

BEAUTIFUL INSIDE OUT



# INCREASE SALES WITH EYE-CATCHING DISPLAYS

PERFECT FOR BAKERY PRODUCTS

FROM DESIGN to technology, the innovative serve-over family Aida has all it takes to increase the sales of pastry, cakes, ready meals, delicacies and chocolates.

With a versatile range of models, Aida easily adapts to different retail environments from small convenience stores to supermarkets.

Choose the Aida models that suit your individual needs and line them up as an attractive bakery product sales area in order to catch consumers' attention. The upgraded store image will make the shopping experience more enjoyable and solidify customer loyalty.

Aida will not only boost sales but also ensure the lowest life cycle costs thanks to ease of use, reliability, reduced product waste, and lower energy consumption.













- 1. AIDA SERVE OVER DISPLAY
- 2. AIDA BAKE OFF DISPLAY
- 3. AIDA HOT DISPLAY
- 4. AIDA SERVE OVER AND SELF SERVICE DISPLAY
- 5. AIDA EXTERNAL ANGLE DISPLAY



## OFFER A SUPERIOR SHOPPING EXPERIENCE

#### **GREAT PRODUCT VISIBILITY** and

stylish design invite the consumer to come and take a closer look at the goods. The integrated LEDs help show delicacies in the most favourable light. All in all, Aida is a magnet for shoppers.

### STAND OUT FROM THE COMPETITION

**VARIABLE** and modular, Aida cabinets can be configured to make new ideas come to life.

The Aida range offers a variety of models, colours and front-glass options in order to build impressive cabinet line-ups whatever the size of the store. The eye-pleasing design further enables you to stand out from the competition with unique concepts.

Aida also offers a whopping 25% more shelf space compared to other displays of the same size.



Multiplexing kit



Classic front glass



Retro front glass



LED Lights

#### **BODY COLOURS**







Stainless steel

#### STANDARD FRONT PANELS





Stainless steel

\*Choice of gold and black body colours

LOW LIFE **CYCLE COSTS** 

#### SAVE ENERGY, TIME AND MONEY

THANKS TO a robust and well-insulated body, ideal air circulation and the latest technology components, Aida uses 20% less energy than other serve-over counters of the same size. Refrigerant R290 and ESM fans, which are available as optional accessories, lower energy consumption even further.

Aida's long-life components ensure low maintenance, while the excellent temperature performance reduces food waste.

#### STANDARD EQUIPMENT

- Two front glass types: Classic and Retro
- Three body colours: gold, black and stainless steel
- Thermo glasses
- Integrated LED shelf lights
- · Adjustable glass shelves with a tilting option
- · R404 as coolant

#### **OPTIONAL ACCESSORIES**

- R290 as coolant
- Ambient models
- ESM low-energy fans
- GN pan shelves and GN pans
- · Special cake trays
- LED bars behind front panels
- Under-the-counter bin
- Trays designed to fit the shelves
- Castors
- Evaporator dust filter
- · Multiplexing kit
- · Three front panels: oak, stainless steel and black





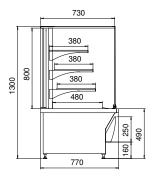
#### TECHNICAL SPECIFICATIONS

Model	Height [mm]	Width [mm]	Depth [mm]	Refr. area [m²]		
SERVE OVER	ſwwi	ſwwl	ſwwi	[m]		
Aida-60-SO	1300	600	770	0.84		
Aida-90-SO	1300	900	770	1.32		
Aida-90-SO-HC	1300	900	770	1.32		
Aida-120-SO	1300	1200	770	1.81		
Aida-120-SO-HC	1300	1200	770	1.81		
Aida-150-SO	1300	1500	770	2.30		
Aida-150-SO-HC	1300	1500	770	2.30		
BAKE OFF & HOT						
Aida-90-BO*	1300	900	770	1.32		
Aida-120-BO*	1300	1200	770	1.81		
Aida-60-H*	1300	600	770	0.84		
Aida-90-H*	1300	900	770	1.18		
SELF SERVICE / SERVE OVER						
Aida-90-SS*	1300	880	770	1.18		
Aida-120-SS*	1300	1200	770	1.67		
Aida-90-SSO/SSL	1300	900	770	1.18		
Aida-120-SSO/SSL	1300	1200	770	1.67		
EXTERNAL ANGLE & PACKING TABLE						
Aida-EA-45-SO*	1300	1180 (570 back)		0.97		
Aida-EA-45-SO*	1300	1180 (570 back)	730	0.97		
Aida-EA-45-PT	910	1180 (570 back)	730	-		
Aida-90-PT	910	900	790	-		

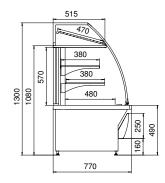
 $<sup>\</sup>ensuremath{^*}$  available only with the Classic front glass

Air temperature	Aida-SO	+2+4°C	Aida-BO	+2+4°C
	Aida-H	+65+80°C	Aida-SS, SSO	+2+8°C
	Aida-EA	+4+8°C	Aida-SO-HC	+2+4/+15+18°C

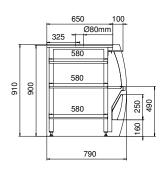
#### AIDA-SO & SSO RETRO GLASS



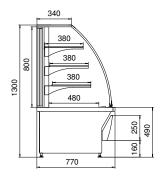
AIDA-BO CLASSIC GLASS



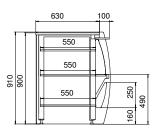
#### AIDA-PT

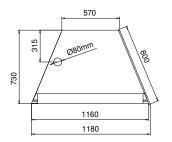


#### AIDA-SO, H, SSO & SS CLASSIC GLASS

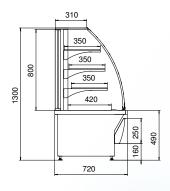


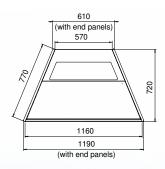
#### AIDA-PT-EA





#### AIDA-EA CLASSIC GLASS





#### **Abbreviations**

SO = Serve Over Display

HC = Serve Over Display with Humidity Control

BO = Bake Off Display H = Hot Display

SS = Self Service Display

SSO = Self Service and Serve Over Display

EA = External Angle Display
PT = Packing Table Display









#### FINLAND Headquarters Norpe Oy

Tel. +358 19 537 8000 www.norpe.com marketing@norpe.fi

#### FINLAND Norpe Suomi Oy

Tel. +358 19 537 8000 www.norpe.fi marketing@norpe.fi

#### S W E D E N Norpe AB

Tel. +46 8 5941 1200 www.norpe.se info@norpe.se

#### N O R W A Y Norpe AS

Tel. +47 3336 3500 www.norpe.no post@norpe.no

#### ESTONIA Norpe Eesti Oü

Tel. +372 675 5150 www.norpe.ee info@norpe.ee

#### R U S S I A Norpe Moscow Norpe St. Petersburg

Tel. +7 499 277 1260 www.norpe.com.ru

#### P O L A N D Norpe Polska SP.z. o.o

Tel. +48 22 882 0020 www.norpe.pl norpe@norpe.pl

#### LATVIA Norpe Latvia

Tel. +371 6782 8449 www.norpe.com info@norpe.lv

#### G E R M A N Y Norpe GmbH

Tel. +49 17 3546 4672 www.norpe.de info@norpe.de

#### DENMARK Vibocold A/S

Tel. +45 8661 3411 www.vibocold.dk mail@vibocold.dk

#### UNITED KINGDOM

Norpe Refrigeration Ltd

Tel. +44 (0) 161 968 5080 www.norpe.co.uk info@norpe.co.uk

