

Serve-over cabinet

EMILIE

VIESSMANN

climate of innovation

Front runner for service and space efficiency



Heating systems
Industrial systems
Refrigeration systems ◀



Choose versatile flexibility!

Before, there were two options – a cabinet to sell packaged products, or a serve-over counter for fresh goods. Never both. Until now.

Emilie is a unique serve-over concept, which combines service and self-service into one cabinet. The cabinet consists of two layers – the upper deck is designed for serve-over sales with unpackaged fresh food and the lower deck is for self-service sales. However, with the innovative glass mechanism the upper deck can be easily switched into self-service mode.

Most efficient use of staff and space

Thanks to the structure design, Emilie offers 50% more display area compared to traditional serve-over counters in the same floor space. The whole display space can be in efficient use at all times, because there is no need to shut down the upper deck. During slower hours upper part can be switched into self-service mode and the staff behind the counter is relieved for other duties.

True sales booster

Studies show that the sales of packaged products benefits from the association of freshness when fresh goods are displayed in the same cabinet. Also LED lighting in both decks and end panels with large glasses will improve the product visibility from all angles. These features makes Emilie a true sales booster that is also verified in several customer cases.



Choose Emilie for

- More display area compared to traditional counters
- Efficient use of staff
- Food display that will increase the sales

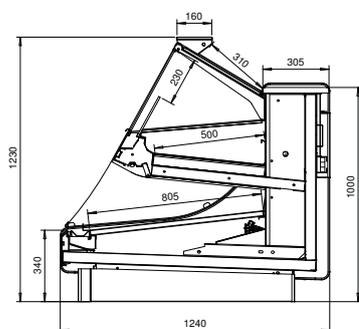


Technical specifications



| | |
|-----------------------------|--------------------------------------|
| External length (mm) | 1250, 1875, 2500, 3750 |
| External height (mm) | 1230 |
| External depth (mm) | 1240 |
| Temperature range | +0 to +2 °C and +2 to +4 °C |
| Refrigerants | R404, R744 (CO ₂), Brine |

Emilie-SO-DD **°C** +0 to +2 and +2 to +4



Standard equipment

- Separate evaporator for upper and lower part
- Painted plate 33mm end panel
- Separate electronic thermostat for upper and lower part of the cabinet (including control and defrost cut-out thermostats, defrost timer and temperature display)
- Expansion valve for refrigerant R404A, R744 (CO₂) and brine
- Defrost water outlet pipe for the full length of the cabinet



Glass in front



Moving the glass up



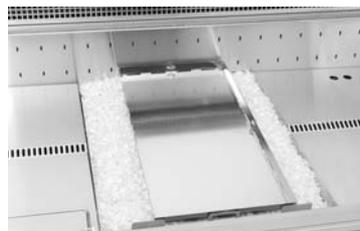
Moving the glass to the back

Innovative mechanism for keeping the glass in front or moving it to the back.

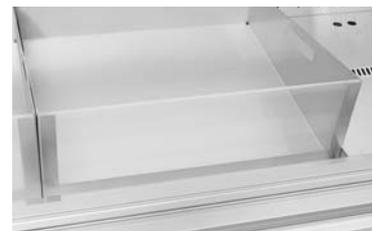
Optional accessories



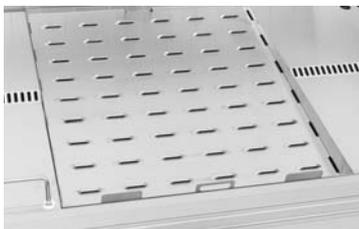
Cutting board



Gastronome tray



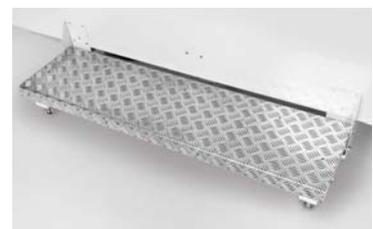
Crayfish bowl



Ice flake grid



Multifunctional rack



Swing step

- Night curtain
- Ice flake grid
- Display plate
- Cutting board
- Stand for scale 550x500mm
- Gastronome tray 250x250mm
- Gastronome tray 500x125mm
- Gastronome tray 500x250mm
- Crayfish bowl 500x250mm
- Crayfish bowl 500x500mm
- Multifunctional rack
- Swing step
- Acrylic divider on top shelf

Benefits



Emilie sets the new standard for versatile cabinets and delivers the functionality of a large supermarket-type display in a compact size.

- 1 Innovative mechanism for keeping the glass in front or moving it to the back
- 2 More display area for groceries per footprint
- 3 Variable options for combining fresh and packaged chilled food
- 4 Ergonomically designed so products are easy to reach for staff and shoppers
- 5 LED lighting and large glass surfaces intensifies product display

Success story: Kesko Supermarket Raisio Center, Finland

Emilie combines the features of both service and self-service cabinets.

Shop owner Timo Könttä at Kesko Supermarket Raisio Center decided to replace all the refrigeration cabinets and create a sense of spaciousness in his shop.

Timo Könttä needed to replace the refrigeration equipment because the old cabinets were near the end of their service life. He also wanted the shop to feel more spacious and to improve the efficiency of the shop's floor plan in an elegant way.

The shop owner's selected supplier was Viessmann, whose refrigeration solutions have an open and modern design that optimises the use of space. Timo Könttä believes Viessmann's strengths are the product capacity, energy efficiency and the appearance of the cabinets.

Benefits of two different cabinets

Emilie was selected for the sales of service counter products. Emilie's top shelf is ideal

for selling refrigerated fresh products, and the lower section is suitable for ready-packed products. The cabinet allows the efficient use of space and significantly improves product visibility.

Emilie's combination of two display areas in one cabinet means customers can be served easily and can quickly pick up a packaged meal at the self-service counter. Since the new cabinet was installed, sales of ready-packaged products have doubled from those sold from the old service counter.

Viessmann products made the shop solution Timo Könttä wanted possible, creating a sense of spaciousness and extra aisle space in the shop.



The stylish Emilie serve-over placed in the fish and meat sections of Kesko Supermarket Raisio Center improve product visibility and optimise aisle space.



Raisio Center is the biggest Kesko Supermarket in southwest Finland.



Refrigeration systems
product catalogue
at App store.

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