

MEAT FRAMINGS



The self-supporting framing is the cheapest and most functional solution to hang and store meat in cold rooms without drilling cold room panels.

Our framings are made of anodised aluminium alloy and developed with our exclusive design. The foldaway system we have invented, now widely used in the market, is specially meant to install hooked bars for meat hanging between the uprights, thus allowing to cater space also in small refrigerated cells and making assembly very quick and easy. A wide range of interchangeable components has been studied to provide bespoke solutions according to the user's needs. They are all suitable for contact with foodstuffs in compliance with current European laws and regulations.





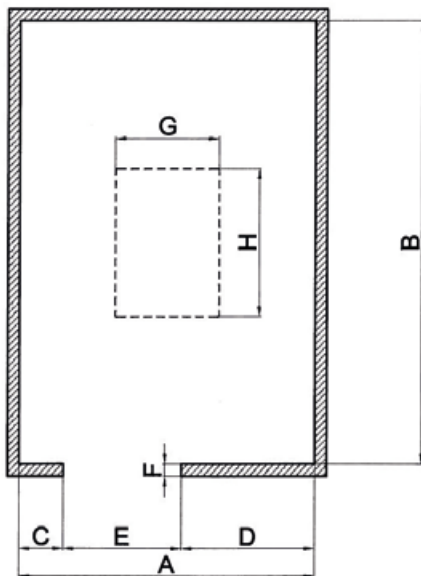
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|--|---|---|---|
|   <p>EN AW-6060 EN AW-6063</p> | <p>Made of certified aluminium alloy. Suitable for direct food contact, in compliance with EU Regulation CE 1935/04</p> |  | <p>High load resistance. Designed to your requirements</p> |
|  <p>-30°</p> | <p>Tested in cold rooms (down to - 30 °C)</p> |  | <p>Made to measure</p> |
| <p>HACCP</p> | <p>Easy to clean and sanitize in accordance with HACCP</p> |  | <p>Stable and resistant: no plastic connections</p> |
|  | <p>Removable plastic hooks and shelves. Washable in dishwasher</p> |  | <p>Easy and quick assembly</p> |
|  | <p>Certified maximum load capacity. Calculated according to Eurocode 9</p> |  | <p>Adjustable feet for slope compensation</p> |
|  | <p>Designed according to European security norms</p> |  | <p>Self-supporting structure. Installed without drilling cold room panels</p> |

Your quotation will be developed as a project study. It will be as accurate as possible and will always consider some crucial aspects such as:

- SAFETY
- SPACE OPTIMIZATION
- HYGIENE REGULATIONS
- USER'S NEEDS
- PRICE/QUALITY RATIO

We kindly ask you to provide as much information as you can among those we have listed below. By following our instructions, you will help us meet your request quickly. Please, e-mail required information to preventivi@aiguidovie.it or fax them to +39 041 921409

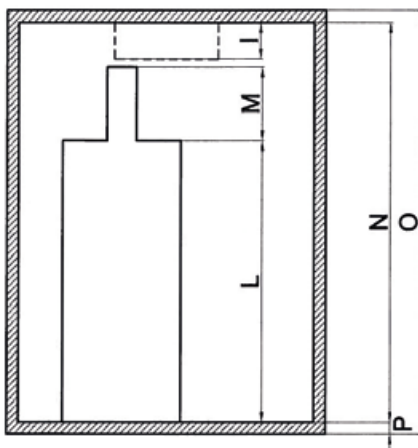
PLAN



We kindly ask you to specify:

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

ELEVATION



| | |
|-------|--|
| A/B/N | INTERNAL DIMENSION OF THE COLD ROOM |
| C/D | POSITION OF THE DOOR (internal dimension) |
| E/L | DIMENSIONS OF THE DOOR, TYPE OF OPENING (sliding door, etc.) |
| G/H/I | DIMENSIONS AND POSITION OF THE EVAPORATOR |



3 **REMOVABLE HANGING BARS:** *they can be easily moved and added at will*



 **100 Kg**

2 **FOLDABLE SHELVES:** *very useful for boxes and trays to cater space*




1 **POLYPROPYLENE SHELVES:** *the staves can be washed in dishwasher and are suitable for direct food contact. Tested down to -30° C*


 100 Kg  200 Kg  300 Kg


4 **REMOVABLE HOOKS:** *available in two versions, AISI 304 **stainless steel hooks** or **plastic hooks** for foodstuff*



HIGH LOAD RESISTANCE
Certified max. load capacity, in compliance with EUROCODE 9

 **700kg** 1 m

 **340kg** 1,5 m

 **190kg** 1,8 m



5 **ADDITIONAL BARS:** *meat can be hung up on **more levels** to get best storage optimization*

6 **ALUMINIUM ALLOY CONNECTIONS:** *they are designed to make the whole structure very **solid and stable***



7 **BIG ADJUSTABLE BASE PLATES:** *load is equally distributed and floor slopes are easily compensated*

MEAT FRAMING COMPONENTS



2729

END CAPS: the caps in plastic for foodstuff hygienically and aesthetically close the top of the uprights.

2729 End cap for regular uprights 58x58 mm



2050

UPRIGHTS: self-supporting pillars which lean on base plates and distribute the load on the ground

2050 Regular upright 58x58 mm



2003

BASE PLATES: structural elements which are fastened to the uprights and distribute the load on the ground

2003 Nylon base plate Ø 160 mm, h 34 mm, adjustable height – for upright 2050 (also available code 2007 – for upright 2060)



2317

2331

2342

HANGING BARS: bars of several dimensions and shapes which are horizontally placed between uprights to hang up meat and, at the same time, to reinforce the structure. Optional removable bars can be added to enlarge the storage area.

2317 Oval bar section 50x20 mm

2331 Oval bar section 70x20 mm

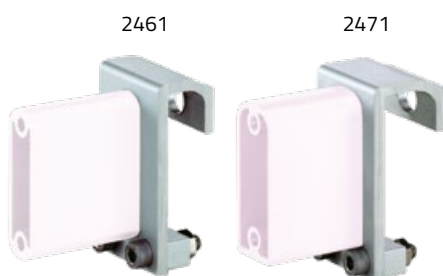
2342 Half-oval bar section 75x30 mm



2431

FOLDAWAY HOOKS: they are meant to fix the hanging bars to the uprights

2431 Adapted foldaway hook upright-bar section 70x20 and 75x30 mm



2461

2471

MOBILE ATTACHMENTS: they are used to add removable hanging bars

2461 Mobile attachment for oval bar section 70x20 mm

2471 Mobile attachment for half-oval bar section 75x30 mm

SHELVES: they are fixed between the uprights and are used for box or tray storage

"P" type folding shelf with staves
(50 mm staves in polypropylene, 40 mm space between staves)

P



P

SHELF CLAMPS: they are used to fix the shelves on the uprights

Clamp for folding shelves
(also available: code 2411 – for fixed shelves)

2410



2410

BUTCHER HOOKS: they have been designed for our hanging bars, are removable and suitable for direct contact with food

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

2670



2670

2680

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

2680

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

2691



2691

SPACERS: they are used to stiffen the structure

Spacer to block the upright on the ceiling

2990

Regular spacer

2700

Regular spacer with pierced plates

2715



2990

2700

2715

ATTACHMENTS BAR/BEAM:
they are used if beams are required for the framing

Attachment for half-oval bar section 75x30 on beam 100x66/140x66 mm (the framing with beams may include the following codes: beams 2200-2210, inserts 2230-2240, spacers 2700-2701-2702. Refer to meat rail system section)

2481



2481