MAGAZINE

GRUPO Infrico®

Nº 21th MAY 2026

PRODUCTS

Impafri EXPANDS ITS **PRODUCT RANGE**

WHAT'S NEW

Buffet Infrico

A NEW BRAND IDENTITY

INTERNATIONAL

EXPLORING **THE WORLD**

THROUGH LEADING INTERNATIONAL TRADE FAIRS

INNOVATION

Infrico **Supermarket**

A RETAIL IN TRANSFORMATION

Infrico

NEW 2026 CATALOGUE

WE CELEBRATE OUR 40th ANNIVERSARY

www.infrico.com

Since 1986
Infrico
2026

The Infrico Group consolidates its leadership in efficient and sustainable refrigeration with its new 2026 catalogue

INNOVATION, EFICIENCY AND DESIGN COME TOGETHER IN A WIDE RANGE OF SOLUTIONS WITH NEW CUSTOMISATION OPTIONS FOR THE HORECA SECTOR.

AS PART OF ITS 40TH ANNIVERSARY CELEBRATION, THE COMPANY FOCUSES NOT ONLY ON ITS ENTIRE HISTORY, BUT ALSO ON FUTURE PROJECTS.

INFRICO PRESENTS ITS NEW CATALOGUE, *at a high point in its history:*

The new 2026 catalogue, already available on its website, brings together the company's latest innovations in professional refrigeration with a clear focus: improving **energy efficiency**, **reducing environmental impact and optimising the operational costs of equipment** for the HORECA sector.

This new catalogue reflects the evolution of the company's range of solutions, reinforcing its commitment to product innovation, energy efficiency and sustainability.

ERV XS, MAXIMUM VISIBILITY WITHOUT COMPROMISING EFFICIENCY

Among the main new features are new ranges such as the ERV XS refrigerated display cases. The main advantage of this new proposal from the Infrico Group is that it adapts to space needs and requirements without sacrificing efficiency. In addition, and like the rest of the range, it features LED lighting, double-glazed doors that ensure good visibility, and an IP65 touch controller (intuitive and durable).

SLIM COOLERS,MÁXIMUM EFFICIENCY IN COMPACT SPACES

On the other hand, the new Slim Coolers range is also worth highlighting: maximum efficiency in compact spaces without compromising performance. They are designed to take up less space, a key requirement in today's hospitality sector. Their slim format allows them to be installed in kitchens, bars or work areas where a standard unit would not fit, with capacities of up to 600 litres. Although compact, they use ventilated refrigeration and forced evaporation, ensuring a uniform temperature throughout the interior. Combined with precise digital control, this delivers professional thermal stability. In addition, they use R290 refrigerant and electronic fans, resulting in lower energy consumption.

WIDE RANGE OF COLOURS FOR TABLES AND CABINETS

Infrico offers a wide variety of standard and optional colours, particularly across its commercial and display ranges (BMPP, BMGN and FMPP for tables, and AN and AGB for cabinets), ranging from neutral shades such as white, black and anthracite grey to vibrant colours like blue and green, as well as pastel tones. This makes it possible to choose specific finishes that maintain consistency with a business's visual identity, making it an ideal option for franchises and chains by transforming an ordinary space into a truly attractive one.

SPECIALISED RANGES FOR EVERY NEED

The Infrico range, which includes everything from AGB cabinets to specific solutions such as AC, FC or FCR units, stands out for its high level of specialisation, as each piece of equipment is designed for a specific function within the professional environment, adapting to very different needs depending on the type of business and daily use. This allows both product preservation and workflow processes to be optimised, improving internal organisation, operational efficiency and food safety in professional kitchens, bakeries or large-scale facilities, where every detail matters in maintaining consistent quality and reducing time and costs in cold management.

MAXIMUM EFFICENCY AND SUSTAINABILITY IN REFRIGERATION WITH INFRICO BLAST CHILLERS

The ABT 3, 5, 6, 7, 10 and 14 Infrico blast chillers form a range designed to adapt to different production levels. In line with our commitment to the environment, we continue to improve our products by implementing refrigerants such as R290 in one of the most important lines in our catalogue, namely blast chillers. The R290 Infrico blast chillers offer lower energy consumption and more efficient performance, helping to reduce operating costs from the outset. In addition, their low environmental impact and compliance with future regulations make the investment a more sustainable and cost-effective long-term investment.

EFFICIENCY, RELIABILITY AND DESIGN IN A SINGLE SOLUTION

Furthermore, at Infrico we take another step forward in professional refrigeration with solutions designed for what truly matters: efficiency, reliability and adaptation to the real pace of work. We present the new meat display cabinet (non-aging) SC160ME, developed for those who demand maximum performance with the lowest possible consumption. Its high energy efficiency, robustness and stability make it the perfect choice for environments where reliability is critical. We integrate it within a complete ecosystem of solutions designed to cover all the professional's needs: The range of VSU sushi, fish and seafood display cabinets offers versatility and space optimisation, adapting to each environment without compromising performance. The EVV wine cabinets deliver performance, reliability and optimal preservation, even in the most demanding moments. Finally, it is worth highlighting that we have redesigned our EVV100 and EVV200MX wine cabinet range. As for new wine display units, we can highlight the EWC, EWC T and EWC LUX, where we combine design, visibility and efficiency to elevate preservation into a premium product experience.

INNOVATION THAT REDEFINES ENERGY EFFICIENCY

Furthermore, at Infrico we continue to focus on applied innovation with solutions that make a difference in efficiency and technology. With the Sigilus A2L and A2L Inverter condensing units, we take a step forward in sustainability and energy control, incorporating low-impact refrigerants and smart systems that optimise consumption in real time.

POWER, VERSATILITY, VISIBILITY AND FLEXIBILITY IN PRESERVATION SOLUTIONS

The VMR BT and VCB H/P display cases stand out for offering an effective solution for the display of frozen pastry, combining visibility, performance and reliability. The VAR range features a restyling focused on design, bringing a more modern and distinctive aesthetic to the retail environment. The Pozzetti ice cream storage units and GTCV models offer new solutions for ice cream parlours, combining efficiency, capacity and excellent product presentation. The AGB UBT and AGB IC units are designed as hardening cabinets for ice cream applications, ensuring maximum power and stability in demanding processes.

In addition, the ACHD units stand out as modular cabinets for ice storage, raising the standard in performance and durability, while the LVPB TOP PROTECH glass washers, dishwashers and bottle washers feature a design specifically adapted for bottle washing, along with advanced protection and energy efficiency for highly demanding professional environments. This is complemented by the HSO rapid oven, designed to offer a perfect balance between technology, reliability and ease of use. All of this has a clear objective: to help you work better, reduce costs and deliver greater value to your end customer.

ENERGY EFFICIENCY AND ENVIRONMENTAL COMMITMENT IN THE NEW GENERATION OF REFRIGERATION EQUIPMENT

In terms of efficiency and sustainability, we cannot fail to mention the incorporation of the Coanda Effect, a technology that optimises air circulation inside the equipment, improving temperature uniformity and contributing to greater energy efficiency in day-to-day operation.

Furthermore, the Infrico Group reinforces the role of Inverter technology, now present across a large part of its range of cabinets and counters, enabling compressor performance to adapt intelligently to real demand. This system not only reduces energy consumption, but also improves operational stability, reduces component wear and lowers noise levels, delivering direct added value in professional environments.

Sustainability continues to be a cornerstone of product development, with a well-established commitment to the use of natural refrigerants such as R290, which significantly reduce environmental impact thanks to their low global warming potential. This technology places the company in line with European regulations and the sector's decarbonisation requirements.

The company also maintains its commitment to sustainability across all manufacturing processes, integrating recyclable materials and advancing the use of renewable energy, thereby consolidating an industrial strategy focused on reducing its carbon footprint.

With this launch, the Infrico Group brings to market a catalogue that not only updates its product offering, but also reinforces its vision of professional refrigeration as a strategic investment: more efficient, more sustainable and more profitable for the end customer.

The new catalogue is now available on Infrico's official website.

For more information:
Contact: Ana Sánchez
Email:info@infrico.com

Buffet
Infrico
CATÁLOGO · CATALOGUE 2026
CATÁLOGO · CATALOGUE
2026

Buffet

Infrico

Infrico Buffet: a new brand identity to drive the future of professional buffet solutions

THE INFRICO GROUP TAKES A NEW STEP IN THE EVOLUTION OF ONE OF ITS MOST HIGH-POTENTIAL PRODUCT LINES WITHIN THE HORECA CHANNEL WITH THE LAUNCH OF THE NEW 2026 INFRICO BUFFET CATALOGUE, AN EDITION THAT NOT ONLY EXPANDS THE RANGE OF SOLUTIONS BUT ALSO.

THE TRANSITION FROM FRIBUFFET TO INFRICO BUFFET *represents much more than a name change*

It represents the integration of this product line within the Infrico Group brand universe, reinforcing its connection with the values that have historically defined the company: innovation, design, efficiency and the ability to adapt to the real needs of the customer.

The new name is accompanied by a refreshed corporate identity and a new logo, aligned with the group's visual architecture.

THIS RELAUNCH RESPONDS TO A CLEAR COMMITMENT TO DRIVING

the growth of a product line that already has a commercial track record and excellent market reception.

With strong sales figures and a consolidated position in the sector, the Infrico Group is approaching this new stage with the ambition of continuing to grow, expanding its presence and offering an even more complete and versatile proposition.
The new 2026 catalogue was created precisely with this objective: to provide hotels, restaurant chains, contract spaces and hospitality projects with a wider, more flexible and customisable range, capable of responding to the new buffet and self-service service models demanded by today's market.

Among the main new features in this edition is the Premium Range, designed to enhance the aesthetic and functional experience of buffet spaces. This line focuses on high-quality finishes, more sophisticated materials and greater integration potential within interior design projects, delivering a more contemporary, elegant image aligned with the standards of the premium hospitality sector.

The proposal reinforces the value of the buffet as a central element within the customer experience.

Another key addition is the frameless glass-ceramic Gastrobuffet, a solution that combines visual cleanliness, ease of maintenance and a more refined aesthetic integration. This new design responds to the growing demand for more minimalist and functional spaces, where every detail contributes to enhancing service perception and the user experience.

The evolution of the catalogue also focuses on technical versatility with the introduction of the remote Drop-In, a solution designed for projects that require maximum architectural integration and better use of space. Its design makes it easier to customise installations and allows for tailored configurations according to the needs of each client and operational environment.

In the same vein of adaptability, the new double-service Drop-In display cases stand out, designed to optimise operations and improve accessibility for both end users and service staff. This solution responds to the need to create more efficient, dynamic and comfortable spaces in high-turnover environments.

Meanwhile, the introduction of new induction solutions reinforces Infrico Buffet's commitment to energy efficiency and innovation applied to service. Induction technology enables more precise temperature control, greater safety and a more efficient user experience, aligned with the sector's new requirements.

Infrico Buffet thus begins a new stage with a stronger identity, a more complete offering and the ambition to continue leading the evolution of professional buffet solutions.

CÁMARAS Y EQUIPOS FRIGORÍFICOS
COLD ROOMS & REFRIGERATION UNITS
Catálogo | Catalogue
2026

Impafri expands its product range in the new 2026 catalogue

THE NEW IMPAFRI 2026 CATALOGUE IS NOW A REALITY. AFTER MONTHS OF WORK, DEVELOPMENT AND PRODUCT EVOLUTION, IMPAFRI PRESENTS A NEW EDITION OF ONE OF THE MOST IMPORTANT COMMERCIAL TOOLS FOR THE INDUSTRIAL REFRIGERATION SECTOR, DESIGNED TO PROVIDE CLIENTS AND INDUSTRY PROFESSIONALS WITH A COMPREHENSIVE OVERVIEW OF ITS MOST INNOVATIVE SOLUTIONS.

THIS NEW EDITION REINFORCES THE COMMITMENT *of Impafri to continuous improvement, incorporating new proposals*

which respond to the demands of an increasingly demanding market in terms of performance, energy efficiency, design and installation adaptability. The catalogue brings together in a single space the brand's entire offering, from cold rooms and industrial doors to new solutions aimed at optimising preservation, display and user experience.

One of the key highlights of this edition is the evolution of the Polar Max + range, one of Impafri's most representative product lines. Designed to offer greater airtightness, durability and ease of installation in highly demanding professional environments, this new version represents a step forward both in technical performance and finishes.

Among the main new features is the incorporation of 120-millimetre-thick panels, an improvement that enables a higher level of thermal insulation and, consequently, greater energy efficiency in each installation. This evolution reflects the company's commitment to developing solutions that maximise performance and help reduce energy consumption.

Alongside this improvement, the new catalogue also introduces the new American-style flush door for Polar Max + cold rooms, a solution that combines functionality and design. Its flush finish provides a cleaner aesthetic and better integration into all types of spaces,

ANOTHER KEY NEW FEATURE IS THE NEW RANGE OF COLD ROOMS *for the preservation and ageing of wine, cheese and meat,*

while also facilitating installation in locations with narrow passage areas. The quality of the fittings and the possibility of customisation reinforce the distinctive nature of this solution, designed to raise the standard of each project.

Designed to become a central feature in specialist butcher shops, restaurants and high-end gastronomy establishments, these solutions have been developed to provide precise control of temperature and humidity, ensuring optimal conditions for preservation and the dry-ageing process.

Beyond their technical component, these cabinets stand out for their display and presentation capabilities, offering maximum product visibility and helping to enhance its commercial value. The result is a combination of safety, control and design that improves the end customer experience.

The new catalogue also includes a proposal specifically aimed at premium spaces: the wine room cabinet, a solution developed for the professional preservation of wine under optimal conditions. Designed for wine bars, cellars, restaurants and gourmet spaces, this new product combines technology, aesthetics and functionality.

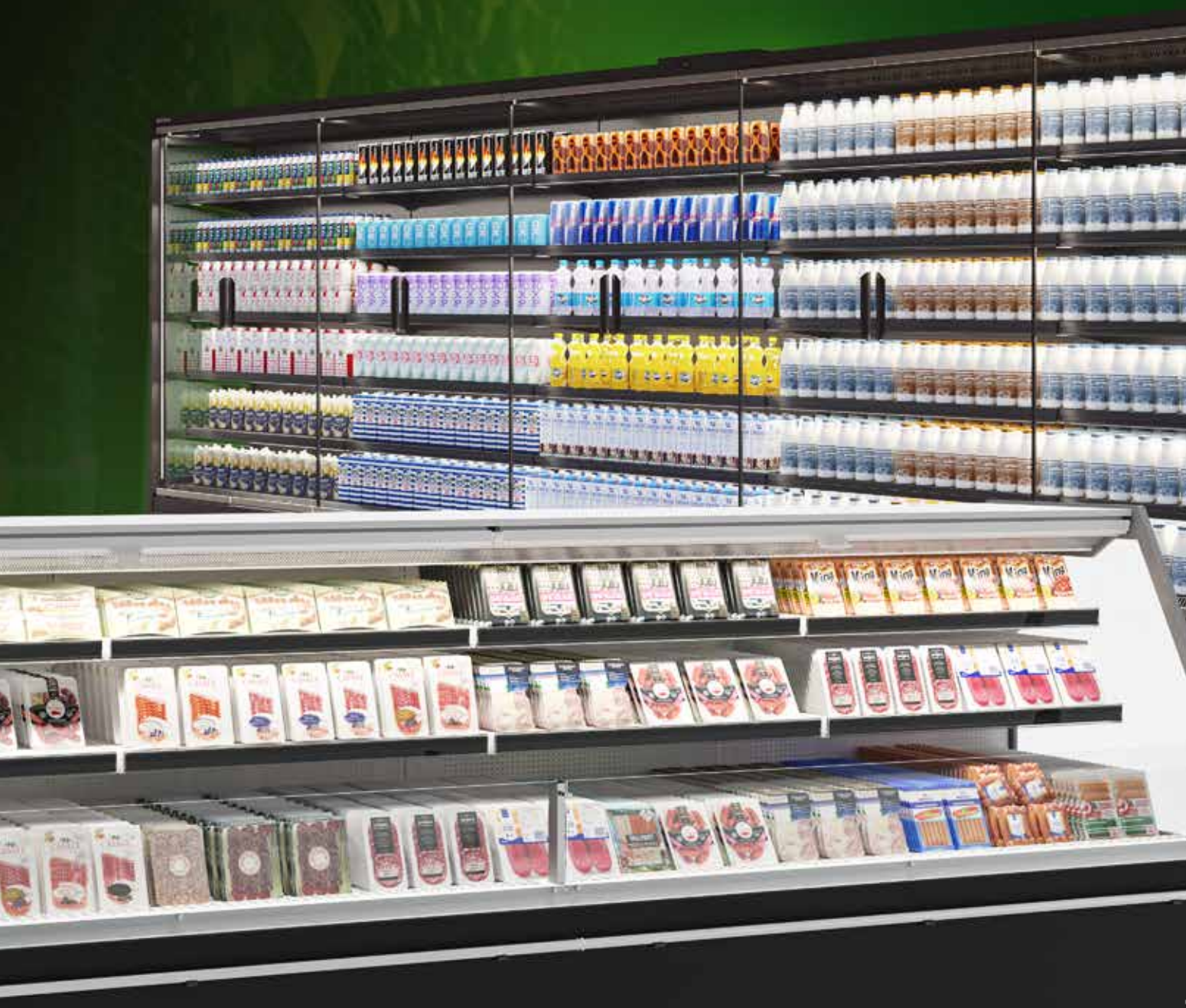
Its glass doors allow full visibility of the wine collection, while the dedicated shelving enables proper bottle arrangement. The textured lacquered exterior finish and hygienic PVC interior complete a solution that meets both preservation needs and the design demands of the most exclusive spaces.

With this new edition, Impafri strengthens its position as a benchmark in industrial refrigeration, focusing on increasingly efficient, safe and visually integrated solutions.

Each page of the catalogue reflects the brand's constant evolution and its commitment to continuing to anticipate market needs.

This new Impafri 2026 catalog is a way for us to continue moving forward alongside industry professionals, offering tools that combine innovation, design, and high performance to keep making a difference in every installation.

INNOVATION SUSTAINABILITY & EFFICIENCY



Infrico
Supermarket

Infrico Supermarket: Innovative solutions for a retail sector in transformation

AT INFRICO GROUP WE ARE EXPERIENCING A PROFOUND TRANSFORMATION IN THE COMMERCIAL REFRIGERATION MARKET. BEYOND REGULATION, THE WAY OUR CLIENTS VALUE TECHNOLOGY, EFFICIENCY AND SUSTAINABILITY IS ALSO CHANGING. TODAY, RETAIL REQUIRES SOLUTIONS CAPABLE OF DELIVERING PERFORMANCE, ENERGY SAVINGS, RELIABILITY AND A BETTER SHOPPING EXPERIENCE, AND THIS MARKET EVOLUTION ALSO SHAPES THE WAY WE INNOVATE.

IN RECENT YEARS, COMMERCIAL REFRIGERATION *has ceased to compete solely on performance or design.*

The market is driving us towards a more demanding scenario, where customers seek equipment and solutions that help them operate more efficiently, consume less, reduce their environmental impact and adapt more quickly to the new demands of the retail environment.

SMHG EXPERIENCE
WITH HINGED DOOR

MBTP EXPERIENCE
FROZEN WALL CABINET

VEX **EXPERIENCE**

THE MARKET IS CHANGING, THE SOLUTION IS EVOLVING: RETAIL NO LONGER SEEKS EQUIPMENT ALONE, BUT COMPLETE SOLUTIONS THAT DELIVER EFFICIENCY, SUSTAINABILITY AND A BETTER SHOPPING EXPERIENCE.

Infrico Supermarket responds to this market transformation with product innovations aligned with the industry's new priorities.

At the Infrico Group, we see this change as an opportunity. We know that today it is not enough to offer reliable equipment; we must provide solutions that respond to a different commercial reality, where energy efficiency, sustainability and in-store functionality have become decisive key factors. That is why at Infrico Supermarket we align our product evolution with the real needs of today's retail sector and those of the future.

This vision translates into solutions designed to respond to the real needs of today's retail sector: improving product display, optimising sales space, reducing energy consumption and adapting more precisely to each store format. Beyond the development of new equipment, at Infrico Supermarket we work to provide tools that help customers sell better, preserve with greater reliability and operate more efficiently.

In this line, our new solutions for frozen product display enable retailers to gain greater versatility in store implementation while maintaining a high level of temperature uniformity, a key factor in preserving product quality and ensuring reliable performance across different types

of retail environments. Likewise, semi-vertical refrigerated cabinets with doors help improve the energy efficiency of the retail environment, reduce cold loss and provide a more convenient user experience for both consumers and store staff. In addition, we offer solutions specifically designed for compact environments, where every linear metre counts and it is essential to combine visibility, load capacity and the optimisation of retail space.

In addition, our high-efficiency technologies for plug-in and semi plug-in equipment enable customers to reduce energy consumption, improve thermal control and lower in-store noise levels, aspects that are increasingly valued in commercial models seeking operational efficiency without compromising comfort.

In the same vein, our refrigeration installation solutions contribute to the development of more sustainable, efficient supermarkets that are better prepared to meet the market's new demands. Ultimately, the market is changing, and at the Infrico Group we want to move forward with it. Our commitment is clear: to develop solutions that help our customers become more efficient, more competitive and more sustainable, thereby strengthening a value proposition aligned with the retail sector's new priorities.

INNOVATION ORIENTED TOWARDS EFFICIENCY AND THE RETAIL ENVIROMENT: INFRICO SUPERMARKET'S NEW SOLUTIONS COMBINE ENERGY OPTIMISATION, THERMAL CONTROL AND IN-STORE VERSATILITY,
improving product display, reducing energy consumption and adapting to different store formats.

MMNBT MINI-WALL
FREEZER CABINET

COMPACT SERIES

REMOTE **FREEZING ISLAND**

The innovation of the Infrico Group travels the world through major international trade fairs.

PARTICIPATION IN INTERNATIONAL TRADE FAIRS CONTINUES TO BE ONE OF THE KEY PILLARS OF THE INFRICO GROUP'S GROWTH, POSITIONING AND CUSTOMER PROXIMITY STRATEGY. SO FAR THIS YEAR, **INFRICO, INFRICO SUPERMARKET, INFRICO MEDCARE AND IMPAFRI HAVE BEEN PRESENT AT SOME OF THE WORLD'S MOST RELEVANT PROFESSIONAL EVENTS, CONSOLIDATING THEIR GLOBAL REACH AND REINFORCING THEIR COMMITMENT TO INNOVATION,** ACTIVE CUSTOMER LISTENING AND THE DEVELOPMENT OF SOLUTIONS ADAPTED TO EACH MARKET.

FROM DUBAI TO SINGAPORE, WITH STOPS IN DÜSSELDORF, NEW DELHI, CANADA AND GERMANY

the Infrico Group's participation in international trade fairs is driven by a strategic vision:

to be where trends are defined, where industries evolve and where new opportunities for collaboration emerge.

One of the major milestones of the year has been participation in EuroShop in Düsseldorf, considered one of the most important retail trade fairs in the world. There, Infrico Supermarket and Impafri shared space alongside the rest of the group's companies to showcase some of their key innovations in commercial refrigeration, industrial cooling, cloud monitoring and solutions specifically designed for the supermarket of the future.

ABASTUR by informa · FHA FOOD & HOSPITALITY ASIA · GUEXT · gulfhost

host Milano
INTERNATIONAL
HOSPITALITY EXHIBITION
MEDICA®
NAFEM
North American Association of
Food Equipment Manufactureres
NATIONAL
RESTAURANT
ASSOCIATION
SIRHA
LYON

The German trade fair once again demonstrated the Infrico Group's ability to present solutions that combine energy efficiency, design, sustainability and technology applied to the retail enviroment. Direct contact with customers, distributors and professionals from different continents helped strengthen established relationships and open new avenues for development in strategic markets.

In parallel, Infrico Medcare's international presence has played a particularly prominent role at leading healthcare and scientific events. Its participation in Arab Health in Dubai and later Analytica in Germany has enabled the company to present its latest medical refrigeration and freezing solutions to international markets, focused on traceability, sample safety and maximum temperature control.

In parallel, Infrico continues to expand its presence in the HORECA and food service channel through participation in highly relevant trade fairs such as AAHAR in India, RC Show in Canada, and Food & Hospitality Asia in Singapore. These events have helped bring its professional refrigeration solutions closer to fast-growing markets, particularly in Asia and North America, where demand for efficient and technologically advanced equipment continues to rise.

In such a sensitive field as healthcare, being present at these types of events represents a key opportunity to continue building trust, understand the real needs of hospitals, laboratories and pharmacies, and further position the brand as a benchmark in the medical cold chain.

Beyond product display, each trade fair represents an opportunity to listen to the market, identify new needs and strengthen the international presence of the group's brands through proximity and local insight.

The continued presence at international trade fairs ultimately reflects the Infrico Group's global outlook and its strong commitment to continued growth driven by innovation, talent and customer proximity. Being present at the sector's key meeting points across different parts of the world strengthens the image of a group prepared to lead the present and future of professional refrigeration on an international scale.

Infrico

SUPERMARKET

Infrico
medcare

Infrico

We are GRUPO Infrico®

Infrico

Impafri

Infrico Supermarket

Infrico medcare

Buffet Infrico

bu you

KITCHENLINE by Infrico

Itecnic

Dicafri

Infrico FRANCE

Infrico USA

Infrico MÉXICO

Infrico COLOMBIA

Infrico ASIA

Partners:

Inditer

INTARCON

AFAR ASOCIACIÓN DE FABRICANTES ANDALUCES DE REFRIGERACIÓN

AEFYT ASOCIACIÓN DE EMPRESAS DE FRÍO Y SUS TECNOLOGÍAS

Collaborators:

afehc asociación de fabricantes españoles exportadores de equipamientos para hostelería y colectividades

EUROVENT EUROPEAN INDUSTRY ASSOCIATION

NAFEM North American Association of Food Equipment Manufactureres

FCSI FOODSERVICE CONSULTANTS SOCIETY INTERNATIONAL

www.infrico.com

GRUPO Infrico® · FUNDACIÓN ·

EDITION BABAIT TECHNOLOGY
babait@correo.babait.com