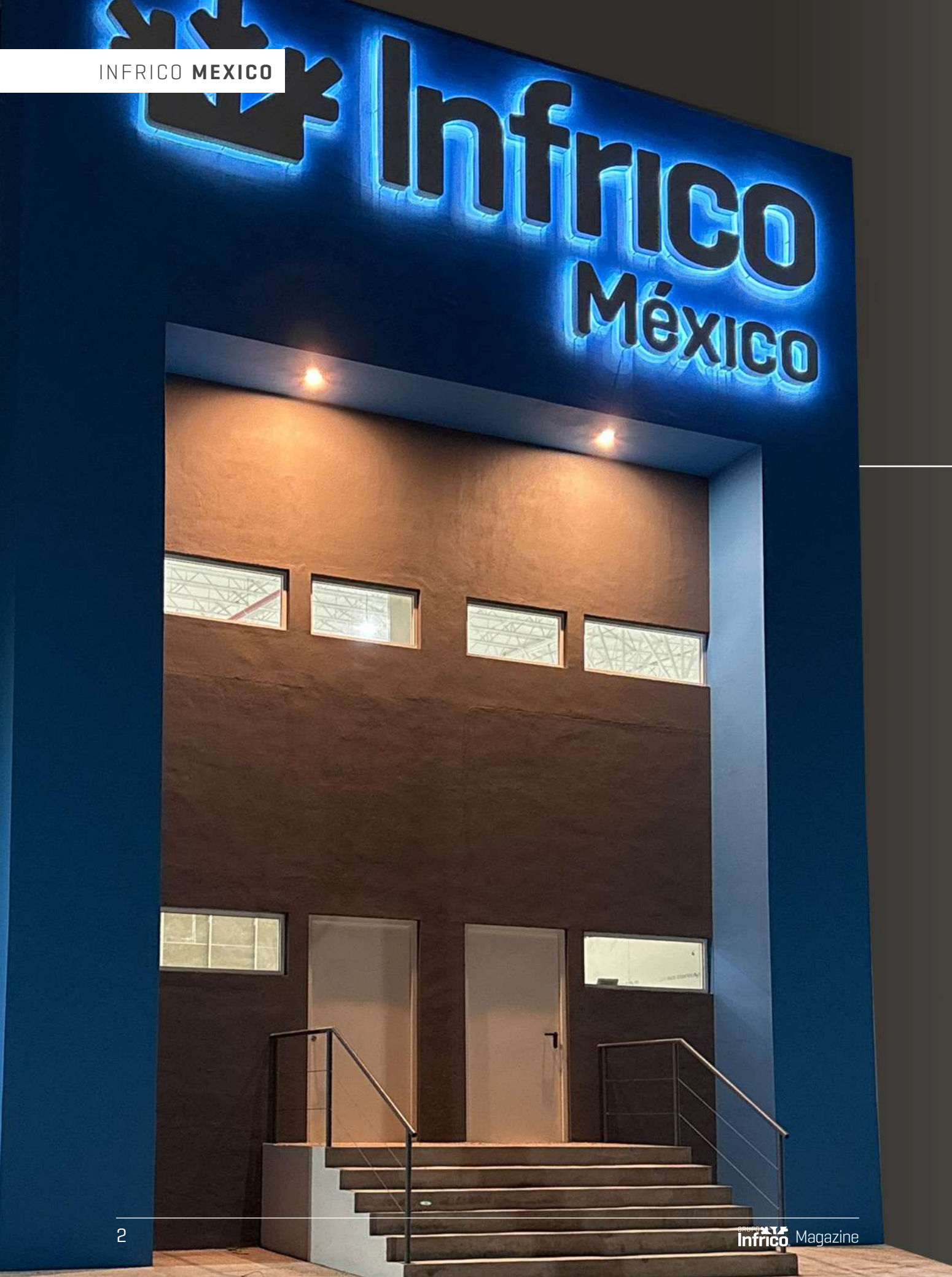
Infrico
México

MEXICO: A STRONG STEP TOWARDS THE INTERNATIONAL CONSOLIDATION OF GRUPO INFRICO

Since February 2025, Infrico has strengthened its presence in Latin America with the official opening of its branch in Mexico.

This move, in addition to expanding commercial reach, marks the beginning of a new way of working in a strategic territory: proximity, flexibility, and adaptation to the specific characteristics of the local market.

Mexico represents a great opportunity for the commercial refrigeration sector. It is a country with a mature and demanding ecosystem, and it has the highest consumption in Latin America. With this new branch, Infrico aims to build lasting relationships based on quality, innovation, and after-sales service, laying the foundation for our medium- and long-term commitment.

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THE GOALS OF A TEAM WITH A CLEAR DIRECTION

Leading the branch is a team whose experience and knowledge of the regional market have been essential for the planning and development of the project. In close coordination with a multidisciplinary team at Infrico Spain, a solid operation has been established under the structure of the new company.

Thanks to this setup, the company has been able to offer a more agile and efficient service. As explained by Infrico Mexico:

"To achieve our sales goals with steady growth, we must provide support and comprehensive solutions to our various strategic clients".

PRESENCE AT STRATEGIC EVENTS

Throughout 2025, we will participate in various important events across Latin America.

The first of these was Expo ANTAD 2025, a fair focused on the supermarket and retail segments. At this event, we unveiled the initial strategy for our comprehensive solutions for the market.

The next event where we will be present is Abastur 2025, focused on the HORECA, retail, and foodservice segments. At this meeting point, we will continue presenting and receiving feedback to adapt our product and service offerings, with a focus on the end of 2025 and the 2026 season.

A MODEL THAT IS ALREADY MAKING A DIFFERENCE

The brand is gaining positioning and visibility in this strategic market so that, together with our partners, we can achieve our market objectives. As mentioned, Mexico is a mature market where Infrico is beginning to showcase 360° solutions for the different segments.

"All of this is possible thanks to a simple formula: quality products, commercial support and a strong team."

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REAFFIRMS ITS COMMITMENT TO PEOPLE

On July 11th, the headquarters of AFAR (Association of Andalusian Refrigeration Manufacturers) hosted the 2nd Presentation Ceremony of the Grupo Infrico Foundation's Reports, an event that served to share with institutions, social organizations, and public representatives the achievements since its establishment in 2023, as well as the challenges that will shape the path in the coming years.

With a clear social vocation, the Grupo Infrico Foundation has shown that its purpose goes beyond the business realm. Since its inception, it has worked with a firm goal: to become a real tool for social transformation, aligned with the Sustainable Development Goals (SDGs) and focused on people.

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During the event, chaired by José Torres and Juan Torres, president, vice president, and Trustees of the Grupo Infrico Foundation, the main milestones achieved to date were reviewed. **Since its inception, the Foundation has promoted more than a dozen initiatives in key areas such as education, labor inclusion, health, sustainability, and equal opportunities.** Among these stand out educational scholarships for minors, emotional health prevention programs, grassroots sports promotion, and collaborations with organizations such as Cáritas, AECC, and Proyecto Hombre.

The event was attended by local and regional authorities, **including the Mayor of Lucena, Mr. Aurelio Fernández, and representatives from the Junta de Andalucía: Mr. Esteban Rondón, Ms. María Dolores Gálvez Páez, and Mr. Agustín López Ortiz,** as well as members of the Board of Trustees and the Foundation's team.

One of the most moving moments of the day was **the recognition of two key organizations in the social and economic fabric of Córdoba: the Chamber of Commerce, Industry and Services, represented** by Mr. Antonio Díaz Córdoba, and the Medina Azahara Food Bank, led by Mr. Rafael Revuelto. Their work and commitment to the community were acknowledged as examples of shared responsibility.

During his speech, José Torres emphasized that a company's success should not be measured by numbers alone:

> *"We want to grow as a community, as an environment. We are committed to caring for people because true success is measured by the well-being you create around you."*
>
> *-José Torres*

The event also served to introduce some of the new projects that the Foundation will promote in 2026, focused on three key areas: technical education, emotional health, and youth employment integration.

This second presentation was a declaration **of intent to continue building a more humane, inclusive and committed future**. Because, as was clear throughout the day, when commitment, visión and the desire to improve come together, the impact is real. And that is what drives the Grupo Infrico Foundation: to leave a positive and lasting mark where it is needed most.

INFRICO SUPERMARKET VEGALSA EROSKI TRANSFORM FOOD RETAIL WITH "COOKING ON SITE"

In its commitment to transforming the shopping experience and offering value-added gastronomic solutions, **Vegalsa-Eroski has launched a new proposal within the retail channel: the "Cooking On Site"** section, an innovative space dedicated to the daily preparation of homemade and healthy meals using local products. This project was carried out with the recent opening of the company's new Eroski Center in Vilagarcía de Arousa (Pontevedra), marking a milestone in the food retail sector.

To make it a reality, the technology partner has been Infrico Supermarket, developing a fully customized refrigeration furniture line tailored to the project's operational, aesthetic and energy needs.

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A COMPREHENSIVE SOLUTION FOR A VISIBLE AND ACCESSIBLE KITCHEN

The main objective of the project was to equip the new "Cooking On Site" section with furniture solutions that enable the offering of healthy menus through a mixed model of self-service and assisted service.

The solution came in the form of a customized version of Infrico Supermarket's COMPACT 2025 line, renowned for its energy efficiency, durability, food safety and ergonomics.

This range has been designed to allow a modular and continuous combination of display cases integrating positive refrigeration, hot display, self-service and assisted service, offering maximum flexibility for a dynamic sales environment

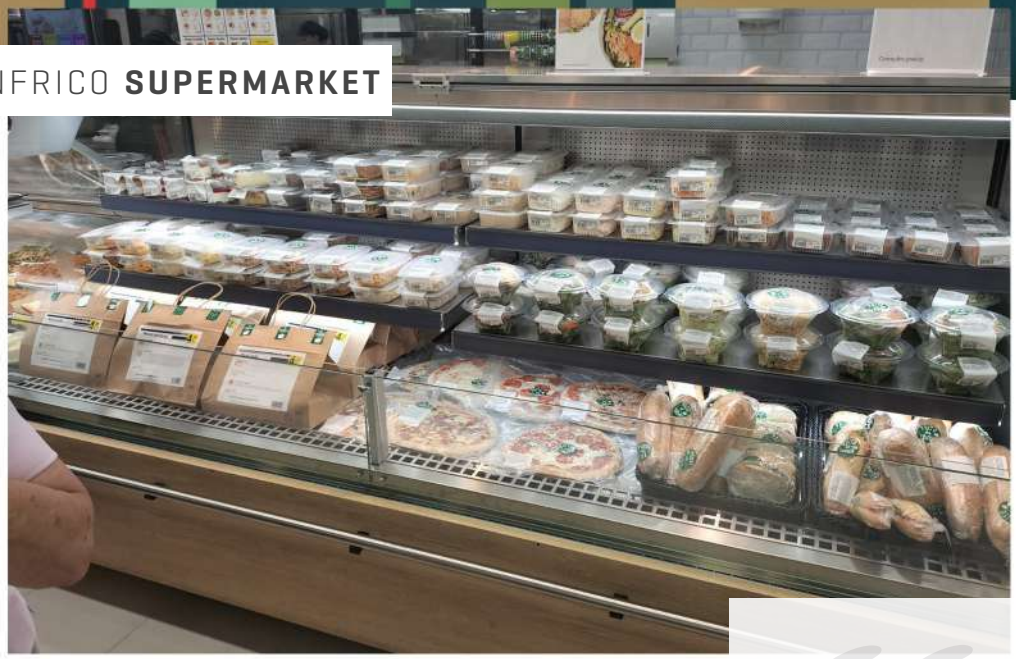
Custom Equipment: Functionality and Design

The installed set consists of four specific solutions that cover different operational needs:

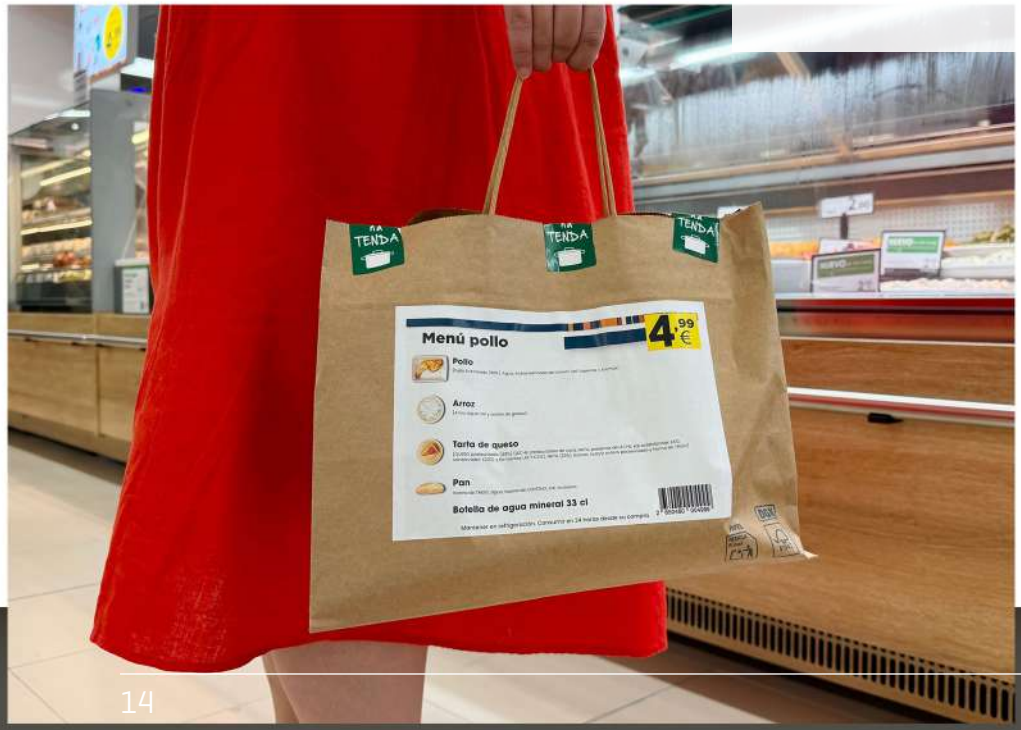
- **SVT HT (hot self-service):** Semi-display case with 2 shelves allowing optimized presentation of hot products. Each display level has its own independent temperature distribution system, LED lighting and a high-precision digital thermostat.
- **VCT BM (hot assisted service, bain-marie):** Display case with Gastronorm pan exposure, digital control, and liftable front glass. Its stainless steel basin is reinforced to hold GN trays and maintain product juiciness over extended periods.
- **VCT CP (cold assisted service):** Ventilated refrigerated display case with flat exposure, high-efficiency LED lighting and a structure designed for maximum product visibility at multiple levels.
- **SVT 14 (cold self-service):** Refrigerated semi-display case with 3 shelves, eco-friendly R290 units and a four-level display design to optimize capacity and visibility.

On the design side, the furniture has been manufactured with a textured oak wood-like finish and stainless steel details, following Vegalsa-Eroski's new aesthetic line. The choice of materials responds to both visual and functional criteria: resistance to intensive use, ease of cleaning and durability against moisture and chemicals.

The linear arrangement was designed to maximize usable surface area without creating visual barriers, while respecting accessibility and smooth circulation for customers and staff. Ergonomics were also prioritized in loading and restocking areas, facilitating operational work and reducing physical strain risks.



Consumers particularly value the quality of freshly prepared dishes, the clarity in the presentation of the gastronomic offer and the possibility of purchasing complete menus at competitive prices



ENERGY SUSTAINABILITY: A SHARED PRIORITY

One of the key pillars of this collaboration has been the commitment to sustainability. All installed refrigeration equipment uses natural refrigerant R290, which has a low global warming potential, enabling compliance with F-GAS regulations and anticipating new environmental requirements in the sector.

Additionally, the equipment features low-consumption LED lighting, eco-friendly polyurethane insulation free of CFCs, high-precision electronic controllers, and compatibility with energy monitoring systems. Thanks to these features, the equipment reduces energy consumption compared to conventional solutions.

EXCELLENT CONSUMER RECEPTION

Since its opening in June, the "Cooking On Site" section has been very well received by customers, becoming one of the most visited areas of the supermarket. Consumers particularly appreciate the quality of freshly prepared dishes, the clarity in presenting the gastronomic offer and the option to purchase complete menus at competitive prices.

This positive impact has resulted in higher product turnover, improved value perception, and increased cross-sales in categories such as cold beverages, bakery and desserts.

This project exemplifies a strategic collaboration based on active listening and adaptation to new trends in food retail. The furniture line developed is modular and fully scalable for future "Cooking On Site" implementations in other points of sale, paving the way for a new generation of gastronomic spaces in supermarkets—where functionality, sustainability, design and customer experience come together.

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GLACE DISPLAY CASES, SUPERCOOLERS, & WINE CELLARS

CUSTOMIZED SOLUTIONS FOR THE HORECA CHANNEL

Infrico launches three major innovations that are redefining the landscape of professional refrigeration. Targeted at the HORECA channel, these solutions are tailored to the specific needs of bars, pastry shops, restaurants and gourmet spaces. Technology, design and energy efficiency come together in each one to elevate the experience for both professionals and end customers.

SUPERCOOLER: BEERS AND DRINKS BELOW ZERO, WITHOUT FREEZING

The supercooling phenomenon allows beverages—especially beers—to be chilled between -2°C and -7°C without freezing. The result: a colder, more intense and refreshing drink, perfect for surprising the consumer.

The Supercooler range includes vertical models such as the SPC 501 and the new SPC 1470, available in stainless steel (SPC 1470) or black finish (SPC 1470B), with a 440 L capacity, triple glazing, and forced-air refrigeration. These units can reach sub-zero temperatures in under two hours, keeping beverages in a liquid state.

Horizontal bottle coolers from the BC series are also included, with capacities of up to 542 L and energy efficiency ratings of B or C.

Also noteworthy is the new SUBZERO model, representing the ultimate expression of this technology. It features a design optimized for high-turnover venues and a refined aesthetic that enhances its presence in front-of-house spaces.

All Supercooler models use eco-friendly R-290 refrigerant and hot gas defrost systems, combining energy efficiency, sustainability and high performance in a single solution.

GLACE: DISPLAY CASES THAT PRESERVE AND ENTICE

The Glace range of display cases has been completely redesigned to meet the evolving needs of pastry shops and cafés. Now featuring a wide selection of customizable RAL colors and special finishes like natural or lacquered wood, Glace allows seamless aesthetic integration into any space.

Beyond their visual appeal—with white quartz countertops and AISI 304 stainless steel details—Glace cases stand out for their performance. They offer a temperature range of +4 °C to +8 °C, a ventilated cooling system with semi-

static evaporation, high-efficiency LED shelving and eco-friendly CFC-free insulation.

Available in various sizes—from 998 mm up to 2.5 m wide—this range also includes optional rear sliding doors for improved operation in high-demand environments. A modular design enables the combination of different sales formats (self-service, assisted service, or counter display) within a single continuous line. In short, a flexible and elegant solution designed to highlight your products without compromising preservation.

PRESERVE WINE OPTIMALLY AND ELEGANTLY

Wine requires precise conditions for optimal preservation. That's why Infrico has expanded its catalog with new wine cellars that combine advanced technology with refined design. The new EVV 70 and EVV 90 models are crafted in black lacquered steel and feature double-glazed doors, LED lighting and IP65-rated digital touch controls.

Both models allow wines to be stored between +4°C and +18°C with energy consumption reduced by up to 90% compared to traditional solutions. They are compact, quiet, and highly efficient thanks to the use of R-290 gas and optimized air circulation. In addition, the range is completed with more exclusive options such as solid wood models (EVV 100 and EVV 200MX), retro style with vintage finishes (EVV R1G / R2G), and sophisticated Vitra V cabinets with triple glazing, continuous LED lighting, and a capacity of up to 160 bottles. These innovations undoubtedly reflect the company's commitment to excellence in professional refrigeration.

THE NEW GENERATION OF MODULAR KITCHENS INTRODUCES HIGH-PERFORMANCE BURNERS AS ITS STANDOUT INNOVATION.

In professional kitchens, every second counts and every detail matters. With those who need reliable, efficient and adaptable equipment in mind, Infrico presents Kitchen Line 2025—a range designed to meet the demanding pace of the horeca sector without compromising on ease of use or style.

This line, featuring key improvements in power, safety and design, includes the K60, K70, K74, and K90 series, each offering different modular options and depths. Together, they cover a wide range of needs—from compact modular kitchens to large-scale installations. Their main added value lies in the availability of both top elements and units with cabinets, making them fully adaptable to the design of every kitchen.

BURNERS AS THE MAIN INNOVATION

One of the standout improvements in this edition is the inclusion of high-performance "super" burners, reaching up to 7.5 kW in the K74 series. The K90 line features super burners of 6 kW, 10 kW, and 11 kW, as well as high-power burners of 10 kW and 11 kW.

These new burners improve heat distribution with multi-flame technology and come equipped with a pilot light, safety thermocouple and valves. They also feature enamelled cast iron grates that provide stability for all types of cookware and make cleaning easier after each service.

Beyond the burners, Kitchen Line 2025 stands out for its modularity. Modules of 40, 80 and 120 cm allow for the assembly of complete kitchens in very limited spaces. The range includes gas and electric cookers, fryers, griddles, bain-maries, pasta cookers, electric GN ovens, kettles, and tilting skillets depending on the line, as well as neutral bases—all made with durable materials and easy-to-clean surfaces.

A CATALOGUE DESIGNED FOR PROFESSIONALS.

Infrico has published an exclusive catalogue detailing products, technical sheets, and possible combinations. A useful tool for distributors, installers, and chefs seeking power, reliability, and well-engineered solutions. With Kitchen Line 2025, Infrico strengthens its commitment to innovation in service of professional kitchens.

INFRICO MEDCARE PRESENTS ITS 2025 CATALOGUE: TECHNOLOGY, EFFICIENCY AND NEW SOLUTIONS FOR THE HEALTHCARE SECTOR

The new 2025 Catalogue from Infrico Medcare strengthens the company's commitment to innovation, quality and adapting to the needs of the healthcare sector. This renewed edition expands the range of solutions offered, incorporating key technological improvements and new product lines that reinforce its position as a leader in medical and hospital refrigeration.

Among the most notable new features in this year's catalog are the new plasma banks, a strategic addition that meets the growing demand for advanced solutions in the preservation and management of blood products. Additionally, the efficiency and performance of numerous devices have been significantly improved through the integration of a more powerful and precise new microprocessor, which optimizes control and traceability of temperature parameters.

One of the most significant advancements is **the integration of the Infrico Cloud IoT system**, which enables remote, continuous, and secure monitoring of equipment, providing access to historical data, customizable alerts and enhanced connectivity between devices. This technology offers essential added value for environments where control is critical for patient safety and operational efficiency.

Additionally, the number of units featuring Inverter technology has increased, enhancing energy efficiency, reducing electricity consumption and extending the lifespan of compressors. The use of stainless steel 430 interiors has also been expanded, providing greater durability, hygiene and resistance.

The 2025 catalog also includes a dedicated section **for clean rooms and carts, two product lines that complement the Medcare** range and position Infrico as a comprehensive supplier for hospital facilities, laboratories and research centers.

This new edition showcases the full range of Infrico Medcare's **equipment for social healthcare and laboratories, while highlighting innovations in solutions that contribute to the well-being of the community.** In short, it is further proof of technical excellence and the development of solutions that combine technology, sustainability, and safety.

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