



Save time & energy, sell more!

Create the ultimate fresh experience in a controlled microclimate with the Vision MK II.

- Durable
- ▶ Modular components mean endless possibilities
- Award-winning design
- ► Fresh and attractive products
- ► Patented cold-plate technology







Night cover: non-stop selling

Leave products on display until closing time!

- 1. No need for packaging
- 2. Place in one minute
- 3. Night switch On
- 4. Save energy
- 5. Remove night cover
- 6. Start selling

Cold plate technology & micro mist

SON TO SOLVE

Cold plate technology

- ► Up to 5x less dehydration
- ▶ 10x lower airflow than with forced air



Micro misting

- ► TÜV: <0.55% dehydration
- Low weight loss
- ▶ Fresh, mouthwatering presentation with Weight Saver II









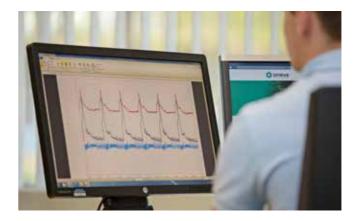
Proper test facility

Sustainability

Smeva keeps pace with the latest developments in natural refrigerants.



- ▶ Ready for CO₂ and other natural refrigerants
- ▶ Lowest energy consumption in the market
- ▶ TÜV certified dehydration of just 0.55% in 24 hours
- ▶ Display case works perfectly at an evaporation temperature equivalent to -6 °C, through optimum evaporator and cold plate operation (at 20 °C ambient temperature)



Our own high-end test lab

- ▶ Testing in accordance with international standards
- ► ISO 23953 standards
- ► Simulation of all desired conditions: temperature, humidity, air speed and light intensity

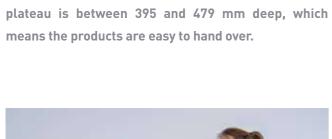




Easy to clean

Thanks to the cold plate technology and very few removable parts, the Vision MK II is very easy to clean. This allows you to maintain good hygiene.

- ▶ Only clean the presentation plateau and the louvres
- ► Few removable parts
- Save up to 1 hour per day on cleaning time



The tapered back side provides optimal support and

allows you to reach farther inside the display case.

With the straight window design, the horizontal glass

Ergonomic





- Easily hand over products
- ► Easy-to-move Smeva accessories
- ► Easy access



Optimum support and extra reach due to tapered back side.

Design options

1. Glass construction

- Retro
- ▶ Greenline
- Panorama

2. End panels

- Low
- ► Medium-high
- High

3. Decorative plates in front

- Standard
- Flush

4. Internals

- ► Cold plate: uncoated (stainless steel) or black (stainless steel) presentation plateau
- ► Louvres: uncoated (techn. silver) or black (anodized) slats
- ► Step-decks: Stainless steel or Sendzimir powder coating RAL colour

5. Work surface

- ► Stainless steel
- Granite
- ► HPL
- Composite

6. Bumper rail

► 1-, 2- and 3-piece (round or rectangular profile)



Greenline glass construction



Low end panels



Standard decorative panel



Cold plate

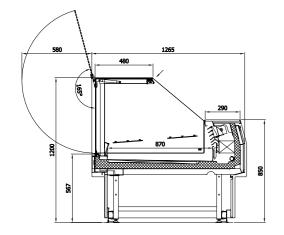


Stainless steel work surface

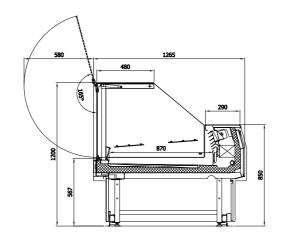


Bumper rail rectangular, 2-piece

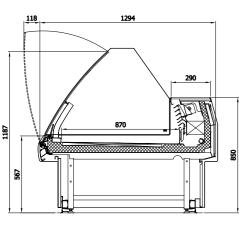
Glass construction



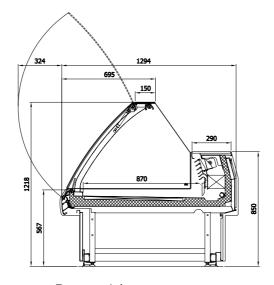
Greenline with lighting



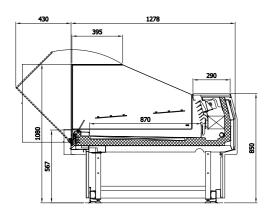
Greenline without lighting



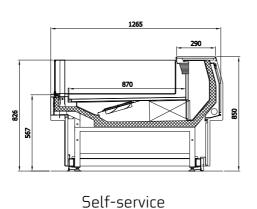
Retro



Retro with payment tray

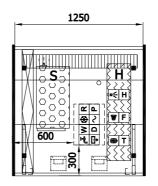


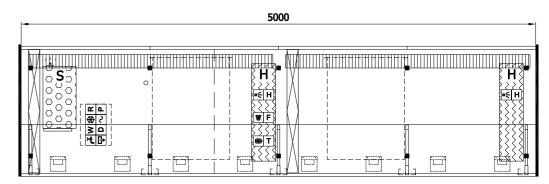
Panorama



Modular construction

Vision MK II display cases are built from one-piece modules, ranging in size from 1250 to 5000 mm in width. The display case can be extended infinitely, in increments of 312.5 mm. This allows you to assemble a display case of any desired length.

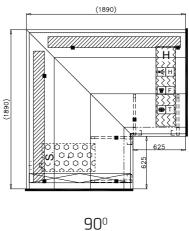


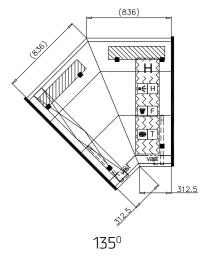


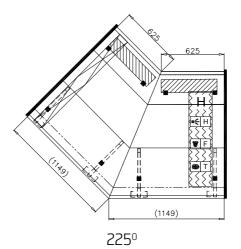
Corners and modules

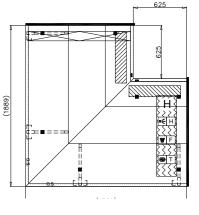
With four standard corner modules, the shape can be further defined.

There are also several variations possible, with different angles.









2700

Be inspired

Visit our showroom and factory, where you will experience the products and see our specialists doing what they love. Or join us on a visit to inspiring locations furnished with Smeva refrigerated retail display appliances.







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We are enthusiastic about cooling. This is what distinguishes Smeva from the competition. We've been developing, manufacturing and supplying first-class refrigeration and freezer solutions for customers across the world since 1920. We operate in a large variety of markets, including speciality stores, supermarkets, the hotel and catering industry , the food and non-food industry as well as healthcare and non-profit organisations. We deliver optimum storage conditions and high-quality service everywhere.

Dedicated to freshnessSince 1920