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press release

NATURAL EFFICIENCY, AVAILABLE NOW

Natural refrigerants, energy efficiency and connectivity: the three central themes for the future of commercial refrigeration on show at the CAREL stand at Euroshop 2017

Brugine (Padova), 1 February 2017 - CAREL, a multinational specialising in control solutions for air-conditioning, refrigeration and air humidification, will in 2017 once again be exhibiting at Euroshop, Europe's leading retail show, with almost 110,000 visitors and more than 2,000 exhibitors from 60 different countries.

High efficiency with natural refrigerants is now possible: this is the main thread that links all of the innovative proposals on show at the CAREL stand (16E03). Here visitors will be able to see first-hand our latest control solutions for refrigeration units, featuring both high performance and low GWP, monitored using a mobile ready supervision system, designed especially for commercial refrigeration. Maximum efficiency and reduced environmental impact, both direct and indirect.

"The solutions we are presenting at Euroshop 2017 prove that now natural refrigerants and efficiency can coexist. Today it is no longer necessary to choose one or the other, natural or efficient", commented Alessandro Greggio, Group Head of Marketing - Retail & Refrigeration. "It was previously thought that for certain systems or at certain latitudes the use of natural fluids entailed increased energy consumption; now this is no longer the case, and indeed at our stand we will be presenting fully operational units featuring the latest technologies that enable what we call 'natural efficiency', for all different food retail store formats".

The key themes such as refrigerants that are totally natural or compatible with the most recent international rules, low GWP solutions, high efficiency and remote connectivity, will be in the spotlight at the CAREL stand through our latest proposals, including:

- New solutions for commercial refrigeration that use a wide range of natural refrigerants with low GWP,
- Preview and Concept units for food & beverage retail,
- Live demo of local and remote supervision with the focus on enterprise analytics

"For CAREL, Euroshop represents a very important opportunity to promote the concept that our solutions can provide added value also to supermarket chains in terms of energy saving and efficiency", Alessandro Greggio concluded. "Obviously, the use of natural refrigerants must also be accompanied by energy efficiency, easy installation and remote monitoring. This is the reason for our ongoing commitment to research and development aimed at proposing specific and effective solutions that fulfil the needs of all applications and store formats".

CAREL @ Euroshop Natural efficiency, available now

hall 16 stand 16E03 Euroshop, Düsseldorf 5 – 9 March 2017

For further information on CAREL's solutions go to www.carel.com or follow us on Twitter @CAREL_group

About CAREL

CAREL is one of the world leaders in control solutions for air-conditioning, refrigeration and heating, and systems for humidification and evaporative cooling. Our products are designed to bring energy savings and reduce the environmental impact of equipment and systems. Our solutions are used in commercial, industrial and residential applications. CAREL has 19 fully-owned subsidiaries and 7 production sites, as well as partners and distributors in a further 75 countries.

For further information, go to www.carel.com