

Arneg Air System Provides High Food Preservation With Low Energy Consumption

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A new chapter in the history of commercial refrigeration has begun. The innovative technology of the Arneg Air System marks a revolution in the retail sector.

The Arneg Air System consists of a special circulation of air inside the refrigerated compartment, which, using dynamic air blades, is able to optimise energy efficiency.

System Benefits

This revolutionary technology provides many benefits:

- **No more defrosting:** Minimum evaporation temperature (M0 class) is 0°C. The cabinets always work with defrosted evaporators.
- **A 37% reduction in energy consumption:** Total TEC energy consumption, compared to the equivalent standard model, is reduced by up to 37%, increasing energy efficiency (TEC/TDA).
- **Constant food temperature:** Products do not undergo any fluctuation in temperature because no defrosting is required.
- **Preservation range of just 2°C:** All goods are stored within a range of temperatures that never exceed 2°C for any operating condition (M0, M1, M2).

The Arneg Air System can be applied to both remote and plug-in closed vertical refrigerated cabinets.

Modern retail outlets will find this new technology a positive alliance, not only in view of the new eco-design regulations that will impose specific restrictions on energy consumption, but, above all, for its high energy efficiency.

For more information, visit www.arneg.it.

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