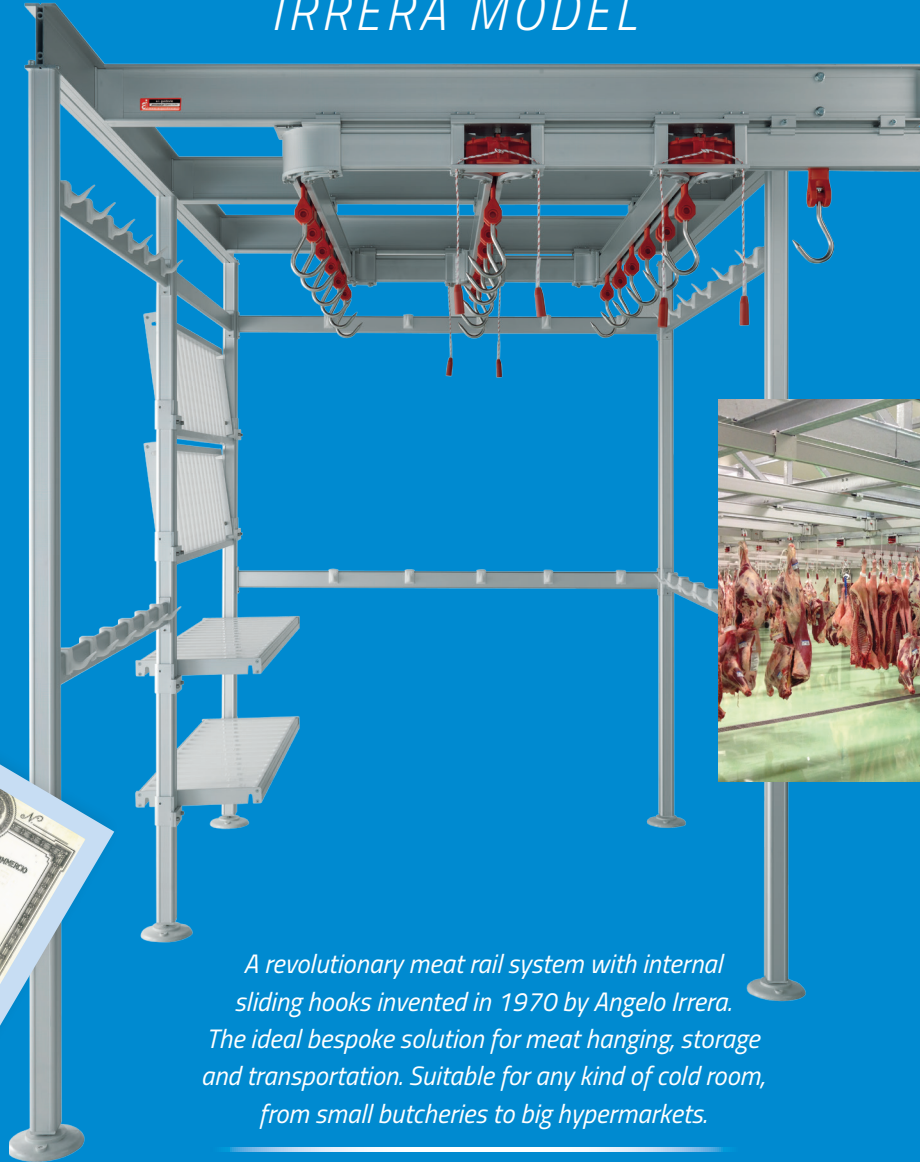















**a.i. guidovie**  
*attrezzature per il punto vendita*

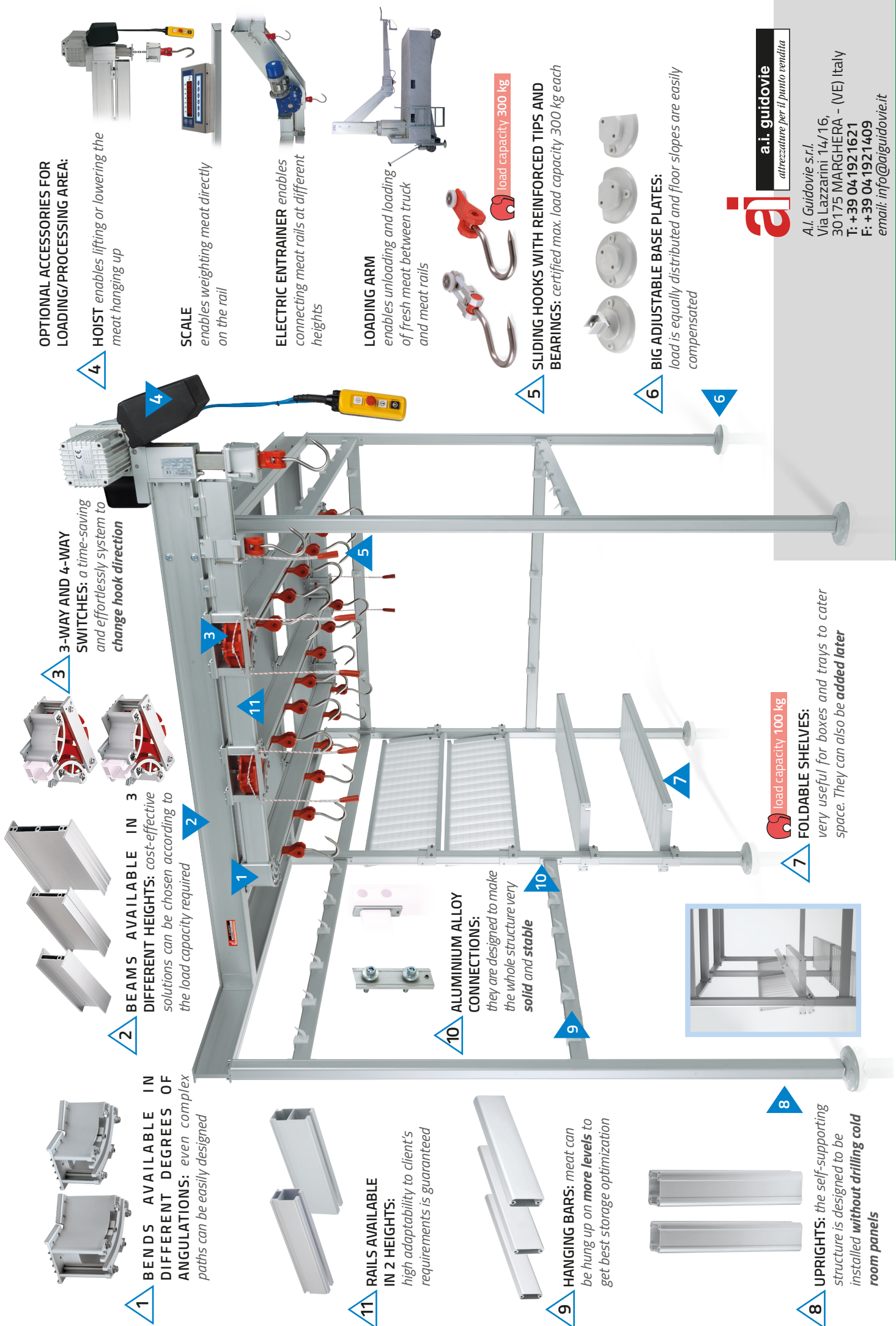
# MEAT RAIL SYSTEM

## IRRERA MODEL



*A revolutionary meat rail system with internal sliding hooks invented in 1970 by Angelo Irrera. The ideal bespoke solution for meat hanging, storage and transportation. Suitable for any kind of cold room, from small butcheries to big supermarkets.*

  EN AW-6060 EN AW-6063	Made of certified aluminium alloy. Suitable for direct food contact, in compliance with EU Regulation CE 1935/04		High load resistance. Designed according to clients' requirements
	Designed according to European security requirements		Stable and resistant: no plastic connections
	Made to measure. Available in the following versions: 1. self-supporting structure 2. aerial installation · fixed to the ceiling · fixed to the wall · fixed to existing structures 3. both systems combined	  <b>HACCP</b>	Removable plastic hooks and shelves. Washable in dishwasher  Easy to clean and sanitize in accordance with HACCP
	Certified load capacity. Calculated according to Eurocode 9		Easy and quick assembly
	High modularity. Easy to integrate over time		Adjustable feet for slope compensation



**1 BENDS AVAILABLE IN DIFFERENT DEGREES OF ANGULATIONS:** even complex paths can be easily designed

**2 BEAMS AVAILABLE IN 3 DIFFERENT HEIGHTS:** cost-effective solutions can be chosen according to the load capacity required

**3 3-WAY AND 4-WAY SWITCHES:** a time-saving and effortlessly system to change hook direction

**OPTIONAL ACCESSORIES FOR LOADING/PROCESSING AREA:**

**4 HOIST:** enables lifting or lowering the meat hanging up

**SCALE**  
enables weighting meat directly on the rail

**ELECTRIC ENTRAINER** enables connecting meat rails at different heights

**11 RAILS AVAILABLE IN 2 HEIGHTS:** high adaptability to client's requirements is guaranteed

**LOADING ARM**  
enables unloading and loading of fresh meat between truck and meat rails

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

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

**5 SLIDING HOOKS WITH REINFORCED TIPS AND BEARINGS:** certified max. load capacity 300 kg each

load capacity 300 kg

**8 UPRIGHTS:** the self-supporting structure is designed to be installed **without drilling cold room panels**

**7 FOLDABLE SHELVES:** very useful for boxes and trays to cater space. They can also be **added later**

load capacity 100 kg

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



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