



Embracing The Future

REFRIGERATION SPECIALIST **ARNEG** HAS BUILT A LONGSTANDING REPUTATION FOR DEVELOPING MARKET-LEADING INNOVATIONS, AS EVIDENCED BY SOME OF THE COMPANY'S LATEST DEVELOPMENTS.

Based in Italy, and boasting clients all over the world, Arneg is a leading name in the development of complete refrigeration solutions for the retail sector. Using its deep expertise, Arneg can develop dedicated products for different store formats, from convenience stores to supermarkets, or from discounters to gourmet food stores.

“In terms of refrigeration innovations, Arneg’s R&D and technical departments are committed to studying and developing new proposals and solutions in line with the latest requirements when it comes to technology,” says Gian Paolo di Marco, export sales director at Arneg SpA.

Arneg Air System

A leading example of this is the new Arneg Air System, which uses a special circulation of air inside the refrigerated compartment,

using dynamic air blades, which can optimise energy efficiency by up to 37%. The new solution also means no more defrosting is necessary, while products can be maintained at a constant food temperature.

“At first, retailer response to this new technology was one of disbelief,” says di Marco. “After having implemented the first pilot projects in several countries, the retail market confirmed what our laboratories had already tested and promised.

“We have already sold our vertical closed cabinets fitted out with the Arneg Air System in various territories like Switzerland, Ireland, UK, Poland and Australia, with many others to follow.”

Arneg O-fresh System

Arneg isn’t stopping there, however, with the recently-launched Arneg O-fresh System, which uses ozone in ventilated refrigerated serve-over counters, another

groundbreaking innovation by the company. This system can extend the food shelf life of products, and ensures non-stop sanitation for all surfaces, helping maintain stocks for longer and reducing food waste.

“Ozone, a natural and non-polluting element, acts on fresh food and on the surfaces of the serve-over counter, thanks to the continuous treatment of the air circulating inside the cabinet,” says Enrico Zambotto, Refrigeration Systems Director at Arneg SpA. “The benefits of this are numerous – it can extend food product preservation time by preventing the proliferation of bacteria; it thoroughly sanitises to ensure maximum food safety; it reduces food waste; and it reduces operating times and helps cut costs. Moreover, Arneg O-fresh System is environmentally safe, is eco-sustainable, requires no chemicals and uses very little electrical power.”

Arneg has already rolled out the O-fresh system alongside retailers as far afield as New Zealand, Canada and Italy.

Looking Ahead

In terms of new technologies, Arneg continues to strive to develop technologies that meet the needs of the ‘store of the future’. The retail landscape is changing – stores are getting smaller, and are seeking to combine both physical and digital elements.

In keeping with these trends, Arneg has developed refrigeration systems capable of adapting to all store formats, even the smallest ones – which, like major retailers, are also focused on cutting costs while also respecting the environment.

“In this context, Arneg presents Globo and Mini Booster, two transcritical supercompact CO2 systems suitable for small and medium stores,” says Zambotto. “Studies have shown that CO2 is the best refrigerant to guarantee both energy savings and to ensure a reduction in the impact the retail industry has on the environment. In addition, CO2 complies with international regulations that are steadily imposing limits on the use of synthetic refrigerants.” ■

For more information, visit www.arneg.it

