

HOOKED BARS AND SELF-SUPPORTING HOOK HANGERS

The hook hangers we propose are available either with sliding hooks or fixed hooks, with different brackets for wall installation or ceiling installation.

The range includes:

- WALL-MOUNTED HOOKED BARS
- FLOOR-TO-CEILING HOOK HANGERS
- HOOK HANGERS WITH RESTS

They are widely used to hang up salami, ham or cheese and display them in butcher shops, supermarkets and delicatessens. They are also used as a cheaper alternative to meat framings in cold rooms.

Apart from wall-mounted solutions and hooked bars on uprights, our range also includes a new vertical SELF-SUPPORTING MODEL of cold cut hanger, which can be easily relocated inside the delicatessen.

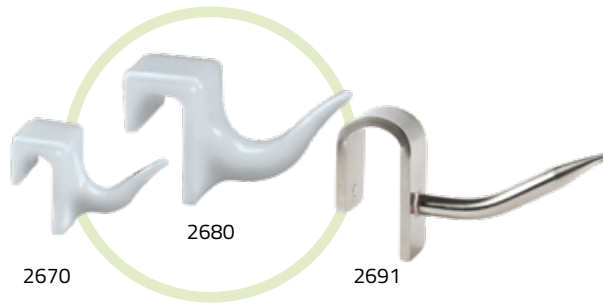


HOOK HANGERS

"FLOOR TO CEILING" HOOK HANGERS

Developed with uprights (code 2050) and oval sections. It is the best structure to hang pieces of meat in cold rooms with reduced costs.

Typical installation: on the wall or in the corner for prefabricated or brick cells, leaning on the floor on the plates and fixed to the ceiling with suitable spacers (code 2990).



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FOR "FLOOR TO CEILING" HOOK HANGERS COMPONENTS REFER TO MEAT FRAMINGS SECTION



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HOOK HANGERS WITH RESTS

Wall hook hanger made with uprights provided of rests and oval sections 50x20 mm, the ideal solution for salami or small sized pieces. In the picture below the rest is highlighted.

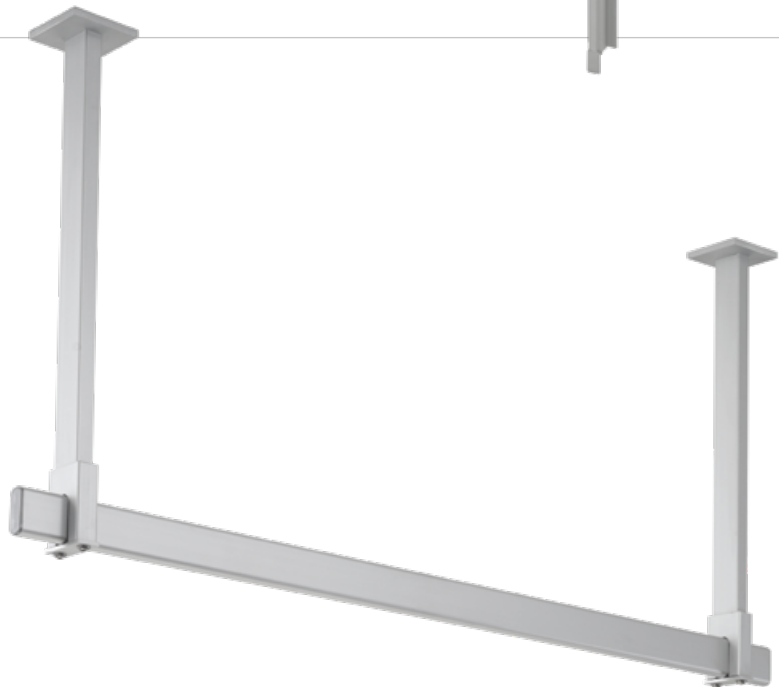
TYPICAL INSTALLATION: fixed to the wall of prefabricated cells with auto-threaded screws.

The distance between the wall and the section centre is 120 mm. The standard height of the upright is 1050 mm (1 rest) and 1950 mm (2 or 3 rests). Number of uprights, section length and quantity of hooks on request.



CEILING-MOUNTED HOOKED BARS

Hook bars are widely used to hang up and display ham or salami in butcheries, delicatessens and supermarkets. They are made of anodised aluminium alloy and are designed to support a wide range of load capacities. Different brackets are available, for wall or ceiling installation.

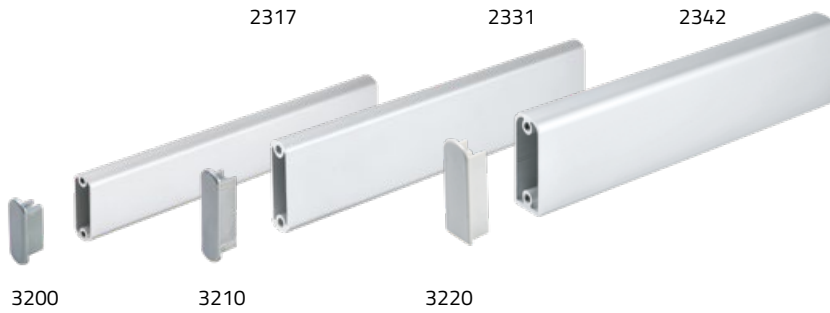


WALL-MOUNTED HOOKED BARS



HOOK HANGERS COMPONENTS

HANGING BARS: bars of several dimensions and shapes (oval or half-oval) which are used to hang up meat. They are delivered with end caps.



3200 Top cap for oval bar section 50x20 mm (polyethylene)

2317 Oval bar section 50x20 mm

3210 Top cap for oval bar section 70x20 mm (polyethylene)

2331 Oval bar section 70x20 mm

3220 Top cap for half-oval bar section 75x30 mm (polyethylene)

2342 Half-oval bar section 75x30 mm

BUTCHER HOOKS: they are available in plastic material and in stainless steel. Both of them have been designed for our hanging bars, are removable and suitable for direct contact with food



2670 Plastic hook for foodstuffs, for oval bar 50x20/70x20 mm. Max load capacity 100 Kg

2680 Plastic hook for foodstuffs, for half-oval bar 75x30 mm. Max load capacity 200 Kg

2691 Stainless steel hook, for half-oval bar 75x30 mm. Max load capacity 300 Kg

WALL BRACKETS: they are used to fix the hanging bars to the wall



3050 Head bracket for half-oval bar section 75x30 mm

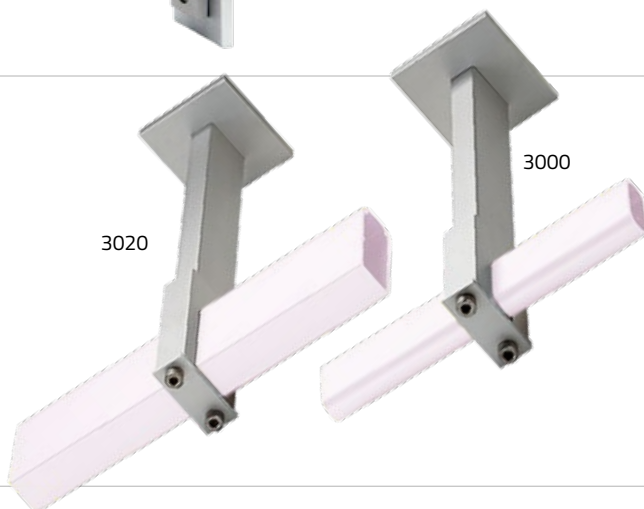
3040 Head bracket for oval bar section 50x20 mm (available also code 3041, for oval bar section 70x20)

3110 Wall attachment (equipped with cap nuts) for regular brackets

2810 Pair of expanding attachments (2 screws, 2 pegs)

3100 Regular bracket – with or without reduction gear (the distance between the wall and the bar centre is 155 mm)

HANGING BRACKETS: they are used to fix the hanging bars to the ceiling



3020 Hanging bracket for half-oval bar section 75x30 mm, length up to 500 mm (for different measures refer to the price list)

3000 Hanging bracket for oval bar section 50x20 mm, length up to 500 mm (for different measures refer to the price list) Available also code 3035 for oval bar section 70x20 mm, length up to 500 mm (for different measures refer to the price list)