

# AHT EXPERT STAGE at EuroShop 2026



At our EXPERT STAGE, our specialists share applied insights from real retail projects: Covering future-ready refrigeration strategies beyond 2030, plug-in and centralized systems, energy efficiency, regulatory readiness (FGAS & PFAS) and scalable store concepts. Concise live sessions delivering practical perspectives for food retail decision-makers.

## Sunday, 22 Feb

- 11.30–12.30 Psychology of Cooling: How Technology Influences Food Retail Sales
- 13.30–14.30 Lower Energy, Lower Complexity: Designing Refrigeration for Lean Store Operations
- 14.30–15.30 Choosing the Best refrigeration technology for your market
- 15.30–16.30 R290 Explained: Safety, Efficiency and Myths

## Monday, 23 Feb

- 10.30–11.30 Remote CO<sub>2</sub>: Challenges and Solutions
- 11.30–12.30 Plug-in vs System Refrigeration: Making the right choice for modern store formats  
Panel Discussion
- 12.30–13.30 Psychology of Cooling: How Technology Influences Food Retail Sales
- 13.30–14.30 FGAS & PFAS: What do you need to know?
- 14.30–15.30 From CO<sub>2</sub> Targets to Store Reality: How Refrigeration Really Impacts Retail ESG Goals  
Panel Discussion
- 15.30–16.00 Refrigerant Strategy for HVAC
- 16.30–17.30 Services for the Food Retail — Minimize Downtime, Maximize Performance

## Tuesday, 24 Feb

- 10.30–11.00 Choosing the best refrigeration technology for your market
- 11.30–12.30 Commercial Refrigeration After 2030: What Retailers must decide today — A look into upcoming regulations like FGAS and PFAS  
Panel Discussion
- 12.30–13.30 Remote CO<sub>2</sub>: Challenges and solutions
- 13.30–14.30 Services for Food Retail — Minimize Downtime, Maximize Performance
- 14.30–15.30 Scaling Refrigeration Across Hundreds of Stores: Lessons from Standardized Concepts  
Panel Discussion
- 15.30–16.30 R290 Explained: Safety, Efficiency and Myths
- 16.30–17.30 FGAS & PFAS: What do you need to know?

## Wednesday, 25 Feb

- 10.30–11.30 FGAS & PFAS: What do you need to know?
- 11.30–12.30 Total Cost of Ownership in Refrigeration: Why CAPEX Alone Is Misleading  
Panel Discussion
- 12.30–13.30 Refrigerant Strategy for HVAC
- 13.30–14.30 R290 Explained: Safety, Efficiency and Myths
- 14.30–15.30 Bridging the Skills Gap: Strategies to Overcome Labour Shortages in Commercial Refrigeration  
Panel Discussion
- 15.30–16.30 Services for Food Retail — Minimize Downtime, Maximize Performance
- 16.30–17.30 Remote CO<sub>2</sub>: Challenges and solutions

## Thursday, 26 Feb

- 10.30–11.30 Choosing the best refrigeration technology for your market
- 11.30–12.30 Lower Energy, Lower Complexity: Designing Refrigeration for Lean Store Operations
- 13.30–14.30 Services for Food Retail — Minimize Downtime, Maximize Performance
- 14.30–15.30 R290 explained: Safety, Efficiency and Myths
- 15.30–16.30 Psychology of Cooling: How Technology Influences Food Retail Sales