

## Commercial refrigeration solutions



Heating systems  
Industrial energy systems

**Refrigeration systems** ◀



## Viessmann refrigeration technology

Viessmann offers innovative cooling solutions such as refrigeration and freezer units with central cooling and fully wired versions, lamellar products, system packages, temperature controlled coldrooms, refrigeration cells and units, as well as accessories and services in connection with installation and maintenance. Thanks to a strong partner network, Viessmann is able to offer its customers holistic cooling solutions.

Viessmann provides one single customer interface for selling, marketing and supporting refrigeration solutions. The production sites in Germany and Finland draw on many years of expertise in the area of refrigeration technology. The amalgamation of this expertise benefits primarily customers, who receive holistic cooling solutions from a single supplier.

Viessmann provides solutions that create new opportunities for selling groceries. Key success factors include reducing lifecycle costs, creating a pleasant shopping experience and customising to suit the particular requirements and individual market concepts of food retailers.

### **Low lifecycle costs**

Viessmann takes a comprehensive view of its products' lifecycles – encompassing installation, daily operations, service and maintenance operations, and disposal. Customers can expect solutions that lower overall lifecycle costs for the benefit of future generations.

### **Enjoyable in-store experience**

A profound understanding of the needs and business processes of our customers and comprehensive knowledge of the market enable Viessmann to help retailers offer consumers an enjoyable shopping experience. Refrigerators from the Viessmann Group serve as a podium for food produce, helping to increase sales. Together with its customers, Viessmann aims to create innovations and solutions for the benefit of retailers and consumers alike.

### **Unique retail concepts**

Viessmann's cooling solutions satisfy all commercial requirements. Top priority is to meet customer requirements flexibly. All cooling solutions are matched to the individual needs of customers, to set them apart from the competition thanks to unique concepts and new layout options.

### Commercial refrigeration solutions from the Viessmann Group

#### **The complete range:**

- Chilled shelving
- Chiller and freezer islands
- Glass door coolers and combi freezers
- Serve-over counters
- Beverage coolers and impulse chillers
- Composite systems/lamellar products
- Temperature controlled coldrooms
- Coldrooms and refrigeration units
- Accessories
- Siting and installation
- Turnkey solutions

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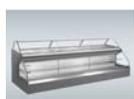
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# e-Visio

Two multideck units in one



## Take advantage of these benefits

- Optimised use of floor space
- Maximum product visibility
- More options for planning store layouts
- 50 % faster to install

The e-Visio combines two remote multidecks to create a single compact cabinet, saving up to 30 % of floor space compared to a traditional setup. Its double-sided structure and minimised floor footprint give retailers entirely new options for unique store layouts and concepts.

## Maximum product choice, minimum waste

With a lightweight see-through structure and modern design, e-Visio's 360° glass surface provides the largest possible total display area and maximum product choice for a given floor space. Superior temperature performance keeps conditions optimal and minimises food waste, while e-ncore technology with all-glass doors as a standard feature guarantees low energy consumption. Compared to the traditional back-to-back setup, e-Visio is also up to 50 % faster to install.

External length (mm)	1250, 2500
External height (mm)	2010, 2210
External depth (mm)	1410
Operating temperature °C	+2..+4
	+25 °C, 60 % r.h.

# e-Ventus

A breakthrough in energy efficiency



## Take advantage of these benefits

- New e-ncore air curtain
- Optimised evaporator design
- EC fans
- Energy efficient night roller blind
- Improved insulation
- High evaporating temperature
- Removable honeycomb
- Easy to maintain rear panel covers
- Easy access to evaporator for maintenance
- Option of multiplexing with e-Novus, Spirit, Intro, Luxo and Nardo

Temperature performance, appealing product presentation and energy efficiency are the most important criteria when choosing a multideck. The open multideck e-Ventus possesses all of these features, with an outstanding energy efficiency surpassing all competitors. e-Ventus reduces energy consumption by 50 % compared to the average multideck available on the market, and its total lifecycle costs are even comparable to those of a multideck with doors.

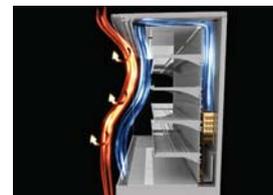
## Low energy consumption guaranteed by innovative e-ncore technology

Several features guarantee the low energy consumption of e-Ventus. These include the e-ncore air curtain, which uniquely minimises the mixing of cold and warm air. This new air curtain surpasses the performance of all commercially available single and double air curtain systems. Combined with several other energy saving features, e-ncore technology substantially reduces multideck energy consumption.

Front height (mm)	230, 300
External length (mm)	1250, 1875, 2500, 3750
External height (mm)	2010, 2210
External depth (mm)	1010, 1110, 1210
Operating temperature °C +25 °C, 60 % r.h.	+2..+4

# e-Novus

Multideck cabinet with doors and extremely low lifecycle costs



## Take advantage of these benefits

- New e-ncore air curtain
- Optimised evaporator design
- EC fans
- Double glazed doors
- Improved insulation
- Removable honeycomb
- Easy to maintain rear panel covers
- Easy access to evaporator for maintenance
- Option of multiplexing with e-Ventus, Spirit, Intro, Luxo and Nardo

e-Novus, a multideck with doors, has several outstanding features that bring real added value to retail customers. Excellent functions and temperature performance make e-Novus a reliable investment for the long term. e-Novus also features the new e-ncore technology, which substantially improves the energy efficiency of multidecks with doors.

## Increased sales with lower energy consumption

e-Novus combines e-ncore technology with several other energy saving features that reduce energy consumption by 35 % compared to the average commercially available multideck. New features that improve usability and facilitate maintenance help to reduce the lifecycle costs of this multideck cabinet. In addition to technical superiority, e-Novus has a spacious display area enabling first class presentation of any kind of product.

Front height (mm)	230/300*, 230, 300
External length (mm)	1250, 1875, 2500, 3750
External height (mm)	2010, 2210
External depth (mm)	820*, 1010, 1110, 1210
Operating temperature °C +25 °C, 60 % r.h.	+0..+2

\* Available with a depth of 82 mm

# Spirit

Multideck cabinet with a large display area and excellent product visibility



Consumers value a pleasant shopping experience. When there are many brands and package sizes to choose from, all products look fresh, and everything is quick to hand and within easy reach, consumers are bound to return again and again.

## Several options available for additional energy savings

Spirit multidecks deliver first class temperature performance keeping products fresh. Thanks to the removable return air grille, there is no need to move the goods during cleaning. This will save time and helps to keep the overall appearance of the store neat and tidy. Several features such as night roller blinds, LED lighting and economy fans make these multidecks exceptionally green.

## Take advantage of these benefits

- Large display area
- Six different shelf depths
- End panels with smooth surfaces and extremely large glass panes
- Large air ducts for improved air circulation
- Optimised shape of return air grille
- Removable return air grilles for easy cleaning
- Economy fans (optional)
- Hinged glass doors (optional)
- A range of refrigerants can be used
- Option of multiplexing with e-Ventus, e-Novus, Intro, Luxo and Nardo

Front height (mm)	230, 300, 430, 580
External length (mm)	1250, 1875, 2500, 3750, 1920, 2120, 2320
External height (mm)	2010, 2210
External depth (mm)	720, 820, 1010, 1110, 1210, 1250
Operating temperature °C +25 °C, 60% r.h.	+2.. +4 (Spirit MD) +6..+8 (Spirit MDFV)

# Intro

Roll-in multideck – easy to load and straightforward to maintain



## Take advantage of these benefits

- Sturdy, user friendly lift-up front panel
- End panels with smooth surfaces and extremely large glass panes
- Large air ducts for improved air circulation
- Economy fans (optional)
- A range of refrigerants can be used
- Option of multiplexing with Spirit, e-Ventus, e-Novus, Luxo and Nardo

Intro is engineered down to the last detail. Shapes, materials and accessories have been designed with care. There are large air ducts to improve air circulation and wide return air grilles plus honeycomb segments for more precise control of the air curtain.

## New refrigeration solutions for additional energy savings

The Intro roll-in multideck is easy to stock and service. It can be stocked directly with roll-in trolleys, which saves staff time and ensures that there are always products on display.

Front height (mm)	300, 430
External length (mm)	1875, 2500, 3750, 1940, 2910
External height (mm)	2010, 2210, 2250, 2450
External depth (mm)	1110, 1210, 1130
Operating temperature °C +25 °C, 60 % r.h.	+4..+8 (Intro RI) +6..+8 (Intro RIFV)

# Visio

The big name in large scale promotional campaigns



## Take advantage of these benefits

- Superior product visibility and display
- Impressive mass displays
- Suits any store format
- Easy stocking and handling

Visio sets a new standard for a superior shopping experience. Large see-through glass surfaces, doors on both sides and high grade LED lighting make Visio a real sales booster.

## High display value, optimised use of space

Offering various options for advertising and in-store communication, Visio makes it almost impossible for the shopper to simply walk on by. Its large useful capacity boosts its display value and reduces the time needed for restocking. And with castors, Visio is easy to move around. Ready to plug in, Visio optimises the use of floor space and suits both small scale and larger retail formats.

External length (mm)	1410
External height (mm)	1890
External depth (mm)	870
Operating temperature °C +25 °C, 60% r.h.	+2..+4

# Euromax

Maximum display area for chilled food and beverages



An ideal display suits various kinds of shop formats, is fast to restock and capacious enough for a wide selection of different products. Also, temperature performance must be exceptional so that even the most delicate products stay fresh. Euromax has it all. This is the one-stop multideck cabinet that enables even the smallest shop to offer an extensive product range.

## For all market concepts and all products

Euromax is suitable for various store formats, including general retail, convenience stores, petrol station shops and kiosks. In addition, Euromax is versatile, selling dairy products, salads, meat products, beverages – even pet food.

Due to superior temperature performance all goods stay fresh and appetising. Side and canopy lights, glass end panels and a large display opening present goods in the right light, which is certain to boost both sales and customer loyalty. Choose between plug-in or remote cabinet according to your needs.

Available with double glazed and single glazed doors as well as a version in highly polished stainless steel.



## Take advantage of these benefits

- Outstanding product temperatures for different food categories
- Wide opening with the largest display area on the market
- Four models to match any shop layout
- Easy maintenance access from the front minimises labour time and service bills
- Energy efficient design reduces costs and protects the environment

External length (mm)	880, 1250, 1925, 2450
External height (mm)	1980
External depth (mm)	880
Operating temperature °C	+0..+2
	+25 °C, 60 % r.h.

# EuroClassic

Impressive yet practical multideck



## Take advantage of these benefits

- Generous display area
- Compliant with HACCP requirements
- Suitable for different kinds of shop formats
- Fan-assisted evaporator
- Lighting in the canopy
- Four unit lengths
- Multiplexable to form longer lines

EuroClassic is the original on the multideck market. For years, it has helped retailers to increase sales of diverse product categories. Its accurate temperature performance makes EuroClassic a reliable part of the HACCP chain.

### Fits also in stores where space is tight

The EuroClassic multideck range offers plenty of display area relative to the floor space it occupies. Being such a slim cabinet it can easily be set up in stores where space is limited. Equally at home in convenience

stores, petrol station shops, kiosks or supermarkets, EuroClassic will promote and display packed meat, dairy products, salads, pre-sliced cold meats, sandwiches, beverages, ready meals and deli products.

Choose between plug-in or remote cabinet according to your needs.

External length (mm)	880, 1280, 1955, 2580
External height (mm)	1880
External depth (mm)	765
Operating temperature °C +25 °C, 60 % r.h.	+2..+4 (EuroClassic-90) +0..+2 (EuroClassic-130/195/260) +4..+8 (EuroClassic-90/130/195/260-FV)

# Inspi

Low height multideck with excellent product visibility



## Take advantage of these benefits

- Easily convertible to fit the available space
- Simpler canopy shape completes a modern look
- Optimised shape of return air grille
- Removable return air grilles for easy cleaning
- Economy fans (optional)
- A range of refrigerants can be used
- Inspi SV58-121-140 is multiplexable with Gusto serve-over counter
- Sliding doors for additional energy savings available for models SV30 and SV43

Inspi is ready for today's business challenges: extended opening hours, a rapidly growing range of brands, HACCP requirements and one-stop-shopping. Sustainability is not ignored either, with several options on offer to improve energy efficiency.

## Improved product visibility, energy efficiency and HACCP control

Inspi is a low height multideck with outstanding product visibility. It is easy to restock and service. Sliding glass doors are available for extra energy saving, and improved temperature performance guarantees compliance with HACCP requirements. Different refrigerants, such as R744 (CO<sub>2</sub>), are available as options.

Front height (mm)	300, 430, 580
External length (mm)	1250, 1875, 1920, 2120, 2320, 2500, 3750
External height (mm)	1500, 1400
External depth (mm)	1010, 1210
Operating temperature °C	+2..+4
	+25 °C, 60 % r.h.

# Deli

Low height multideck for an even more appetising food display



## Take advantage of these benefits

- Several different model options for any store concept
- Can be set up in line or island arrangements
- Easy to move with castors and handles
- Excellent lighting for good product visibility
- Integral condensing unit complete with controller
- Hot gas defrost
- Refrigerant R290 (option)
- Various branding and accessory options

Food and beverage consumption patterns are shifting more and more in preference of convenience food. For this growing market segment we are proud to offer Deli impulse chillers, ideal for both gourmet food and large volumes of fast moving products.

## Energy efficient impulse chiller for fast moving food and beverages

Deli is impressive both inside and out. Several different display case models can be used individually, in line or arranged as an island to foster impulse shopping. Castors allow Deli to be moved around easily and smoothly for different POS purposes. Eco features, such as hot gas defrost, economy fans and optional R290 refrigerant, make Deli an energy efficient friend of the environment.

Available as a plug-in version.

External length (mm)	600, 880, 1200
External height (mm)	1350, 1750
External depth (mm)	660
Operating temperature °C +25 °C, 60% r.h.	+0..+2 (Deli-135) +2..+4 (Deli-175)

# NorCon

For impulse purchases anywhere



Essentially, impulse shopping is possible anywhere. NorCon is a robust and reliable low height point of sales multideck cabinet, enjoying years of positive feedback from the market.

## Low height multideck with high impulse effect

The NorCon low height multideck is equally at home next to the checkout or at the end of an aisle. There are different sizes and models available making NorCon suitable for different store formats. A shop-around island can be created with non-chilled gable ends. NorCon is built to last and designed to sell.



## Take advantage of these benefits

- Suitable for different kinds of display formats
- Plenty of selling area compared to the occupied floor space
- Vertical lighting with good product visibility
- Excellent product temperature throughout the entire cabinet
- Built to last and designed to sell
- Easy to service

External length (mm)	600, 880, 1200
External height (mm)	1300, 1500
External depth (mm)	660
Operating temperature °C	+0..+2
	+25 °C, 60 % r.h.

## Emilie

A combined 3-in-1 counter for the display and sale of fresh and pre-packed food products.



### Take advantage of these benefits

- Flexible pane system to convert the serve-over counter into a self-service counter
- Improved product visibility from the sides
- Large display area on a small footprint
- Spacious lower section

The 3-in-1 Emilie counter is designed for food retailers and supermarkets. It has a larger display area than conventional counters with the same footprint, allowing retailers to make better use of the available space while increasing in-store efficiency at the same time.

### Optimum utilisation of the display area

With an easy-to-adjust, flexible system on the upper glass deck, the Emilie can be used as a serve-over counter or, when business is quieter, can be converted into a self-service counter by opening the upper section.

This multi-purpose system can be used

according to the needs of the retailer and the available numbers of sales staff, thus increasing efficiency.

The large lower section of the counter has glass end panels making the merchandise visible from any angle, while the LED lighting ensures improved presentation and promotes sales from the counter. The counter is ergonomic, offering high user convenience for shop staff and customers alike. It can be restocked more quickly and easily, and enhances the shopping experience.

External length (mm)	1250, 1875, 2500, 3750
External height (mm)	1230
External depth (mm)	1240
Operating temperature °C +25 °C, 60% r.h.	+0..+2

# Sofie

Innovative serve-over counter for fresh and pre-packed food, plus ready meals



Sofie is one of our latest innovations, a combination of a serve-over counter and a self-service cabinet. The upper section of the combi serve-over is a serve-over for fresh food and the lower section is a self-service area for pre-packed food. Presented in the same cabinet, pre-packed food greatly benefits from the presence of fresh food, which has been proven to increase sales.

## Improved store image and in-store efficiency

Sofie improves in-store efficiency in a number of ways. Firstly, a combi serve-over uses floor space more efficiently, making it possible to offer more products per space occupied. Secondly, the upper section of the serve-over counter can be closed with a roller blind during slower hours, while the lower self-service section can still be used as an effective sales and display area for groceries. The elegant Sofie combi serve-over is also a great way to improve the store's image.

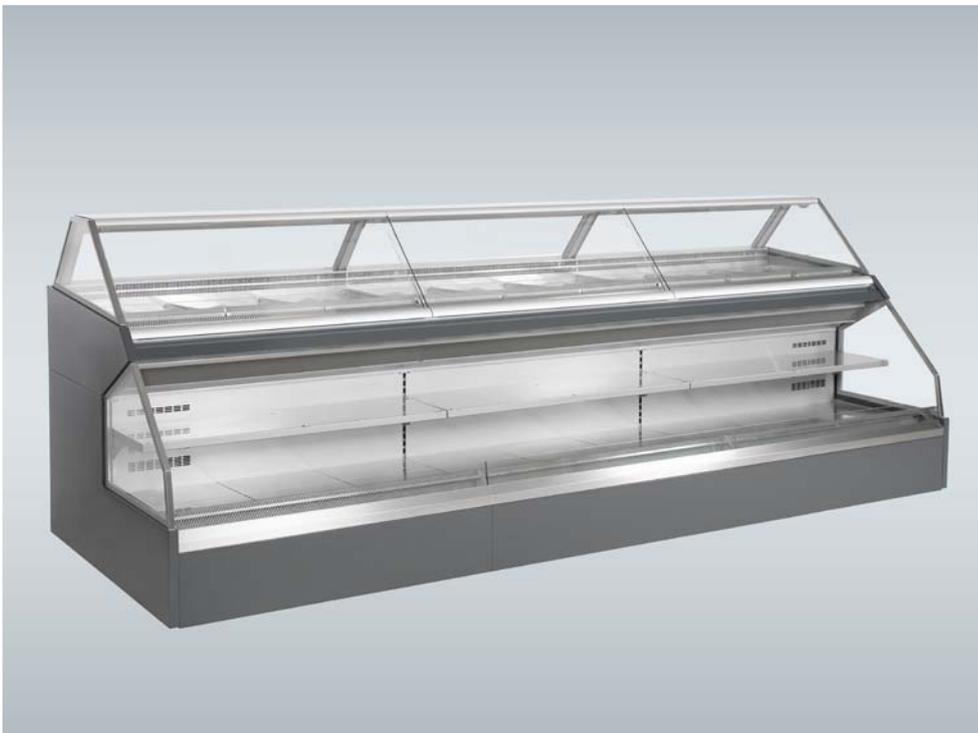
## Take advantage of these benefits

- Larger display area than traditional counters
- Flexibility for new store concepts, which increases sales
- Higher in-store efficiency as less sales staff time required
- Made from high grade materials and components
- Ergonomic for both customers and shop staff
- Available with environmentally responsible refrigerants

External length (mm)	1250, 1875, 2500, 3750
External height (mm)	1160
External depth (mm)	1240
Operating temperature °C	+0..+2
	+25 °C, 60 % r.h.

# Vera

Triple-decker for premium service



### Take advantage of these benefits

- Maximum display area
- Suitable for both fresh and pre-packed groceries
- Constant temperature in the interior
- Premium model for premium service and products
- Cold storage at the back of the counter

Developed in co-operation with leading food retailers, the Vera triple serve-over offers maximum space and new display options for selling both fresh and pre-packed groceries.

### Constant temperature, appealing products

To ensure a constant temperature in the counter, cold air is circulated from both the top and the bottom. This twin air circulation also reduces product drying, keeping groceries fresh and appetising. Vera offers both M0 and M1 temperature classes.

Vera is easy to clean and comes as standard with LED lighting, scale and working surfaces, and a two-level, adjustable stainless steel rack. The panelling can be either painted or stainless steel.

External length (mm)	1880, 2500, 3750
External height (mm)	1420
External depth (mm)	1420
Operating temperature °C +25 °C, 60% r.h.	+0..+2

# Gusto

Elegant, ergonomic and practical serve-over counter



Serve-over counters are becoming more and more popular for two reasons. The first is the growing demand for ready meals, both hot and cold, and for seafood. The second is the fact that consumers value personal service. It may even become that single competitive advantage that turns your store into the customers' first choice.

## Large display area guarantees optimum presentation of merchandise

Gusto is a versatile serve-over with many useful features. It offers perfect presentation of fast moving goods such as meat, fish, sliced cold meats, cheese and convenience food. The large display area ensures optimum presentation, which is sure to increase sales.



## Take advantage of these benefits

- Large display area
- Practical and ergonomic design
- Wide range of counter options
- New Rubin curved front pane
- Available with refrigerated or unrefrigerated storage compartment
- Hygienic stainless steel plinth
- Three material choices: painted sheet steel, stainless steel and wood
- Available on stud feet
- Evaporator in the back panel
- Elegant multiplexing with Inspi SV58-121-140 (option)

External length (mm)	1875, 1250, 2500, 3750
External height (mm)	1180, 880
External depth (mm)	1160
Operating temperature °C +25 °C, 60 % r.h.	Serve-over counters & self-service counter: +0..+2 Serve-over freezer counter: -21..-18 Warming counter: +65..+70

# Aida

Versatile and easy-to-maintain display counter



Aida consists of an innovative display range where design meets function and the latest technology goes hand in hand with environmental responsibility. Aida was developed to meet the most demanding customer needs and truly has it all – from outstanding design to superior technical details.

## The best technical performance in its class

Aida is a versatile, easy to maintain and environmentally responsible range of display cases for pastry, chocolate, snacks and other delicacies. Various models and different colour options make it a perfect fit for any store.

Aida's technical performance is best-in-class. It consumes 20 % less energy than other display cases of the same size. The series of these versatile cases truly are masterpieces, both inside and out.

Available as both remote and plug-in versions.

## Take advantage of these benefits

- Versatile with a range of counter models from serve-over counters to bakery and heated counters
- Fits any shop concept with two glass types and three body colours (gold, black and stainless steel)
- Beautiful design and lighting for an appetising product display
- Easy to maintain and clean
- Outstanding technical performance and constant temperatures, even for very delicate baked goods
- Several energy efficiency options available which lower energy consumption and save costs

External length (mm)	600, 900, 1200, 1500
External height (mm)	1300
External depth (mm)	770
Operating temperature °C +25 °C, 60 % r.h.	Serve-over counter, self-service counter, pastry counter, corner counter: +2..+4 Serve-over counter HC: +15..+18 Warming counter: +65..+18

# Iconic

Ideal for promoting frozen products



## Take advantage of these benefits

- More frozen products without requiring additional space
- Better product visibility
- Improved ergonomics and user experience
- Higher turnover
- More store layout options

A semi-vertical freezer with excellent product visibility, Iconic is a totally new cabinet concept to hit the market. Iconic helps to create an attractive display to increase frozen food sales and impulse purchases.

## Greater useful capacity, improved ergonomics and higher turnover

Iconic combines the benefits of freezer islands and freezers and is suitable for all kinds of frozen food products. Iconic has up to 50 % greater useful capacity than a freezer island, while the cabinet tops can be used for cross-merchandising and product communication. Iconic creates a market-place-like atmosphere that makes buying frozen food more appealing and enjoyable. Thanks to its optimised ergonomics, Iconic is also easy to restock.

External length (mm)	1875, 2500
External height (mm)	1550
External depth (mm)	1050, 1920
Operating temperature °C +25 °C, 60 % r.h.	-23...-21

# Maxim

Spacious, high quality chiller and freezer islands



## Take advantage of these benefits

- Products always within easy reach
- Wide selection of models
- Wholesale version available
- Curved design of end panels creates a unique look
- Elegant corners underline the overall visual appeal
- Economy fans (optional)
- Glass lids (optional)
- A range of refrigerants is available

The fast growing demand for frozen food has now been met through the design of spacious islands with superior operational reliability guaranteeing assured HACCP control.

## One of the best capacity-to-footprint ratios on the market

When it comes to the demanding everyday challenges faced by chiller and freezer islands, Maxim is ready and well prepared. It has one of the best capacity-to-footprint ratios on the market and is quick and easy to restock, which saves time and makes work more efficient. HACCP principles are observed throughout, with compliance assured by operational reliability.

External length (mm)	1875, 2500, 3750, 1340, 1740, 2140
External height (mm)	900, 990
External depth (mm)	1115, 1515, 1915, 2315, 1080
Operating temperature °C +25 °C, 60% r.h.	Chiller island: +2..+4 Freezer island: -23..-21

# Luxo

Upright freezer cabinet with fully glazed doors and large sales area



The range of frozen food on offer is constantly growing as new brands, flavours and package sizes are launched. As consumers are offered greater choice in frozen foods, the need for display space grows as well.

## Quick and easy to restock – for significant time savings

The Luxo upright freezer maximises the ratio of selling space-to-footprint. It can be restocked quickly and effortlessly, saving a significant amount of time. Technical features such as temperature performance, energy efficiency and easy maintenance, have been well thought out – not to mention the first class design, which makes Luxo so consumer friendly. This is the upright freezer that truly has it all.



## Take advantage of these benefits

- Large glass doors and effective lighting
- Completely transparent glass side panels for better product visibility
- 300 mm front height
- Continuous canopy
- Multiplexable with Spirit and Intro
- Economy fans (optional)
- LED lighting for improved internal illumination and energy efficiency (optional)
- A range of refrigerants is available

External length (mm)	795, 1565, 2345, 3125, 3890
External height (mm)	2010, 2210
External depth (mm)	970
Operating temperature °C +25 °C, 60 % r.h.	Chilled shelving: +2..+4 Freezer shelving: -23..-21

# Nardo

Combi freezer, glass-fronted – also ideal for premium products



## Take advantage of these benefits

- Spacious and well-lit sales space
- Large glass doors and effective lighting
- Glass side panels in the case area provide optimum product visibility
- Economy fans in cabinet section (optional)
- A range of refrigerants is available
- Glass lids (optional)

In addition to growing numbers of fast moving, high volume frozen food products, there are many premium brands on the market. This presents certain challenges for a display case, as it must keep the product lines appetising while also offering excellent product visibility. HACCP food safety principles must also be observed.

## Top technical features guarantee HACCP compliance

For both fast moving and premium goods, the Nardo combi freezer offers a high capacity selling space relative to the floor space it occupies. Nardo features top technical characteristics that help to keep even the most delicate frozen products in premium condition in accordance with the HACCP safety principles. By presenting the products that consumers are looking for in a fresh and appetising way, sales are bound to increase – along with customer loyalty.

External length (mm)	1875, 2500, 1468, 3750
External height (mm)	2010, 2210
External depth (mm)	1250
Operating temperature °C +25 °C, 60% r.h.	Chilled shelving: +2...+4 Freezer shelving: -23...-21

# Norwell

Flexible impulse island for chilled and frozen products



Flexibility is particularly important when choosing the ideal chiller or freezer island. In this fast growing product range, we offer the Norwell impulse plug-in islands, which are not just perfect for promotional campaigns, but easy to brand as well.

## Shop concepts and food items

The Norwell plug-in impulse island is ideal for fast moving products. This flexible multitasker adapts to any promotional campaign or seasonal offering. It offers plenty of space for promotional campaigns: signs and logos can easily be taped to the side panels – and be replaced for the start of the next campaign. Norwell is available as a chiller island, freezer island or combination unit – and in many different sizes and versions to suit a variety of shop concepts.



## Take advantage of these benefits

- Lighting from all four sides, so your products are placed in the best possible light
- Castors for relocating the islands easily
- Ideal for branding or promotion from every angle
- Available as a refrigerator, freezer or combination unit
- Constant temperature throughout the entire unit
- Glass lids available for energy saving

External length (mm)	1200, 1515, 1910
External height (mm)	915
External depth (mm)	880, 800, 1055
Operating temperature °C +25 °C, 60 % r.h.	+2.. +4 (Norwell-C) -23...-21 (Norwell-F) -23...-21/+0...+2 (Norwell-FC)

# EasyCooler

Energy efficient roll-in cooler with particularly good advertising options



## Take advantage of these benefits

- Energy efficient, easy to stock roll-in cooler, glass-fronted
- New streamlined design with excellent usability features
- Large advertising spaces on side panels and unit top
- Informative and user friendly user interface
- Removable condensing unit
- Door stays for easy restocking

EasyCooler has been designed in line with the special needs of the beverage industry and retail sector. Other important criteria in addition to energy efficiency are straightforward branding and quick restocking.

## Plenty of product space and visibility increase beverage sales

EasyCooler is a versatile 3-in-1 beverage refrigerator. It can be used with shelves, brewery pallets and trolleys – or a combination of these. Door stays make restocking quick and easy. Excellent environmental features save energy and increase sales at the same time. The coolers in the EasyCooler series can be lined up to create an attractive shop design.

External length (mm)	585, 1065, 1625
External height (mm)	2185
External depth (mm)	900, 926
Operating temperature °C +25 °C, 60% r.h.	+2.. +4

# EcoCooler

Roll-in cooler with a range of environmentally responsible functions



EcoCooler makes beverage sales both sustainable and efficient. Developed in cooperation with customers, EcoCooler has several green features that help to save both energy and money. Designed for compelling display of products and brands, EcoCooler is the best beverage cooler choice for the food industry and retail.

## Lowest energy consumption on the market

The EcoCooler was designed to have the lowest energy consumption on the market. Its smart energy use is achieved with R290 (propane) as the refrigerant, hot gas defrost, double glazed doors and economy fans – to mention just a few features. Door stays make restocking an efficient process as well. The refrigerator also offers plenty of advertising space in the shape of the illuminated canopy, both side panels and the front plinth trim.

## Take advantage of these benefits

- Energy efficient, easy to stock roll-in cooler, glass-fronted
- Modern design with large areas for advertising on the side panels, unit top, and front plinth trim
- Informative and user friendly interface with two temperature settings
- Removable, easy to maintain condensing unit
- Door stays for quick and easy restocking
- Hasp for padlock
- Sustainable R290 refrigerant

External length (mm)	890
External height (mm)	2060
External depth (mm)	730
Operating temperature °C +25 °C, 60 % r.h.	+2..+6 +6.. +10 (eco)

# Promoter

Environmentally responsible impulse cooler for effective promotional campaigns



## Take advantage of these benefits

- Outstanding product presentation
- Fantastic branding possibilities
- High product volume
- Robust design
- Easy to move on castors
- LED lights and sliding lid (optional)
- Easy cleaning
- Zero-maintenance condenser

Impulse coolers are an effective way to improve sales. They work well in promotions and branding. This 72 cm wide giant of promotions is especially suitable for drink cans, bottles and other impulse products.

## Outstanding product visibility, easy branding

Promoter is designed to meet the needs of both retailers and the beverage industry. It is energy efficient, easy to maintain and uses the environmentally responsible refrigerant R290 (propane). All four sides of the chiller island are transparent, for outstanding product visibility and easy branding. Castors guarantee effortless moving and relocating within the supermarket. Thanks to top materials and robust design, Promoter is an excellent long-term choice.

External length (mm)	720
External height (mm)	900
External depth (mm)	450
Operating temperature °C +25 °C, 60% r.h.	+4.. +8



Geared towards high retail requirements, Viessmann coldrooms and freezer rooms feature advanced technology, energy efficiency and excellent hygiene properties, and offer a high level of convenience



- 32 Coldrooms and freezer rooms**  
Bespoke refrigeration solutions  
for food retailing



- 33 Coldrooms and freezer rooms**  
Practical equipment details



- 34 Coldrooms and freezer rooms**  
TECTO versions



- 35 Coldrooms and freezer rooms**  
Service from A to Z



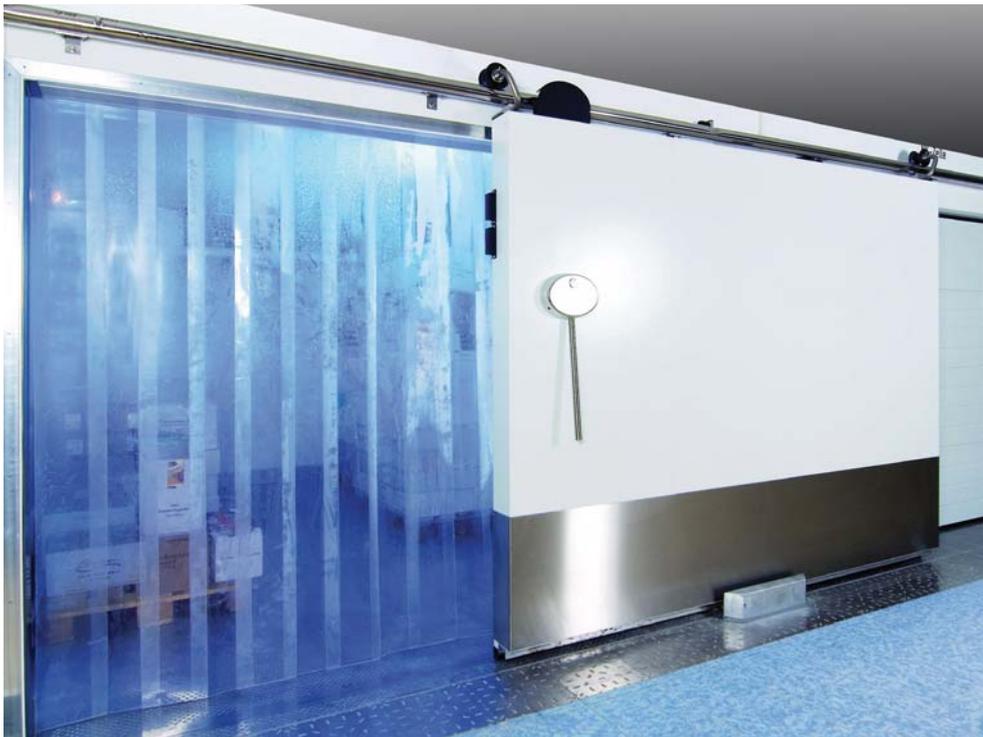
- 36 Refrigeration and freezer units**  
Wall mounted, split and  
ceiling mounted units



- 37 Refrigeration and freezer units**  
EWAP CO<sub>2</sub> evaporators –  
an environmentally responsible decision

# Coldrooms and freezer rooms

Bespoke refrigeration solutions for food retailing



As European market leader, Viessmann K hlsysteme GmbH is one of today's most important manufacturers of refrigeration cells for commerce and industry.

Pioneering innovations provide individual solutions for a wide range of application areas, attesting to the high technological standards of the company.

Tailored to the diverse requirements of different consumer markets, Viessmann products are particularly impressive thanks to their high flexibility and manufacturing quality.

Each and every coldroom has a different layout which calls for a high degree of engineering accuracy. Viessmann also pays attention to important details such as impact protection,

padding or strip curtains, to ensure that users in the market are able to work efficiently and to optimum effect.

The construction with sophisticated grids of 300 mm and 100 mm (150 mm with partition walls) enables straightforward installation in the most varied of spatial conditions.

With innovative and high quality products, Viessmann is currently present in around 60 % of all consumer markets and meets all requirements for a continuous refrigeration chain.



Optimum use of space for Euro pallets

## Take advantage of these benefits

- Service from A to Z
- Flexible solutions for various application areas
- Quick assembly system with cam locks
- Easy to extend and reassemble
- Long lasting antimicrobial powder coating
- Silicon-free joints
- Five-year warranty in accordance with our terms and conditions
- Optimum use of floor space
- Optimum insulation and low power consumption thanks to precision-fit manufacture
- A long service life
- Permanent operational reliability

# Coldrooms and freezer rooms

## Functional equipment details



Ramp



Embossed stainless steel floor with large-area impact protection

Alongside its conventional products, Viessmann provides a well-thought-out and comprehensive range of accessories for various applications, including impact protection, ramps, emergency call-out facilities or temperature capture devices.

### **Effective antimicrobial powder coating SmartProtect®**

The top layers of Viessmann sandwich elements are made from galvanised sheet steel, which is also treated with an effective, long lasting antimicrobial powder coating SmartProtect® in white (similar to RAL 9016).

This prevents the transfer and spread of potentially harmful bacteria. The coating meets the pertinent standards and regulations relating to use in the food industry, and therefore ensures a higher level of hygiene

for the storage of food and other vulnerable products (recommended by Germany's federal association of food inspectors (Bundesverband der Lebensmittelkontrolleure Deutschlands e.V.).

### **Put through its paces**

When it comes to fire safety, Viessmann has an extensive range of products. Thanks to its regular external and inhouse checks, Viessmann Khlsysteme GmbH is also one of only two manufacturers in Germany to bear the conformity mark (-Zeichen) as a mark of quality in the construction industry.

# Coldrooms and freezer rooms

## TECTO versions



### TECTO Standard and Compact version

Wall thicknesses 80, 100 mm (TECTO Compact), 120, 150 mm (TECTO Standard)  
The TECTO Standard and Compact version efficiently meets every requirement for hygienic and germ-free storage of refrigerated products. With TECTO Standard and Compact coldrooms and freezer rooms, the coldroom walls meet the thermally insulated stainless steel floor directly.

### TECTO Standard WL version

Wall thicknesses 80, 100 mm  
TECTO overlapping ensures wall to wall transition without gaps. The gapless overlapping of the walls prevents build-up of dirt and water.

### TECTO Special version

Wall thickness 100 mm  
In the TECTO Special version, the thermally insulated stainless steel floor is connected to the wall panels with a large-radius hygienic curve. The corners of the floor are rounded and the surface of the floor is underlapped seamlessly and without any gaps. This reliably prevents the accumulation of dirt.

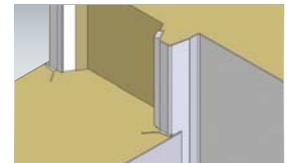
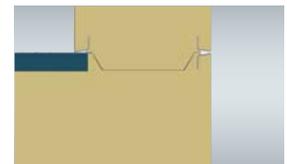
The coldroom walls are overlapped without any gaps, and are installed in a raised position on top of the floor curve. This design prevents cleaning water or moisture from the refrigerated products from penetrating between the floor and wall panels. Germs that develop primarily in joints and corners are therefore effectively prevented. Additionally, the full-perimeter curve facilitates easy and hygienically optimal cleaning. The wall panels are supplied with gapless TECTO overlapping. The corners of the wall panels are finished with another curve on the inside of the coldroom. Special versions such as marine coldrooms to USPH standard round off the attractive TECTO range.

### Viessmann stainless steel floors

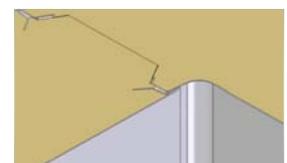
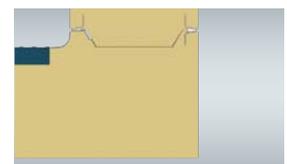
Viessmann coldroom floors are made from high grade stainless steel, giving them extremely high load bearing capacity. Viessmann offers stainless steel floors in various cone and circle-pressed and versions without embossing in non-slip categories 9 to 12 up to a wheel load of 4000 N/wheel.



TECTO Standard and Compact version with stainless steel floor, cone-pressed



TECTO Special version with stainless steel floor, circle-pressed



# Coldrooms and freezer rooms

Service from A to Z



Professional installation and service

## Take advantage of these benefits

- Individual support by an assigned contact person
- Bespoke solutions for individual requirements
- Own transportation and installation teams or partners on site

### Concept design and support

The experience and extensive knowledge of the industry gained over many years by design engineers, engineers and architects has been incorporated – from the initial idea and the creation of prototypes, right through to manufacture, so that only technologically advanced and high quality products leave the production line.

As part of its objective to work more closely with its customers, Viessmann places particular value on straightforward, smooth processes. Which is why there is just one point of contact for all matters. Key Account Managers at Viessmann are always available to deal with any issues arising.

### Individual solutions to suit your requirements

Optimised manufacturing conditions combined with advanced technology enable bespoke coldrooms and freezer rooms to be created. The modular design and precision-fit production of Viessmann products ensure optimum integration on site.

### Professional installation and service

Individual consultation and a reliable technical customer service department set the service apart, while Viessmann logistics and installation teams ensure professional delivery and installation of the cell elements.

National and international representations ensure that contacts with specialist expertise are available to offer advice and support on all matters.

# Refrigeration and freezer units

Wall mounted, split and ceiling mounted units



Wall mounted unit EVO-COOL®

## Viessmann wall mounted units

The Viessmann EVO-COOL® wall mounted units are suitable for refrigeration and freezer applications (634–3020 W) and are available in 13 refrigeration capacities. EVO-COOL® is quiet, lightweight and easy to clean thanks to its microchannel heat exchanger. Defrosting is carried out by means of a hot gas bypass for greater energy efficiency. Manufacturing compliant with EN and CE standards.

## Viessmann split units

Viessmann split units are suitable for installation in a coldroom or a conventional chiller room. The warm and cold parts can be installed at a distance of up to 15 m apart. An integral electronic control unit is fitted. The refrigeration capacity for coldrooms and freezer rooms ranges from 900 to 2765 W. Electronic defrost or recirculation air defrost at coldroom temperatures higher than +3 °C

can be selected. The refrigerant is R 134 a (R 404 A for freezer units). Manufacturing compliant with EN and CE standards.

## Viessmann ceiling mounted units

These are installed on the top outside of coldroom. The bottom edge of the unit is flat, making it easier to reposition them on the roof. Other than the coldroom surface area, no additional space is required. An integral electronic control unit is fitted. Several units can be connected in bus mode in a single coldroom. The refrigeration capacity for coldrooms and freezer rooms ranges from 800 to 2600 W, with condensate evaporation. The refrigerant is R 404 A. Manufacturing compliant with EN and CE standards.



Wall mounted unit EVO-COOL®



Split unit



Ceiling mounted unit

## Take advantage of these benefits

- Cooling capacity from 634 to 3020 W
- Electronic or thermostatic control
- Wide application limits with ambient temperatures from +1 to +43 °C
- Low power consumption
- Long service life
- Plug-in solution
- Winter control as an additional option
- Condensate evaporation system as standard

## Refrigeration and freezer units

### EWAP CO<sub>2</sub> evaporators – an environmentally responsible decision



The use of CO<sub>2</sub> as refrigerant makes Viessmann EWAP CO<sub>2</sub> evaporators an environmentally responsible and energy efficient choice. The robust powder-coated casing ensures high quality and durability. Easy access to all relevant components such as fans and heat exchangers simplifies cleaning and maintenance.

#### EWAP CO<sub>2</sub> refrigeration capacities

In order to comply with the diverse requirements relating to coldrooms, four refrigeration capacities are available. They differ in terms of the sizing of their heat exchangers and the number of fans. Refrigeration capacity ranges from 1.6 to 7.2 kW.

#### Straightforward installation

With their light weight and prepared mounting brackets, EWAP CO<sub>2</sub> evaporators from Viessmann can be installed easily by just one person.



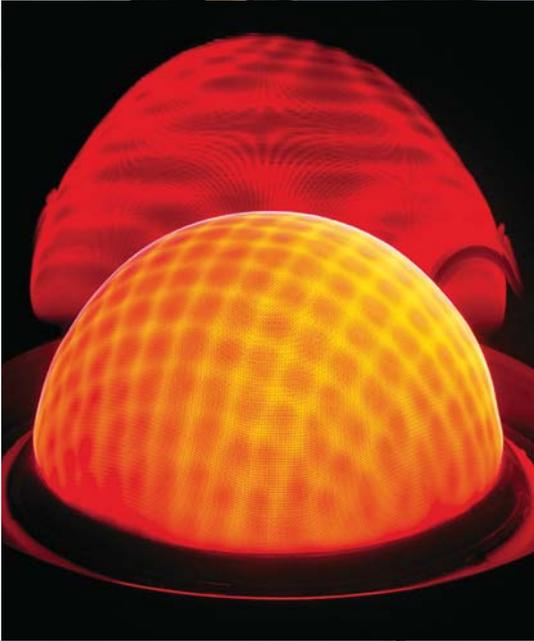
Easy to open



Easy accessibility

#### Take advantage of these benefits

- Use of CO<sub>2</sub> as an environmentally responsible and natural refrigerant
- Refrigeration capacities from 1600 to 7200 W
- Quick installation
- Straightforward cleaning and maintenance
- Complete refrigeration solution when combined with the TECTO coldroom range



## Viessmann – climate of innovation

Viessmann is one of the world's leading manufacturers of intelligent, convenient and efficient systems for heating, cooling and decentralised power generation.

As a third generation family run business, Viessmann has been supplying highly efficient and clean heating systems for many decades.

### A strong brand creates trust

Together with our brand label, our key brand message is an identifying feature recognised globally. "Climate of innovation" is a promise on three levels: It is a commitment to a culture of innovation. It is also a promise of enhanced product benefits and, at the same time, an obligation to protect the environment.

### Acting in a sustainable manner

For Viessmann, taking responsibility signifies a commitment to acting sustainably.

This means bringing ecology, economy and social responsibility into harmony with each other, ensuring that current needs are satisfied without compromising the quality of life for the generations to come.

We consider climate protection, environmental responsibility and resource efficiency to be key priorities throughout our company, which has more than 11,500 employees worldwide.

### Example of Best Practice

With its strategic sustainability project, Viessmann demonstrates at its own head office in Allendorf (Eder) that the energy and climate policy goals set for 2050 can in fact be achieved today with commercially available technology. The results speak for themselves:

- Expansion of renewables to 60 percent
- CO<sub>2</sub> emissions reduced by 80 per cent

The long term goal is for the company to meet all its own heating energy requirements by sustainable means.



2009/2011/2013:  
German Sustainability Award  
for Production/Brand/Resource  
Efficiency



Energy Efficiency Award 2010

### Viessmann Group

#### Company details

- Established in: 1917
- Employees: 11,500
- Group turnover: 2.2 billion euros
- Export share: 56 percent
- 22 production companies in 11 countries
- 74 countries with sales companies and branches
- 120 sales offices worldwide

#### The comprehensive product range from the Viessmann Group for all energy sources and output ranges

- Boilers for oil or gas
- Combined heat and power generation
- Hybrid appliances
- Heat pumps
- Wood combustion technology
- Biogas production plants
- Biogas upgrading plants
- Solar thermal
- Photovoltaics
- Accessories
- Refrigeration systems



climate of innovation

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