ASK FOR A QUOTATION - MEAT RAIL SYSTEMS AND MEAT FRAMES

Your quote will be developed as a customized project. It will be detailed and issued considered the following aspects:

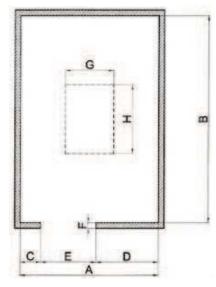
- SAFETY
- SPACE OPTIMIZATION
- MAXIMUM HIGYENE STANDARDS
- ATTENTION TO THE USER'S NEEDS
- VALUE FOR MONEY

This is why we always need you to provide as much information as possible among those listed. By following our guidelines you will help us to provide quick answers. Please, send the details to the following e-mail address: **commercial@aiguidovie.it** or by fax: +39 (0)41 921409.

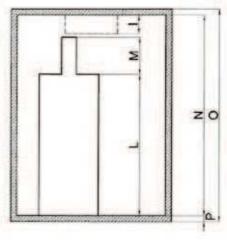
Kindly send us the following measurements:

| A/B/N | INTERNAL MEASUREMENTS OF THE COLD ROOM |
|-------|--|
| F | PANEL THICKNESS |
| C/D | DOOR POSITION |
| E/L | DOOR OPENING/KIND OF DOOR |
| M | HEIGHT OF THE MEAT RAIL PASSAGE |
| G/H/I | POSITION AND DIMENSION OF THE EVAPORATOR |
| 0 | EXTERNAL HEIGHT OF THE COLD ROOM |
| P | THICKNESS OF THE PAVEMENT (if existing) |

VIEW FROM ABOVE



VIEW FROM THE SIDE



In addition, for the cold room please specify:

- the type of meal (beef, pork, mutton, etc.)
- the cut (quarter, side, patches, etc.)
- the approximate quantity (weight) of the meat to store

For the path outside the cold room please:

- send us a drawing with the measurements of the room, showing existing walls, posts, tables, etc.
- specify possible differences in levels (steps, scales, goods lift, etc.)
- indicate the height of the room and possible obstructions if the meat rail is fixed on the ceiling
- clarify the height and type of opening of the doors for the entrance of the meat