



a.i.guidovie  
since 1972

MEAT RAIL SYSTEMS



MEAT FRAMINGS



HOOK HANGERS



SHELVING



TABLES, SINKS AND CHOPPERS



ROLLERS



TROLLEYS



DISPLAY UNITS



COMPLEMENTS



General  
catalogue  
REV.10.2021



a.i.guidovie





*We always ensure our clients professional assistance and consultancy, thus becoming a stable support for any need.*

# A.I. GUIDOVIE

## *Supporting satisfaction*

Forty years ago Angelo Irrera, our company's founder, invented and patented the first meat rail system with internal sliding hooks, a revolutionary solution conceived to prevent the hook from dropping, thus ensuring the safety of the user.

Since then, we have continuously been committed to satisfying our clients, working hard to enhance the product we have created and looking for new bespoke solutions. Our founder's know-how, our enthusiastic and well experienced team and our attention to the clients' needs have enabled a constant search and a continuous improvement of our offer.

As a result, our product range has steadily expanded with the passing of time. Apart from meat rail systems, we now manufacture also different models of framings and hook hangers, shelving for cold rooms, trolleys, display units for fruits and vegetables and furniture for the processing rooms. We can meet the needs of any client, ranging from retail, to food industry and HORECA. We usually cooperate with distributors of Horeca equipment, cold room producers, engineering companies, architects, industrial refrigeration installers or shop fitters and have supplied several installations in international supermarket chains, in Italy and in Europe.



# CHOOSING QUALITY

## ALUMINIUM ALLOYS

Our profiles - developed from our own exclusive designs - are extruded with specific primary aluminium alloy, in compliance with qualitative standards UNI EN 573 and UNI EN 755. They are then heat-treated (which ensures hardness and resistance) and finally anodized according to the European quality label QUALANOD (which prevents them from corrosion and makes their surfaces exempt from maintenance). The oxide thickness of 12 microns is optimized for their use and guarantees very long duration in time.

## AISI 304 STAINLESS STEEL ALLOY

The stainless steel we use in our products is meant for direct food contact. This is why we only choose first class suppliers, who constantly certify the origin of their raw materials and their conformity to European norms. EN 10204 3.1 certification safeguards you and us about this crucial aspect.

## PLASTIC MATERIALS

Any kind of plastic material we use, i.e polypropylene copolymer, polyethylene and acetal resins, is put into production only if compliant with the established standards for food contact materials, if it is FDA approved and certified according to European directives. End products are then tested again, which enables us to certify they are suitable for direct contact with foodstuff. Your health for us is as important as ours.





# CHOOSING A.I.GUIDOVIE

Our production is based on the value of craftsmanship, meant as dynamism, search for made-to-measure solutions, utmost attention to our clients' needs and to finer details. Our products, despite their high quality, always keep a competitive price, an advantage which can be combined with quick assembly to get the most cost-effective solution.

## SAFE AND CERTIFIED PRODUCTS

Our equipments are designed according to European security norms and are provided with a Declaration of Conformity for food contact. When they are supplied with accessories which makes them subject to Machinery Directive 2006/42/EC, a specific Declaration is provided. All products comply with HACCP requirements.

## CONTINUOUS QUALITY CONTROL SYSTEM

Our production model, light and effective, is based on a continuous quality control system implemented by the whole team. Any aspect, from raw material acceptance to product packaging, is checked by our well-experienced technicians.

## AFTER SALES SERVICE

We ensure a prompt and reliable after sales service. Our commitment is to assist the client in any step. We are proud to say that after sales support is not often needed, but we are always ready to follow up and find quick solutions.





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**MEAT RAIL SYSTEMS AND RELATED ACCESSORIES:**  
Custom-made structures with sliding hooks for meat storage and transportation in cold rooms.

30



**MEAT FRAMINGS:**  
Self-supporting structures for meat storage in cold rooms.

38



**HOOKED BARS AND SELF-SUPPORTING HOOK HANGERS:**  
For meat storage and meat hanging in cold rooms, shops or delicatessens.

44



**SHELVING:**  
For food storage in cold rooms, shops, hotels and communities.

54



**TABLES, SINKS AND CHOPPERS:**  
Work tables for processing rooms, food laboratories, canteens and professional kitchens.

60



**ROLLERS:**  
Moving trays and packaged products in the processing rooms. For supermarkets, hotels, professional kitchens, canteens and communities.

64



**TROLLEYS:**  
Moving meat, trays, cold cuts and any kind of product. Different possibilities are available, not only for food industry.

72



**DISPLAY UNITS FOR FRUITS AND VEGETABLES:**  
Displaying fruits and vegetables and different products. For supermarkets, greengrocers, food shops and bakers.

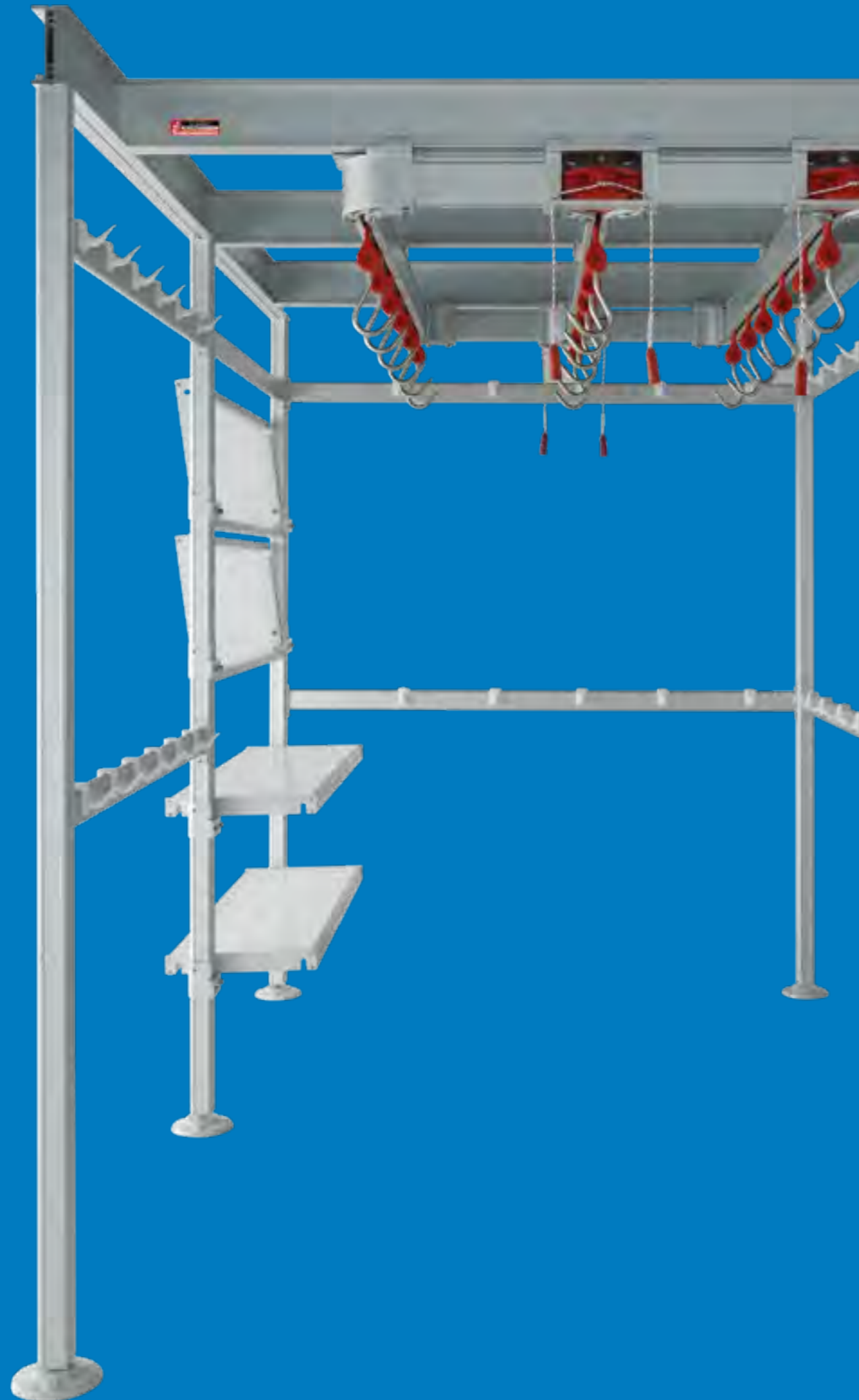
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**COMPLEMENTS:**  
Complementary products to integrate our production: loading arms for meat, stainless steel work tables, crates, boxes and trays.



# MEAT RAIL SYSTEMS



In 1970 Angelo Irrera invented a revolutionary meat rail system with internal sliding hooks, which is still highly appreciated and widely used in the market. Our meat rail system, entirely made of anodized aluminium alloy, is the ideal solution to store and move meat in any kind of cold room (in butcheries, laboratories, processing rooms, big supermarkets, etc).

Every project is custom-made: bespoke solutions are designed to get best space optimization in cold rooms and to meet the clients' needs, thus catering any space requirement with the highest standards of hygiene and security. The high quality of the materials and of the treatments and the variety of interchangeable components easily allow additions and variations to the original structure also many years after first installation.

# MEAT RAIL SYSTEMS

## HOW TO ASK FOR A QUOTATION

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](mailto:preventivi@aiguidovie.it) or fax them to +39 041 921409

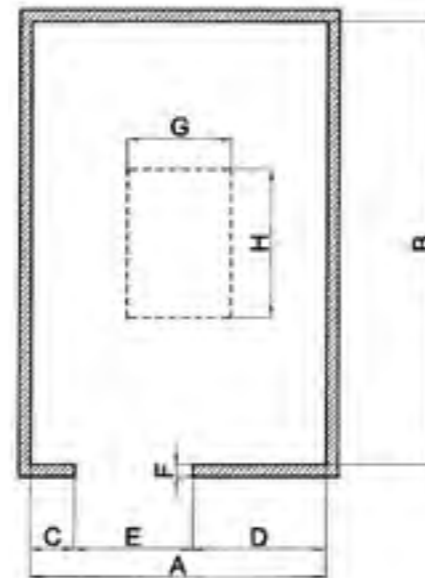
Inside cold room - we kindly ask you to specify:

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

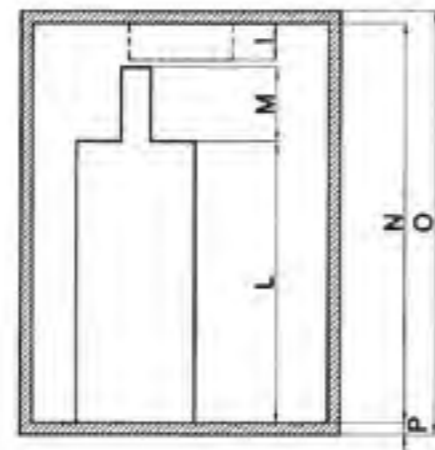
Outside cold room - we kindly ask you to specify:

- external walls, columns, position of tables, etc. on the plan
- possible difference in levels (steps, stairway, goods lift, etc.)
- if the meat rail is fixed on the ceiling, please indicate the height of the room and possible obstruction
- height and type of opening of the doors for the entrance of the meat

PLAN







ELEVATION



A/B/N	INTERNAL DIMENSION OF THE COLD ROOM
F	THICKNESS OF PANELS
C/D	POSITION OF THE DOOR (internal dimension)
E/L	DIMENSIONS OF THE DOOR, TYPE OF OPENING (sliding door, etc.)
M	HEIGHT OF THE MEAT RAIL PASSAGE
G/H/I	DIMENSIONS AND POSITION OF THE EVAPORATOR
O	EXTERNAL HEIGHT OF THE COLD ROOM
P	HEIGHT OF CELL PAVEMENT PANEL (if existing)



 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		Removable plastic hooks and shelves. Washable in dishwasher
	Certified load capacity. Calculated according to Eurocode 9	<b>HACCP</b>	Easy to clean and sanitize in accordance with HACCP
			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**



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

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

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



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

**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

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

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

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



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



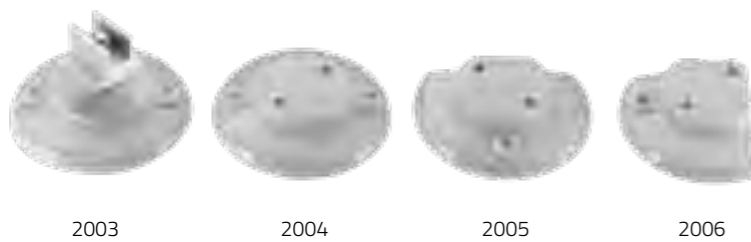
# MEAT RAIL SYSTEM COMPONENTS

**MEAT RAILS:** a system enabling the hook to slide inside the rail, thus avoiding its accidental drop



- 2100** Rail 70x50 mm
- 2110** Rail 100x50 mm

**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)
- 2004** Nylon base plate Ø 160 mm, h 34 mm, for uprights 2050/2060
- 2005** Nylon base plate Ø 160 mm, h 34 mm with a wire cutting - for uprights 2050/2060 (to be placed outside cold rooms)
- 2006** Nylon base plate Ø 160 mm, h 34 mm with a 90° wire cutting - for uprights 2050/2060 (to be placed outside cold rooms)

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



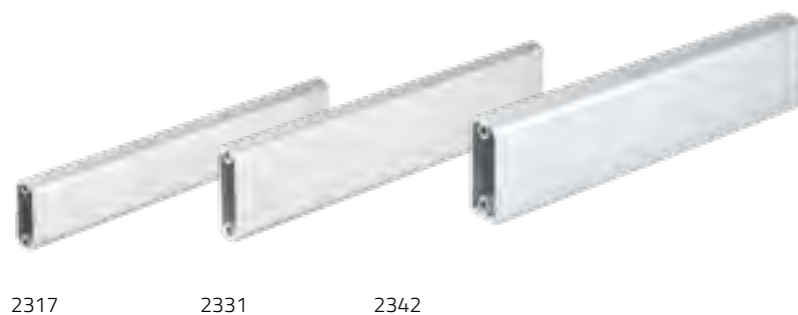
- 2050** Regular upright 58x58 mm
- 2060** Reinforced upright 66x66 mm

**BEAMS:** beams of several dimensions which support the rails



- 2200** Beam 100x66 mm
- 2210** Beam 140x66 mm
- 2220** Beam 226x74 mm

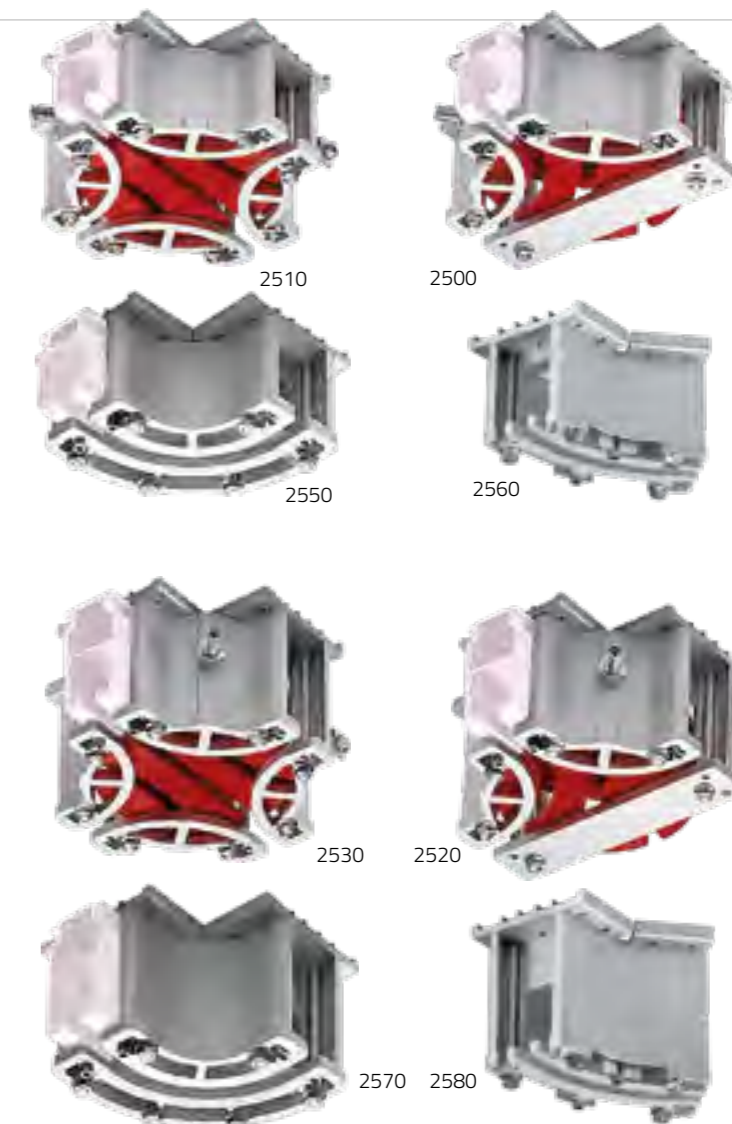
**HANGING BARS:** bars of several dimensions and shapes (oval or half-oval) which are horizontally placed among uprights to hang up meat and reinforce the structure



- 2317** Oval bar section 50x20 mm
- 2331** Oval bar section 70x20 mm
- 2342** Half-oval bar section 75x30 mm

**SWITCHES AND BENDS:** direction accessories which join portions of the rail to provide a path. Thanks to the switches, in particular, the direction of the sliding hook can be easily changed at will. To this aim, the switches are equipped with ropes and handles.

- 4-way switch for rail 70x50 mm **2510**
- 3-way switch for rail 70x50 mm **2500**
- 90° bend for rail 70x50 mm **2550**
- 135° bend for rail 70x50 mm **2560**
- 4-way switch for rail 100x50 mm **2530**
- 3-way switch for rail 100x50 mm **2520**
- 90° bend for rail 100x50 mm **2570**
- 135° bend for rail 100x50 mm **2580**



Please, always state the type of attachment required (beam or hanging bracket); for the beams we do not produce, please specify the type and measure

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

- Adapted foldaway hook for bar 70x20 mm and 75x30 mm, on uprights 2050/2060 **2431**



**SPACERS:** they are fixed to the framing and lean on cold room panels to avoid any oscillation of the structure

- Straight spacer **2701**
- Corner spacer **2702**
- Multi-function spacer **2700**



meat rail system components

**ANCHORING SYSTEMS FOR RAILS AND BEAMS:** they are used to join rails and beams which are located at two different levels



**2600** Clamp for parallel overlapping rails-beams 100/140x66 mm (also available code 2602 - for beam 226x74 mm)

**2601** Clamp for parallel overlapping beams-rail 70x50 mm with scale



**2610** Collar for crossed overlapping rails-beams 100/140x66 mm (also available code 2620 - for beam 226x74 mm)

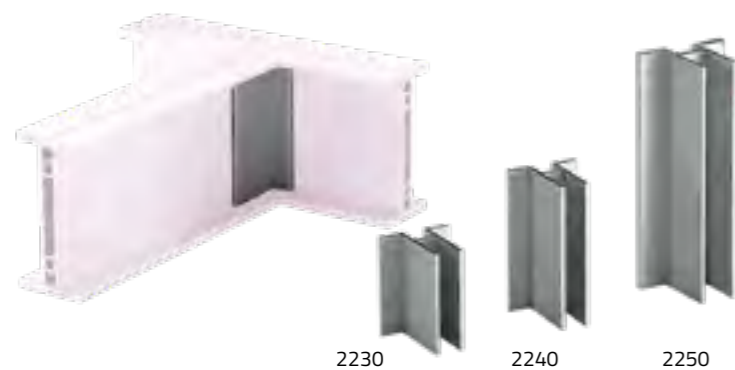


**2290** Clamp for crossed overlapping beams



**INSERTS FOR BEAMS:** they are used to join crossing beams at the same level

**2241** Pair of inserts for beam 140x66 mm (also available: code 2231 - for beam 100x66 mm code 2251 - for beam 226x74 mm)



**2230** Insert for beam 100x66 mm

**2240** Insert for beam 140x66 mm

**2250** Insert for beam 226x74 mm

**HANGING BRACKETS AND RELATED ACCESSORIES:** they are used when the rail must be fixed to the ceiling (aerial installation)

Plate 110x60x8 mm to fix the hanging bracket on bends **2920**

Plate 110x60x8 mm to fix the hanging bracket on beams (state type of beam). Equipped with D squares **2930**

Ceiling plate 80x80x8 mm for the hanging bracket **2940**

Plate 110x60x8 mm to fix the hanging bracket on switches and collars **2950**

Collar to fix rails on the hanging bracket **2630**

Hanging bracket length 101-500 mm equipped with plates (available with attachments and lengths on request. Refer to our price list for corresponding code) **2860**

Hanging braced bracket length 501-1000 mm equipped with plates (available with attachments and lengths on request. Refer to our price list for corresponding code) **2875**



**PLATES AND "L" SQUARES:** they are used for special purposes, as complementary accessories

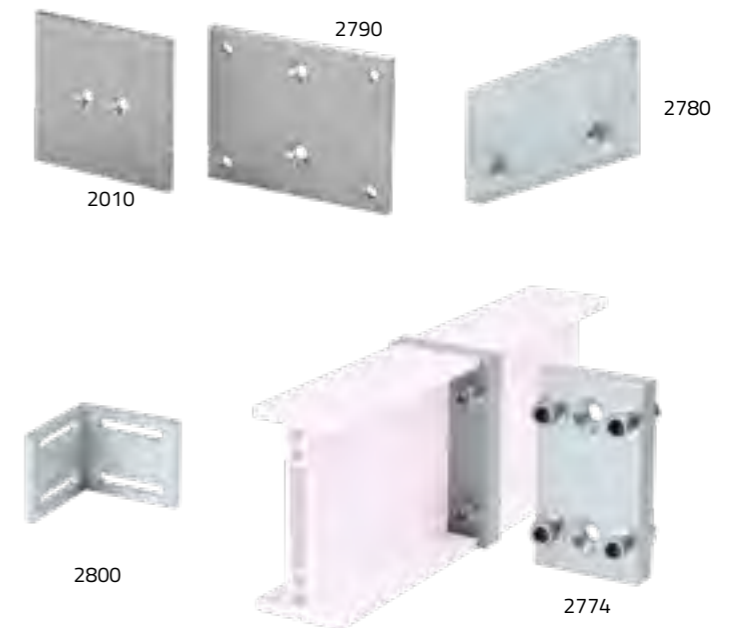
Aluminium base plate 160x160x8 mm for uprights 2050/2060 **2010**

Wall plate 200x160x10 mm for beam 140x66 mm (also available: code 2791 for beam 100x66 mm; code 2925 for beam 140x66 mm, measuring 300x200x10 mm; code 2795 for beam 226x74, measuring 300x200x10 mm) **2790**

Pair of lateral plates to connect beams 100x66 mm (also available: code 2781 for beam 140x66 mm and code 2782 for beam 226x74 mm) **2780**

"L" square to be placed outside cold rooms **2800**

Pair of head plates to connect beams 140x66 mm (also available: code 2775 for beam 226x74 mm) **2774**



meat rail system components

**END CAPS FOR RAIL:** they are meant to allow the insertion of the hook into the rail and prevent its accidental drop

**2740** End cap for rail 100x50 mm

**2730** End cap for rail 70x50 mm

**END CAPS FOR BEAMS:** they close the visible section of the beams

**2760** End cap for beam 140x66 mm  
(also available: code 2750, for beam 100x66 mm code 2770, for beam 226x74 mm)

**WALL BRACKETS:** they are used to fix the rail to the wall

**2910** Wall bracket for rail 100x50 mm  
(distance between the wall and the sliding axis 300 mm)

**2900** Wall bracket for rail 70x50 mm  
(distance between the wall and the sliding axis 300 mm)

**2820** Wall attachment (equipped with cap nuts) for wall brackets

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

**COLLARS:** they are used to fix the rail in particular conditions

**2961** Collar to connect rail 100x50 mm and hanging bracket (when 2 rails must be connected, code 2962 is available)

**2963** Collar to connect rail 100x50 mm and beam (when 2 rails must be connected, code 2964 is available)

**2965** Collar to connect 2 rails 100x50 mm, overhang joint

**2970** Reinforced collar for cross connection between rail 100x50 mm and beams

**2971** Collar to connect 2 rails 70x50 mm, overhang joint (other versions available upon request)

**2972** Collar for ceiling hanging, for rail 70x50 mm

**2983** Pair of collars for extractable rail equipped with protection lock

**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)

**SHELF CLAMPS:** they are used to fix the shelves between the uprights

Clamp for folding shelves (also available: code 2411 - for fixed shelves; code 0171 - for folding shelves on upright 2060)

**PULLEYS:** sliding hooks with stainless steel tips and reinforced nylon bearings. They are designed to slide inside our rail

Nylon sliding hook with reinforced bearings (tip Ø 13 mm, stainless steel AISI 304, available in various lengths) Max. load capacity 300 Kg

Aluminium sliding hook with reinforced bearings (tip Ø 13mm, stainless steel AISI 304, available in various lengths) Max. load capacity 300 Kg

**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

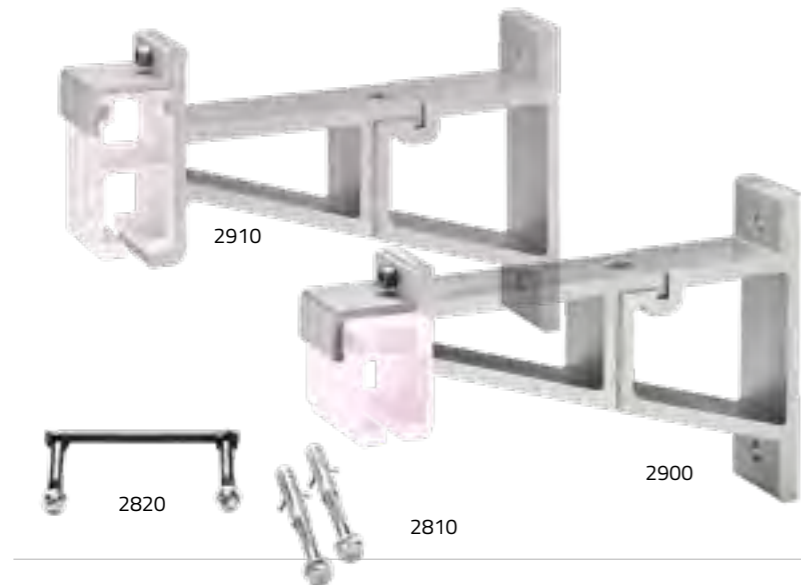
Plastic hook for foodstuffs, for oval bar 50x20/70x20 mm. Max load capacity 100 Kg

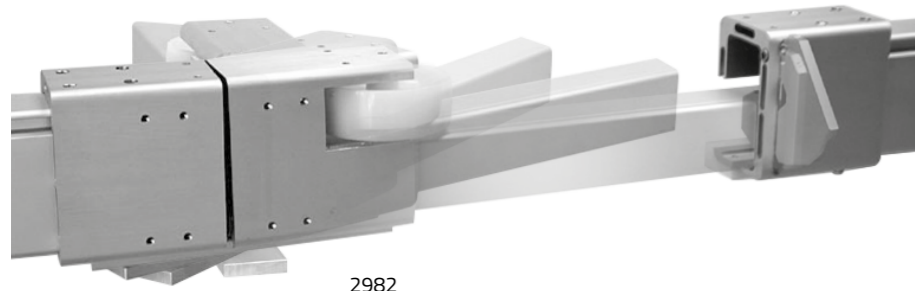
Plastic hook for foodstuffs, for half-oval bar 75x30 mm. Max load capacity 200 Kg

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

**HOOK BLOCK:** it is a device which is used to hold the pulley in place inside the rail

Hook block with collar for rail 100x50 mm (available also code 2640 for rail 70x50mm)

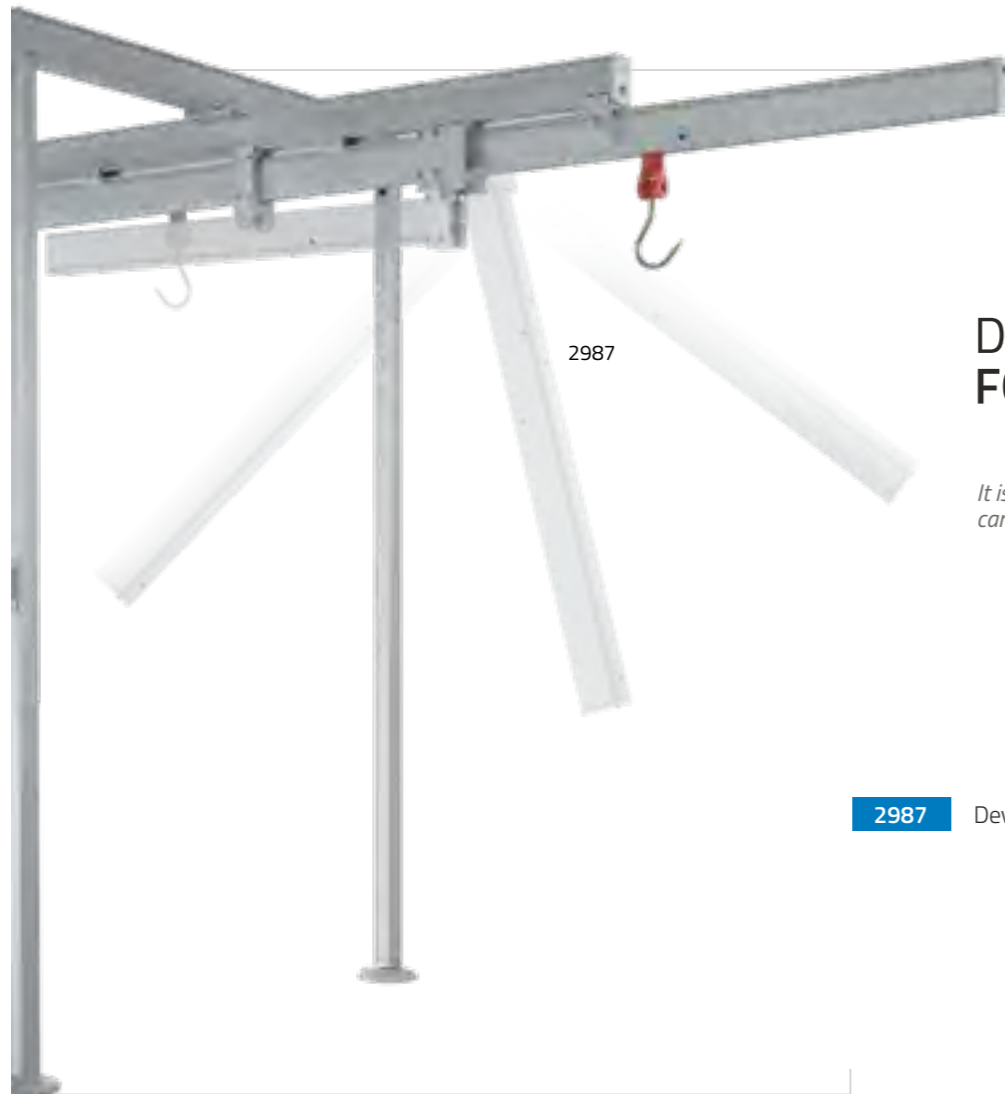




## DEVICE FOR FIRE DOOR

*It is used when the sliding door is not provided with the hole for rail passage*

**2982** Device for fire door, opening from left to right (available also code 2981, for opening from right to left)



## DEVICE FOR FOLDABLE RAIL

*It is used in the loading area when a fix rail cannot be installed*

**2987** Device for foldable rail (1100+550 mm)



Since the end of the 80s, we have been creating a wide range of accessories for our patented meat rail system.

This is why we can now rely on perfect knowledge of our products and on twenty years of experience, thus providing tangible advantages for our customers, such as safety, reliability and know-how. All the accessories we produce comply with European directives and are EC labelled.

## THE HOIST

Electric hoists for monorail systems have been introduced into the market by our company in 1989, when we adapted the traditional electric hoists to our innovative meat rail system with internal sliding hooks. A particular device for safe usage (today highly praised and widely used in our field) was used to unlock the anti-drop system only when the pulley was perfectly aligned with the rail, thus allowing the meat to slide into the rail. Our hoists are equipped with a double control button panel and a double speed engine, which are mandatory requirements for the installation below specific heights. Furthermore, our hoist is provided with a 7 mm chain, replacing the standard length of 5 mm, an additional safety device.

## THE ELECTRONIC SCALE WITH AERIAL INSTALLATION

In 1990 we produced the first aerial electronic scale integrating the load cell into the meat rail, thus combining high efficiency with pleasant aesthetic features. Our electronic scales for butcheries are equipped with anodized aluminium alloy weighting module and create a single block with the rail. We only use Italian load cells and "Made in Italy" visors to provide a safe product, with quick spare part service at competitive prices.

## THE ELECTRIC ENTRAINER

The electric entrainer is the ideal solution to connect meat rails at different heights through the chain transmission system. Also known as electric chain conveyor, our electric entrainer dates back to 1992, while the latest version was released in 2010, resulting from long-term studies to enhance its possibilities. It is driven by an electric engine and its structure is mainly made of anodised aluminium alloy. All moving parts are hidden inside a housing to comply with safety and aesthetical requirements. It can be supplied in different lengths to meet various needs.

## HOISTS

Electric hoists have been created on purpose for our meat rail system. They are equipped with an automatic device for hook insertion to avoid any accidental hook drop when the hoist is moving. Both the hoist structure and the application are entirely made of a special aluminium alloy. It is directly fixed on the beam, which makes the installation very quick and easy. Maintenance is extremely simple, too. It just requires a regular lubrication of the lifting chain. A reinforced chain of 7 mm replaces standard chain of 5mm. Available in two loading capacities: 200 and 350 kg.



## HEAD HOIST

In the picture the version for "head" installation. It is used when the hoist needs to be installed at the end of the rail. Maximum overall dimension: width 480 mm, from the end of the beam to the end of the hoist 310 mm, from upper part of the beam to the upper part of the hoist 230 mm.

Compliant to EC Machinery Directive

## IN LINE HOIST

In the picture the version for "in line" installation. It is used when the hoist needs to be installed in the middle of the guide. Maximum overall dimension in height: 245 mm from the upper part of the beam to the upper part of the hoist.



Compliant to EC Machinery Directive

## ELECTRONIC SCALE

### **A QUICK AND PRECISE SOLUTION TO WEIGHT MEAT DIRECTLY ON THE RAIL**

*Electronic scale with anodized aluminium alloy aerial installation, equipped with high precision loading cell and stainless steel display. Installation is quick and simple as it is delivered assembled and calibrated.*

- Load capacity 300 kg
- Division 50/100 g, automatic scale change
- 20 mm display with gas discharge visualization, high visibility
- 7 state LED
- Initial auto-test
- Error display
- Automatic zero correction
- Tare device
- Tare blocking device
- Tare memory function
- Net/gross weight display
- Possibility of weights addition
- Working temperature from - 10°C to + 40°C
- Voltage 220 Volt
- Length of the cable linking the scale to the display: 12 m
- Degree of protection IP 65 for frontal/keyboard

*It can be supplied with different displays (some equipped with printer) for the non-homologated version and the homologated version for retail (referred to Italian laws).*

*Compliant to EC Machinery Directive*

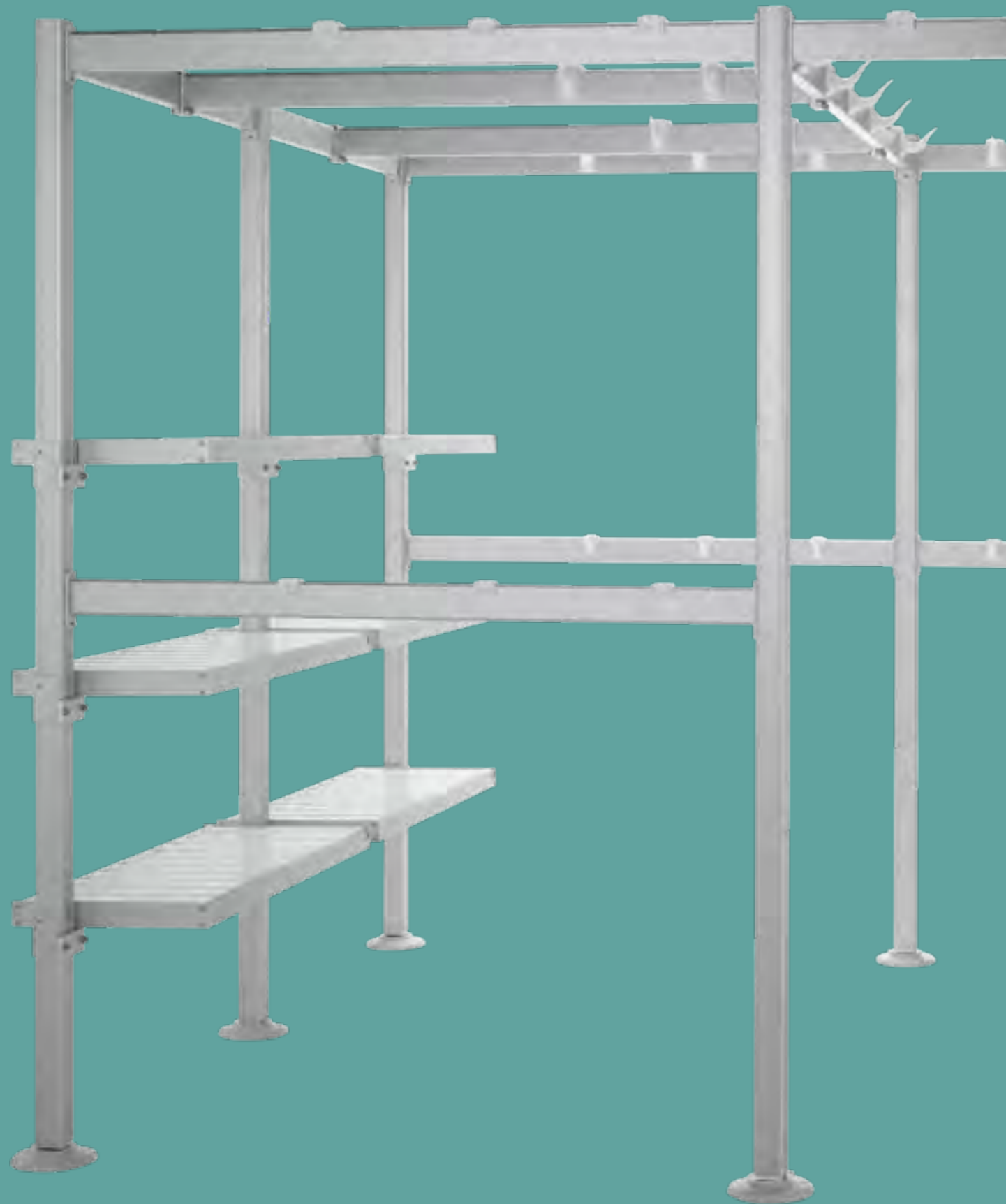
## ELECTRIC ENTRAINER

This entrainer has been specifically developed as an application for our meat rail system to connect rails at different levels. It is mainly made of anodized aluminum alloy, driven by an electronic engine and based on the chain transmission system. All moving parts are hidden inside a housing to meet safety and aesthetic needs.

*We supply it with a fixed 30 degrees angle, but the length can vary according to the user's needs.*

*Compliant to EC Machinery Directive*





# 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.







## HOW TO ASK FOR A QUOTATION

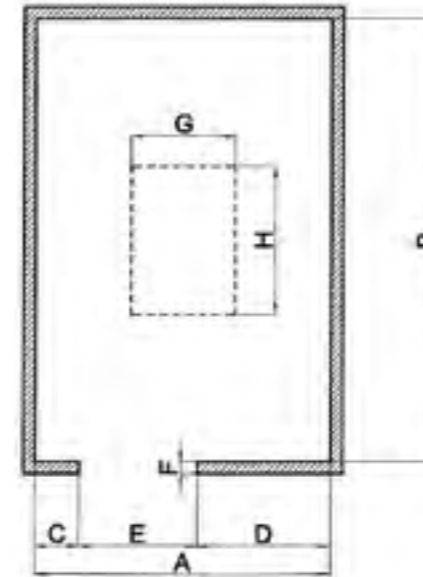
# MEAT FRAMINGS

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

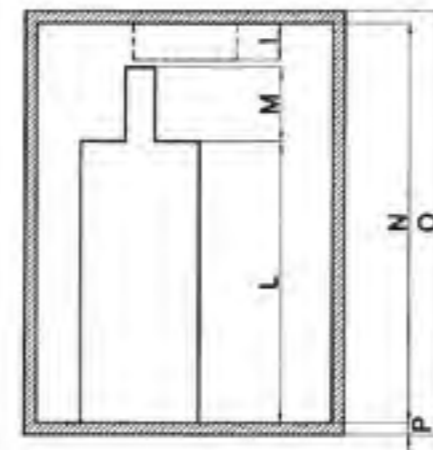
*We kindly ask you to provide as much information as you can among those we have listed below. By following our instructions, you will help us meet your request quickly. Please, e-mail required information to [preventivi@aiguidovie.it](mailto:preventivi@aiguidovie.it) or fax them to +39 041 921409*

### 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

  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 to your requirements
 -30°	Tested in cold rooms (down to - 30 °C)		Made to measure
	Easy to clean and sanitize in accordance with HACCP		Stable and resistant: no plastic connections
	Removable plastic hooks and shelves. Washable in dishwasher		Easy and quick assembly
	Certified maximum load capacity. Calculated according to Eurocode 9		Adjustable feet for slope compensation
	Designed according to European security norms		Self-supporting structure. Installed without drilling cold room panels

100 Kg 200 Kg 300 Kg



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



**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**

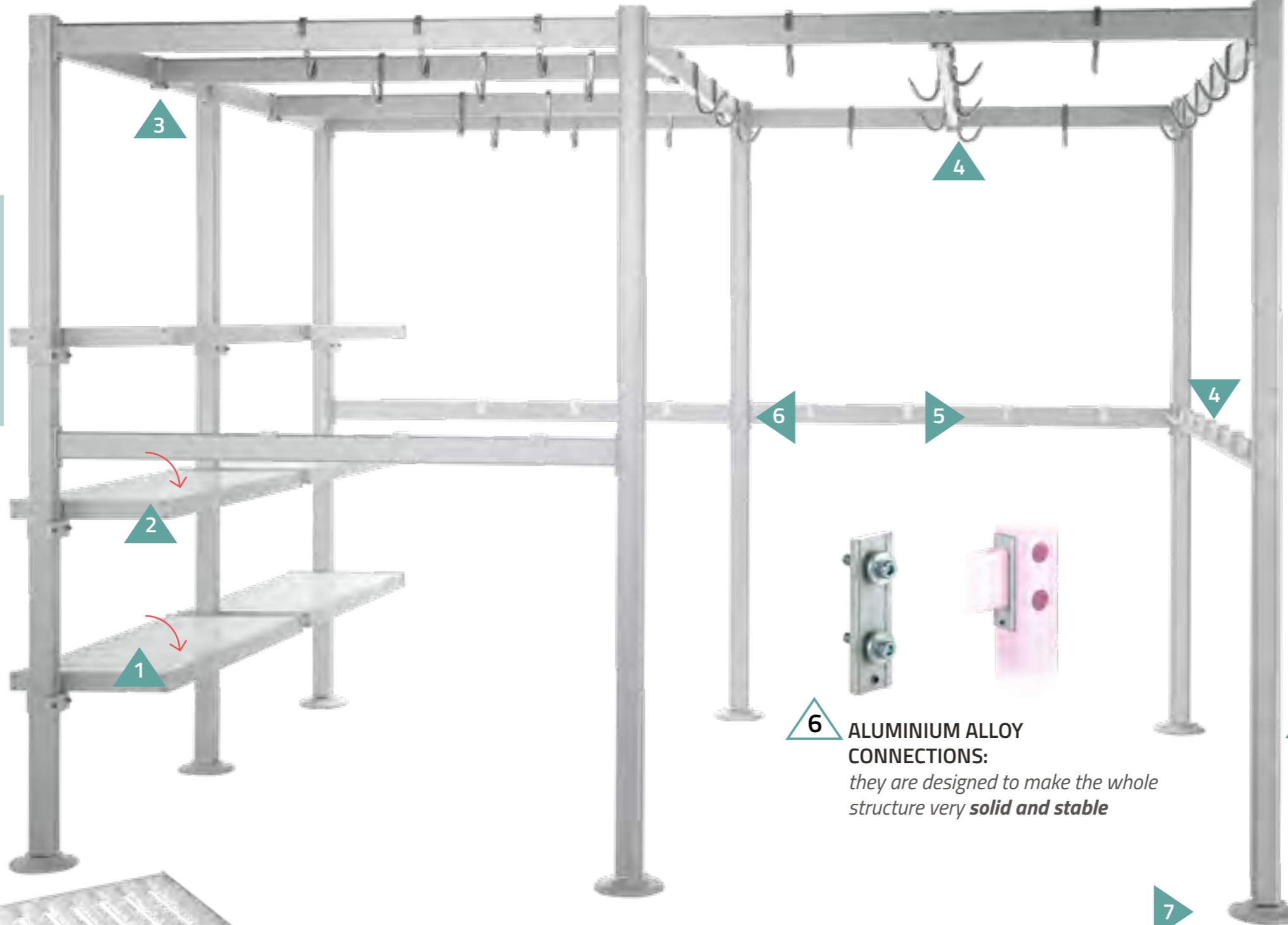
**340kg 1,5 m**

**190kg 1,8 m**



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

100 Kg



2

1

3

4

6

5

4

6

5

7

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

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

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

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

# 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

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



2670

2680

2691

**SPACERS:** they are used to stiffen the structure

Spacer to block the upright on the ceiling

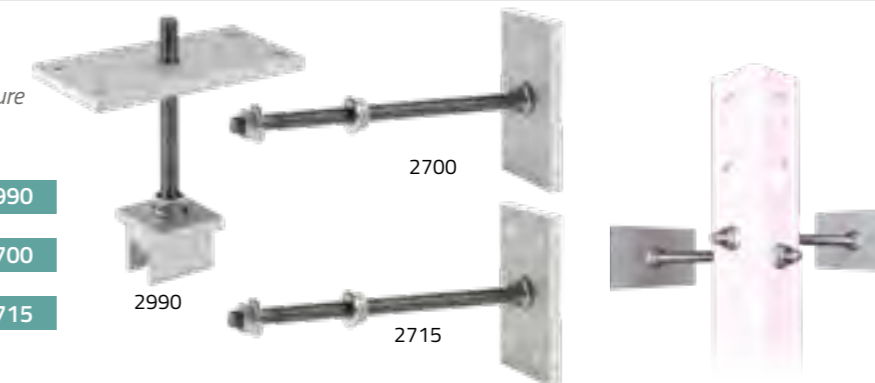
2990

Regular spacer

2700

Regular spacer with pierced plates

2715



2990

2700

2715

**ATTACHMENTS BAR/BEAM:**

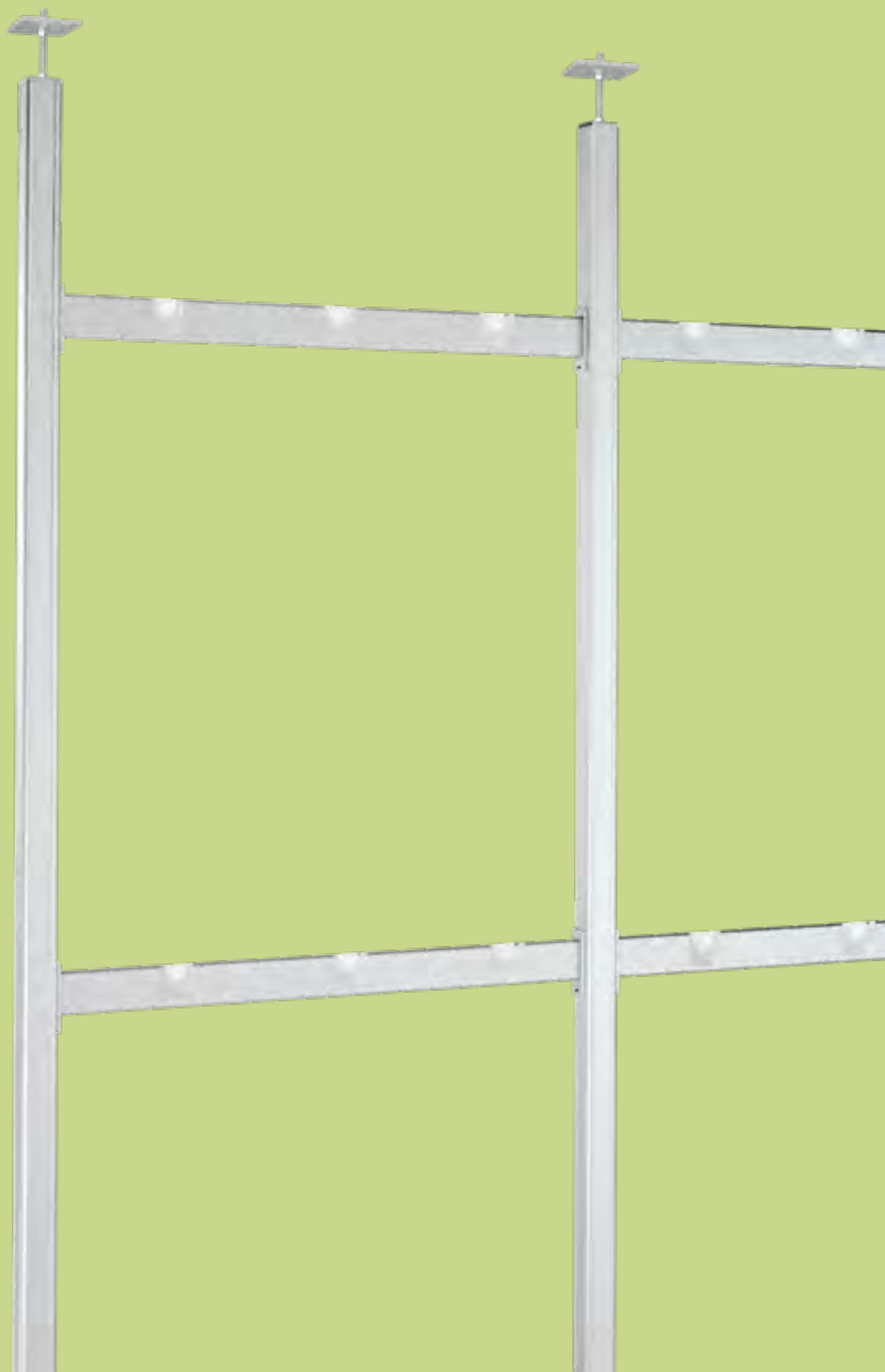
they are used if beams are required for the framing

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



## 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.



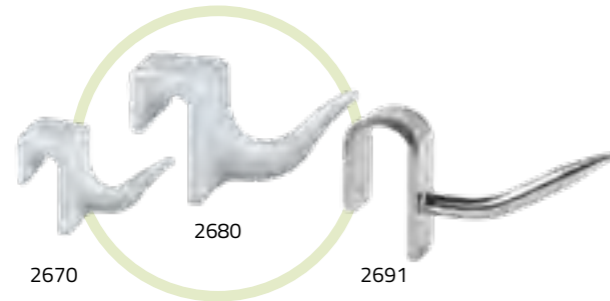
## HOOK HANGERS

### "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).

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

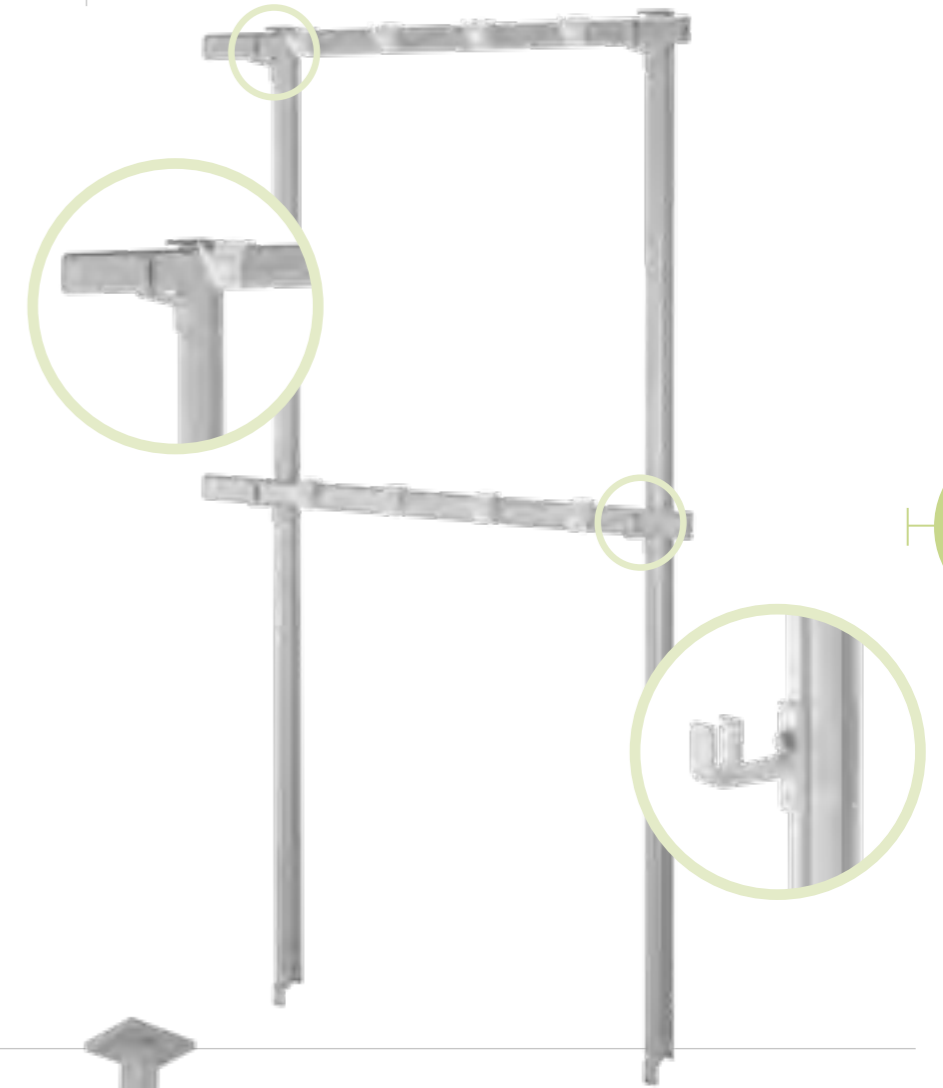


### HOOK HANGERS WITH RESTS

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



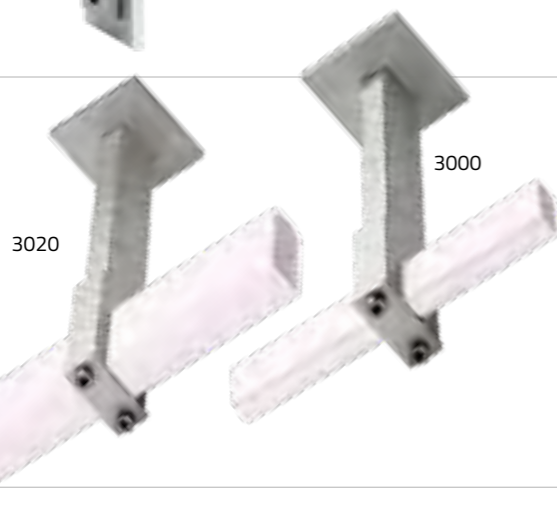
- 2670** Plastic hook for foodstuffs, for oval bar 50x20/70x20 mm. Max load capacity 100 Kg
- 2680** Plastic hook for foodstuffs, for half-oval bar 75x30 mm. Max load capacity 200 Kg
- 2691** Stainless steel hook, for half-oval bar 75x30 mm. Max load capacity 300 Kg

**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)

## SELF-SUPPORTING HOOK HANGERS

A new concept of vertical display unit which can be easily relocated in your shop. Cheap and versatile, it is suitable to hang up salami, ham and anything else, according to your needs. A big powder coated stainless steel base ensures the stability of the structure. The frame and the arms are made from anodized aluminum alloy. On demand, the hanger can be supplied with transparent methacrylate hooks. End caps can be easily removed for hook insertion.

14-bar version

Diameter: 600 mm  
Height: 1900 mm

**SMALL HOOKS FOR COLD CUTS**  
Optional hooks made of transparent methacrylate



26-bar version

Diameter: 600 mm  
Height: 1900 mm

**SMALL HOOKS FOR COLD CUTS**  
Optional hooks made of transparent methacrylate





## SHELVING

"Al" modular shelving for food storage in cold rooms are characterized by their stability and solidity properties, combined with quick assembly, easy-cleaning and friendly usage.

Apart from cold rooms, their attractive design and their versatility make them suitable also for shops, catering industry, hotels and professional kitchens.

We currently produce 2 shelving models, which are described in detail in the corresponding sections. Despite their different peculiarities, they all have in common the utmost attention we always pay to end products.

**LIGHT** SHELVING M/M-I SHELVES



**STRONG** SHELVING P/Q/P-I/Q-I SHELVES





# LIGHT SHELVING COST-EFFECTIVE MODULARITY



Available compositions

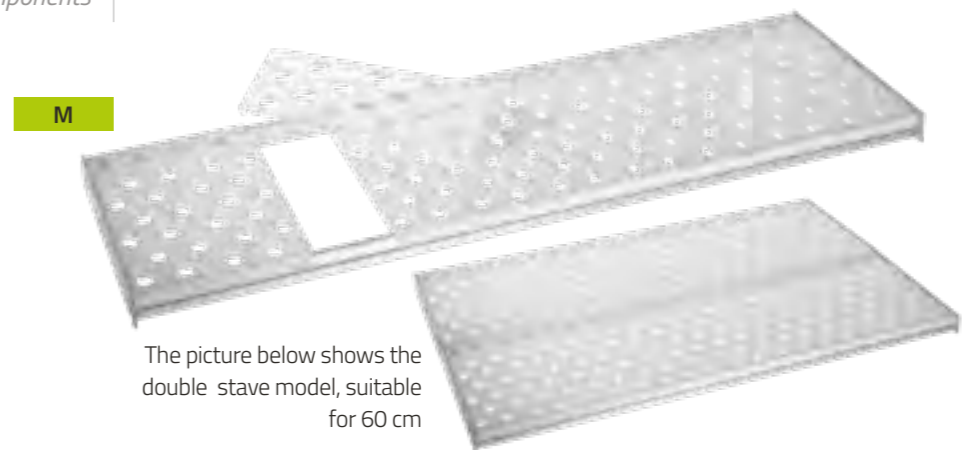


This is our best selling line for cold rooms. With lengths available every 3,2 cm, it combines top quality features and high modularity at a very competitive price

	<b>Made to measure. High modularity.</b> Lengths available every 32 mm		
	Anodized aluminium alloy structure + copolymer polypropylene staves + AISI 304 stainless steel cover	 -30°	Tested in cold rooms (down to - 30° C)
	Long-lasting stability, no rust, 10-year warranty against water and moisture corrosion		Adjustable feet
	Suitable for direct food contact, in compliance with European Community requirements EN AW-6060		Easy and quick assembly: snap-fit, no special tool needed
	Designed according to European security requirements	<b>HACCP</b>	Easy to clean and sanitize in accordance with HACCP
	Stable and resistant: no anchor plates, stabilizer bars or cross joints, no plastic connections		Removable staves, washable in dishwasher
	Open-faced corner compositions for storage optimization		Max. load capacity certified according to Eurocode 9. Up to 240 kg per each shelf

## LIGHT shelving components

Shelves with polypropylene perforated staves. The picture above shows the single stave model, suitable for 30, 40 and 45 cm. (you can see how staves can be removed).



Some examples of load for "M/M-I" shelves. Measures are expressed in kg, with equally distributed load:

"M/M-I"	WIDTH		
	cm	30-45	60
LENGTH	70	240	240
	100	240	240
	145	125	150

kg

Max. load capacity for shelves with hooks (in corner compositions): 100 kg

Shelf with AISI 304 stainless steel cover

Hanging bars for salami with 2 oval bars Available also with 3 bars (code 135M) or 4 bars (code 136M)



PVC triangle caps for the top of the "T shaped" upright.

Pin and clip system for "M/M-I" shelves

Caps for unused upright holes

Pair of hooks for shelves with perforated staves.

Pair of hooks for shelves with stainless steel cover.

"T shaped" 40x45x2,5 mm In the picture, with foot and pin and clips on. Standard measures 155/165/185/205 cm. Different measures available on demand.

Adjustable foot for "T shaped" upright.



# STRONG SHELVING FOR HIGH LOADS



Available compositions



This line, meant for heavy duties, is particularly solid and stable. One single standard module can be 200 cm long and 90 cm wide.



## STRONG shelving components

Shelf with polypropylene staves (each stave is 50 mm and the space between staves is 40 mm). The picture above shows the single stave model, suitable for 30, 40 and 45 cm (you can see how staves can be removed)

Some examples of max. Load capacity for each shelf, with equally distributed load:

"P/P-I"	WIDTH		
	cm	30-45	60-90
LENGTH kg	100	<b>725</b>	<b>695</b>
	127	<b>510</b>	<b>435</b>
	154	<b>350</b>	<b>295</b>

"Q/Q-I"	WIDTH		
	cm	30	40-90
LENGTH kg	100	<b>660</b>	<b>440</b>
	125	<b>500</b>	<b>500</b>
	152	<b>320</b>	<b>320</b>

Max. load capacity for shelves with hooks: 100/200 kg according to the composition

Shelves with polypropylene perforated staves, assembled side by side (you can see how staves can be removed)

Shelf with AISI 304 stainless steel cover. P-I and Q-I shelves can be combined with P and Q shelves, respectively

Hanging bars for salami with 2 oval bars Available also with 3 bars (code 135P) or 4 bars (code 136P)



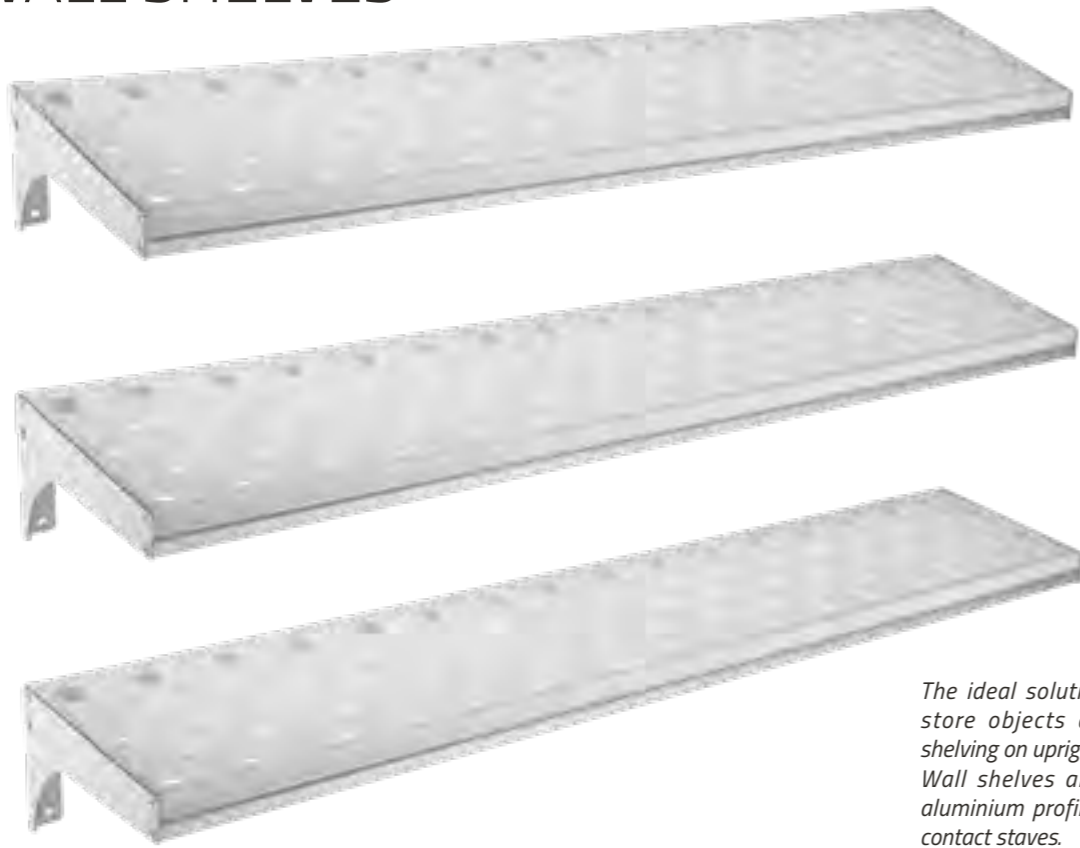
The picture below shows the double stave model, suitable for 60, 70, 75, 80, 85 and 90 cm.

	Max. load capacity certified according to Eurocode 9. Up to 700 kg per each shelf	-30°	Tested in cold rooms (down to - 30° C)
<b>AL+PP +AISI 304</b>	Anodized aluminium alloy structure + copolymer polypropylene staves + AISI 304 stainless steel cover		Adjustable feet
	Long-lasting stability, no rust, 10-year warranty against water and moisture corrosion		Easy and quick assembly: snap-fit, no special tool needed
	Suitable for direct food contact, in compliance with European Community requirements EN AW-6060	<b>HACCP</b>	Easy to clean and sanitize in accordance with HACCP
	Designed according to European security requirements		Removable staves, washable in dishwasher
	Stable and resistant: no anchor plates, stabilizer bars or cross joints, no plastic connections		High variety of depths. Standard: 30, 40, 45, 60, 70, 75, 80, 85, 90 cm
	Open-faced corner compositions for storage optimization		Made to measure. Lengths every 32 mm (Q and Q-I shelves) and every 90 mm (P shelf)

Triangle caps for the top of the "T shaped" upright	<b>2305P/Q</b>		2305P/Q 2307P/Q 2315P/Q
Pin and clip system for "P/Q/P-I/Q-I" shelves.	<b>2307P/Q</b>		
Caps for unused upright holes	<b>2315P/Q</b>		
Pair of hooks for shelves with staves.	<b>2310P</b>		2310P 2310Q
Pair of hooks for shelves with perforated staves.	<b>2310Q</b>		
Pair of hooks for shelves with stainless steel cover.	<b>P-I/Q-I</b>		2311PQI
"T shaped" 50x60x4 mm In the picture, with foot and pin and clips. Standard measures 150/180/200 cm. Different measures available on demand.	<b>2300P/Q</b>		15 cm 2300P/Q
Adjustable foot for "T shaped" upright.	<b>2312P/Q</b>		2312P/Q

## WALL SHELVES

shelving



*The ideal solution to optimize space and store objects also where a traditional shelving on uprights cannot be used. Wall shelves are composed of anodised aluminium profiles and polypropylene food contact staves. Lateral supports, which are integrated into the shelf itself, are made of AISI 304 stainless steel. Measures and load capacities are studied according to clients' needs.*

## DUNNAGE RACKS



*Dunnage racks are usually used to store crates and foodstuff off the floor, but are suitable also to different purposes. They can be made to measure with shelves of our Light, Strong and Classic lines (for technical features, please refer to corresponding section).*

*In the picture a dunnage rack measuring 120x45h25 cm*



5

Our processing room furniture, as well as all our equipments, derive from an accurate search for high quality raw materials, robustness, solidity and finer details. The result is a functional product, with a pleasant design, which fully complies with safety and hygiene requirements, two crucial features in the processing area.

## WORK TABLES SINKS, CHOPPERS

The frame is always made from a special anodised aluminium alloy, with our own exclusive design. The tops, instead, can be made of high density food contact polyethylene or AISI 304 stainless steel (sinks are also available on demand). They are mounted on stainless steel feet and anti-slip rubber. They are all custom made. Clients are also given the possibility to buy just the frames - which are shipped partly disassembled - and equip them with their own accessories.

# WORK TABLES, SINKS, CHOPPERS



**WORK TABLES, SINKS, CHOPPERS**  
Solid and robust frames, with essential and aesthetically pleasant lines, made to measure and equipped with different kinds of tops, sinks and chopping blocks.

**AL+PP+ AISI 304**



FRAMES: Anodised aluminium alloy frame + copolymer polypropylene shelves + AISI 304 stainless steel covers

**AISI 304/ PE HD**



TOPS: AISI 304 stainless steel or food contact HD polyethylene



Made to measure



Stable and solid

**HACCP**

Easy to clean and to sanitize according to HACCP



Polypropylene staves can be removed and washed in dishwasher



Adjustable feet



No rust. 10-year warranty against water and humidity corrosion

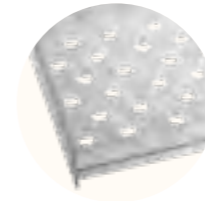


Suitable for direct food contact in compliance with European requirements

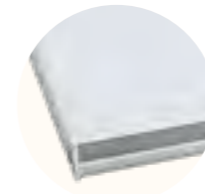
# WRAP MODEL

All tops are also available with risers or with risers on more sides

In the picture an example with stainless steel top, riser and lower polypropylene shelf (available also with stainless steel cover)



Shelf with PP perforated staves



Shelf with stainless steel AISI 304 cover

In the picture an example with stainless steel top, riser and full perimetral profile



Profile height: 200 mm. Available lengths up to 350 cm without intermediate supports. A solid and elegant solution.



In the picture an example with polyethylene top and polypropylene shelf (available also with stainless steel cover)



In the picture an example with polyethylene top and full perimetral profile



# BASIC MODEL

work tables, sinks, choppers

All tops are also available with or without risers on one or more sides

In the picture an example with stainless steel top, riser and lower polypropylene shelf (available also with stainless steel cover)



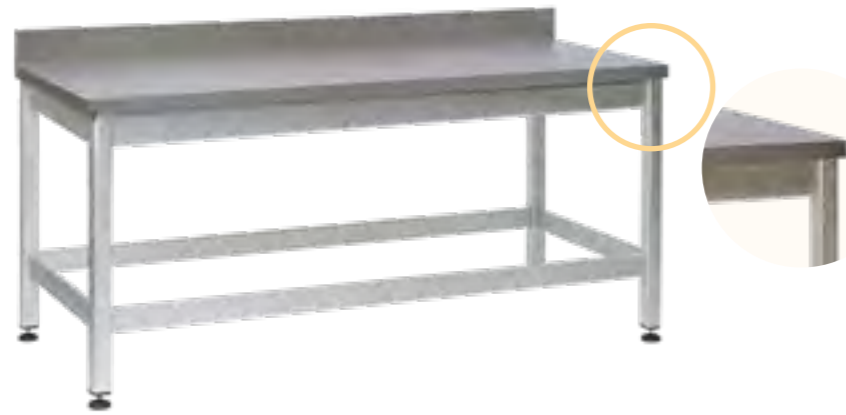
Shelf with PP perforated staves



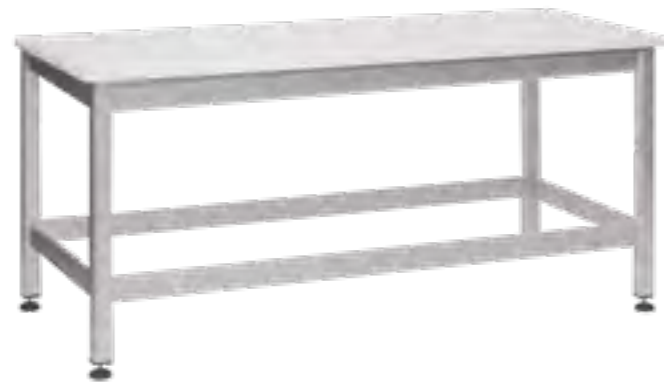
Shelf with stainless steel AISI 304 cover

Profile 70x30 mm. Light, but performing. For cost-effective solutions.

In the picture an example with stainless steel top, riser and full perimetral profile



In the picture an example with polyethylene top and polypropylene shelf (available also with stainless steel cover)



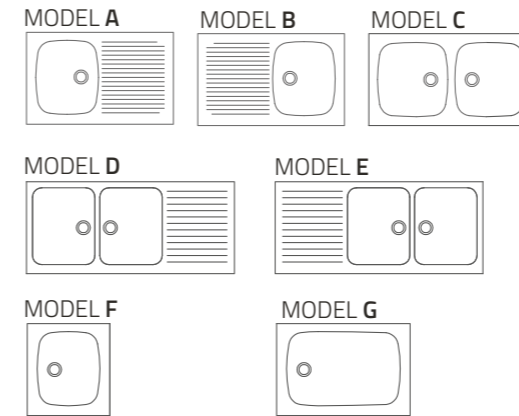
In the picture an example with polyethylene top and full perimetral profile

# SINKS

Frame of anodised aluminium alloy equipped with stainless steel sink. Water taps and accessories on demand



## AVAILABLE SINK MODELS



# CHOPPERS

Solid chopper made of anodised aluminium alloy, with polyethylene surface suitable for food contact. It can also be made to measure, on request. The feet are made of stainless steel and anti-slip rubber, both adjustable and self-levelling. We can supply only the frame ready to be applied to the working block.

In the picture a chopper 50x50h90 cm, with polyethylene surface suitable for foodstuff. Thickness: 10 cm.





Rollers are the ideal solution to move trays, boxes and packaged products from/to two different points of the processing area. They are made to measure with our own profiles.

## ROLLERS

The use of anodised aluminium alloy and stainless steel makes the product very long lasting and suitable for frequent washing.

The anodised aluminium alloy rollers equipped with stainless steel axes and head mechanism allow for a very smooth sliding also with a minimum surface inclination.

The uprights have stainless steel and non-slip rubber feet which are self adjusting in height.

We can meet any request and add some components, like optional shelves.

## ROLLERS

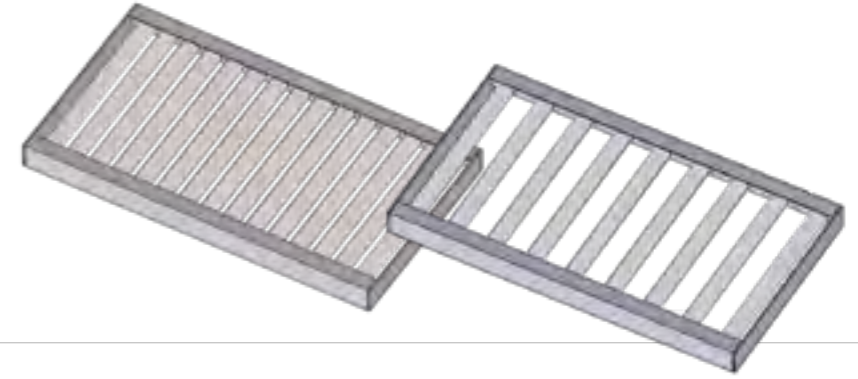
*In the picture an example of roller, made to measure, with anodized aluminium structure. Interlocking surfaces can quickly be added to compose long sliding surfaces. Delivered partly pre-assembled to optimize transport costs.*



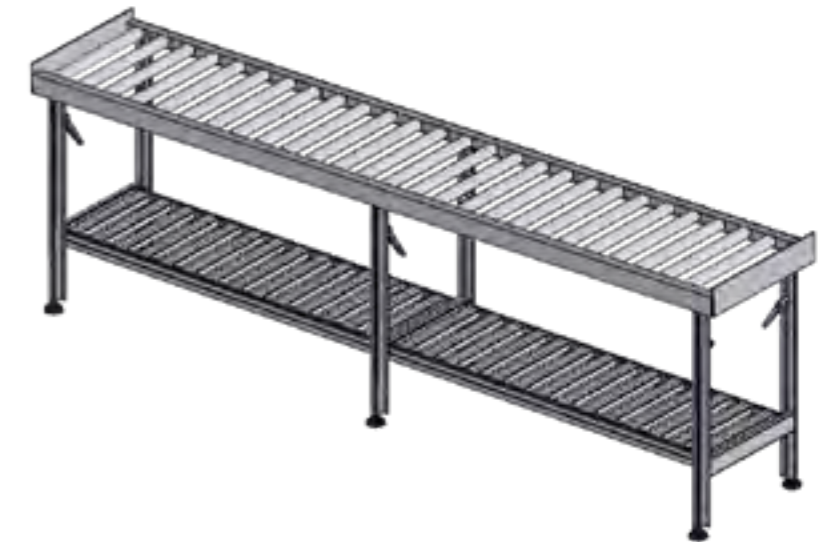
Legs can be adjusted in height to vary the inclination and align the surface with tables, dishwashers, etc. Anodised aluminium alloy rollers, 40 mm diameter - stainless steel axis and head mechanism

Legs are mounted on adjustable stainless steel feet and are equipped with anti-slip rubber. Optional shelves can also be added to meet the customer's needs

- Available as follows :
- standard lengths of 50 or 60 cm (working width of the rolling surface: 42 or 52 cm)
  - distance between the rollers: 50 or 100 mm (from centre to centre)
  - divided into units according to the customer's needs



Example of roller equipped with upper shelf for trays



Example of roller equipped with upper shelf for cardboards or boxes

Example of wheeled roller divided into 3 parts







Our high quality trolleys include a wide range of solutions to carry, display and store food. The structure is entirely developed with our own profiles, extruded with primary aluminium alloys in compliance with European standards and anodized as required by QUALANOD label.

All our models are suitable for contact with foodstuff, can be washed and sanitized according to HACCP and comply with current EU laws and regulations for safety at work.

## TROLLEYS

Brake-equipped swivel wheels (suitable for heavy loads) ensure that our trolleys are extremely safe, stable and highly manoeuvrable even when fully loaded. All joints and fittings are either made of steel (stainless steel or galvanised steel) or highly resistant aluminium alloy, with no plastic components, in order to guarantee resistance and solidity.

Trolleys are available in different versions and size on request and can be integrated or modified to meet the needs of the user.


## TROLLEYS


### TROLLEY TO CARRY QUARTERS ON SLIDING HOOKS

*This trolley is designed for transporting meat quarters from the loading area to the cold room, with safe collar for direct insertion into the rail. It is suitable for heavy duties and mounted on wheels of 200 mm in diameter, particularly solid and safe. Thanks to its hook blocking system, the load is always kept in a balanced position, avoiding hung pieces to slide.*

*Trolleys can be made to measure and capacity can vary according to the user needs.*

An example of trolley measuring 160x70h254 cm with 4 sliding hooks and standard wheels (2 with brake).

 **Max load capacity: 400 Kg**


 **Working temperature: from -15° C to +60° C.**


### TROLLEY WITH SHELVES AND HANGING BARS FOR SALAMI

*Wheels are 125 mm in diameter. They are made of plastic material and rubber with polyamide support, with bumper (2 are braked). Different wheels are available on request, also for different capacities and temperature.*

In the picture an example of trolley measuring 120x60h160 cm, with 3 oval hanging bars for salami, 2 "Q" shelves and 1 plain "PQI" shelf with containment structure. Wheels displayed are made of stainless steel and plastic material.


*In the picture the hanging bars are equipped with plastic hooks which can be supplied separately.*


**Max load capacity: 300 kg** 


**Working temperature: from -20° C to +60° C.** 


### TROLLEY TO CARRY QUARTERS (OR MEAT PIECES)

An example measuring 160x70h220 cm with 4 sliding hooks and standard wheels (2 with brake).

 **Max load capacity: 400 Kg**

 **Working temperature: from -15° C to +60° C.**

**Max load capacity: 300 kg** 

**Working temperature: from -20° C to +60° C.** 

*Made to measure*

*Custom made: the size and number of shelves are chosen according to the clients' needs.*



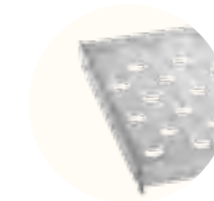
On request this product is also available with plastic cover suitable for contact with foodstuff.



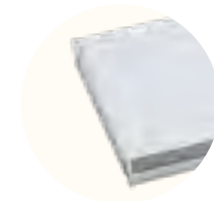
On request this product is also available with plastic cover suitable for contact with foodstuff.



Trolleys can be equipped with:



"Q" shelves: aluminium structure and polypropylene perforated staves



"PQI" shelves: aluminium structure and polypropylene support staves with AISI 304 stainless steel cover



Hanging bars for salami with 2, 3 or 4 oval sections.





### TROLLEY FOR COLD CUTS MATURING


This trolley, measuring 84x77h185 cm, is meant for cold cuts maturing. It can be equipped with 2 or 3 levels of removable hanging bars. Wheels are 125 mm in diameter. They are made of stainless steel and plastic material (2 are braked).


Optional stainless steel drip tray can be supplied on demand.



Available with either aluminium or wooden hanging bars



 Max load capacity: 300 kg

 Working temperature: from -20 °C to +60 °C.

### TRAY TROLLEYS "L" VERSION


*These trolleys are designed for trays, baking-pans and boxes in general. As they are custom made, any dimension can be created to meet the clients' requirements, from Euronorm/Gastronorm standard to any other measure at will. On request, an upper shelf for tray storage can be added. They can be designed also for heavier loads.*

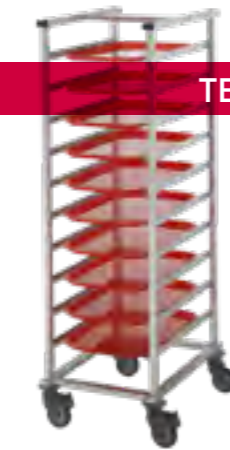
*Wheels are made of plastic material and rubber with polyamide support (2 with brake), 125 mm diameter, with bumper*

In the picture a 10-compartment example, measuring cm 50x65h153. Wheels: diameter 125 mm (2 with brake)

*On demand, stainless steel panels can be added*

Max load capacity: 100 kg 

Working temperature:  from -15 °C to +60 °C.



TEMPORARILY UNAVAILABLE



This article can also be supplied with shelves.




Available in a "light" version for shops or small laboratories.



Custom made: the size and number of shelves are chosen according to the clients' needs.

In the picture a 20-compartment example, measuring 85x62h153 cm, suitable for Gastronorm trays 1/1. Wheels: diameter 125 mm (2 with brake)

Max load capacity: 160 Kg 

Working temperature:  from -15 °C to +60 °C.

Custom made: the size and number of compartments are chosen according to the clients' needs.



TEMPORARILY UNAVAILABLE





### TRAY TROLLEYS "ARCH" VERSION

These trolleys are designed for trays, baking-pans and boxes in general. As they are custom made, any dimension can be created to meet the clients' requirements, from Euronorm/Gastronorm standard to any other measure at will. On request, an upper shelf for tray storage can be added. They can be designed also for heavier loads.

Wheels made of plastic material and rubber with polyamide support (2 with brake), 125 mm diameter, with bumper

In the picture a 6-compartment example, measuring 50x68h53 cm. Wheels: diameter 125 mm (2 with brake)

 Max load capacity: 100 Kg.

 Working temperature: from -15 °C to +60 °C.

The wheeled box bases are made to measure, with anodized aluminium alloy profiles. They are strong and unalterable, equipped with highly resistant plastic swivel wheels (diameter 125 mm) and available with galvanized or stainless steel supports.


## WHEELED BOX BASES


### CARRY

Wheeled box base measuring 63x43,5h18 cm. Wheels diameter 125 mm. Size of the shelf surface: 61,4 x 42,9 cm

### FIDO CARRY

Wheeled box base with handle for easy transport. The wheeled box base and the handle can be bought separately.

 Max load capacity: 160 Kg.

 Working temperature: from -15 °C to +60 °C.

Custom made: the size and number of compartments are chosen according to the clients' needs.





*Our range of display units, made of aluminium alloy and polypropylene, is constantly being enriched of new models in order to meet a wide variety of needs. They are meant for fruits and vegetables, but are also suitable for bread and other products. All the models we design and produce have a common feature: the utmost attention we pay to quality. High quality materials and high quality treatments provide high resistance to atmospheric agents, corrosion and pollution, thus allowing continuous external use.*

“XP” LINE: a complete range of inclined, light and functional space-saving display units for fruits and vegetables. The use of wheels makes them very easy to move both inside the shop (for easy cleaning or to vary the presentation of food) and from outside to inside the shop (i.e. to store them at the end of the working day). When unused, the display units can be folded and stored to provide functional space-saving solutions.

“SHELF” LINE: a versatile range of display units, suitable for fruits and vegetables, but also for bread and different kinds of food. They can be used as single modules or to create island compositions, also for big spaces. Space-saving solutions can be provided.

“ARCH” LINE (patented model): a new concept of display unit, conceived to create multiple solutions of mobile island compositions. Thanks to the wheels and the arch, new combinations can be quickly created and all of them can be easily relocated for cleaning.

## DISPLAY UNITS

8



## WHAT LIES BEHIND...

### FRUITS AND VEGETABLES ELEGANTLY DISPLAYED, WITH GREAT HYGIENE AND COMFORT?

There is the experience of a company which has been working in this field for 40 years and has always used aluminium: a strong and versatile metal, unique in terms of longevity and strength.

There is the creativity of the owner who strongly believes that "robust" does not mean "heavy", that "hygiene" does not mean "cold"...and that high quality can be supplied at competitive prices.

There is the enthusiasm of an entire team, where every person is always ready to face new challenges with strong commitment and to cooperate as a team to achieve a common goal.

Last but not least, there is the strong support of our customers (important designers, small shops and supermarket chains), continuously rewarding us with their loyalty with long collaborations often lasting for decades.

Fruits and vegetables are displayed on professional units designed to look like true pieces of furniture. We are always proud to achieve with you our common goal.



#### LEGEND OF OPTIONAL FEATURES



European oak riser, warm and aesthetically pleasant



Hook system, to support crates at required height



Polypropylene staves, removable and washable in dishwasher. 2 colours available



Polypropylene perforated staves, removable and washable in dishwasher. 3 colours available



Articles available with coat of painting. RAL range of colours



# XP LINE



RECLINING PART  
 High: raised back (max)  
 Low: lowered back (min)  
 Short: removable back with minimum expansion  
 Long: removable back with maximum expansion

\* We refer to 30 cm deep boxes

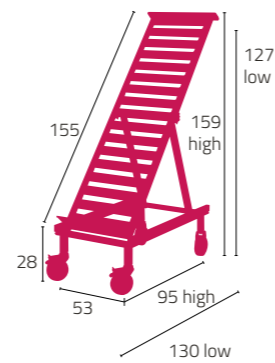


# DISPLAY UNITS FOR FRUITS AND VEGETABLES

## JACK XP5

DISPLAY UNIT FOR 5 fruit-vegetable boxes\*. The structure is made from anodised aluminium alloy and staves are made from polypropylene, with swivel wheels 125 mm diameter (2 with brake). Choose how many staves you need, they are also available in different widths. It is also available on request with bumper to protect the display from trolley collisions.

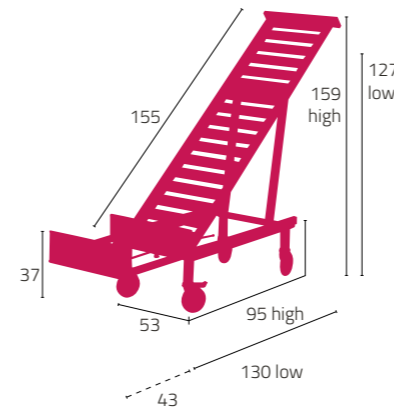
The picture shows a shelf with 17 staves (working shelf surface 152x45 cm)



## QUEEN XPE6

DISPLAY UNIT FOR 5+1 fruit-vegetable boxes\*. The structure is made from anodised aluminium alloy and staves are made from polypropylene. Removable front box carrier, swivel wheels 125 mm diameter (2 with brake). Choose how many staves you need, they are also available in different widths. The lower removable box carrier is also available on request with bumper to protect the display from trolley collisions.

The picture shows a shelf with 17 staves (working shelf surface 152x45 cm + removable box holder 44x50 cm)



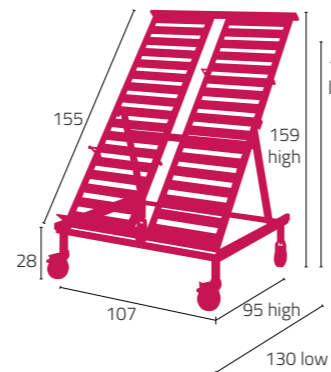
RECLINING PART  
 High: raised back (max)  
 Low: lowered back (min)  
 Short: removable back with minimum expansion  
 Long: removable back with maximum expansion

\* We refer to 30 cm deep boxes

## JACK XP10

DISPLAY UNIT FOR 10 fruit-vegetable boxes\*. The structure is made from anodised aluminium alloy and staves are made from polypropylene, with swivel wheels 125 mm diameter (2 with brake). Choose how many staves you need, they are also available in different widths. It is also available on request with bumper to protect the display from trolley collisions.

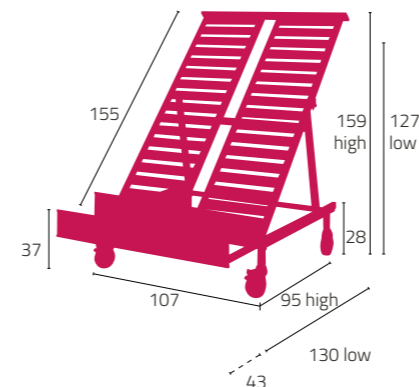
The picture shows a double shelf with 17 staves (working shelf surface 152x98 cm)



## QUEEN XPE12

DISPLAY UNIT FOR 10+2 fruit-vegetable boxes\*. The structure is made from anodised aluminium alloy and staves are made from polypropylene. Removable front box carrier, swivel wheels 125 mm diameter (2 with brake). Choose how many staves you need, they are also available in different widths. The lower removable box carrier is also available on request with bumper to protect the display from trolley collisions.

The picture shows a double shelf with 17 staves (working shelf surface 152x98 cm + removable box holder 44x105 cm)



# XP LINE

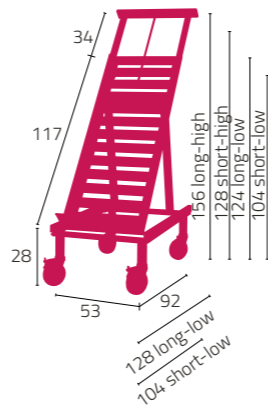


display units for fruits and vegetables

## KING XP5A

**EXTENDABLE DISPLAY UNIT FOR 4+1 fruit-vegetable boxes\*.**  
The structure is made from anodised aluminium alloy and staves are made from polypropylene, with swivel wheels 125 mm diameter (2 with brake). It is equipped with an extension to adjust the length of the shelf according to box size and quantity.  
It is also available on request with bumper to protect the display from trolley collisions.

The picture shows a shelf with 13 staves (working shelf surface 116-149x45 cm)



AVAILABLE WHILE SUPPLIES LAST

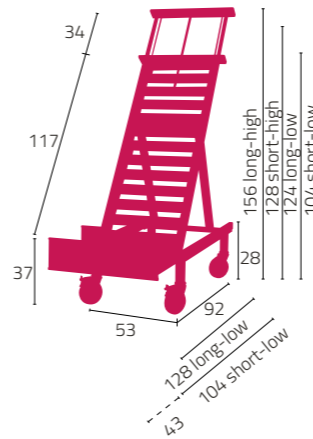
RECLINING PART  
High: raised back (max)  
Low: lowered back (min)  
Short: removable back with minimum expansion  
Long: removable back with maximum expansion

\* We refer to 30 cm deep boxes

## ASSO XPE6A

**EXTENDABLE DISPLAY UNIT FOR 4+2 fruit-vegetable boxes\*.**  
The structure is made from anodised aluminium alloy and staves are made from polypropylene. Removable front box carrier, swivel wheels 125 mm diameter (2 with brake). Choose how many staves you need, they are also available in different widths. The lower removable box carrier is also available on request with bumper to protect the display from trolley collisions. It is equipped with an extension to adjust the length of the shelf according to box size and quantity.

The picture shows a shelf with 13 staves (working shelf surface 116-149x45 cm + removable box holder 44x50 cm)



AVAILABLE WHILE SUPPLIES LAST

RECLINING PART  
High: raised back (max)  
Low: lowered back (min)  
Short: removable back with minimum expansion  
Long: removable back with maximum expansion

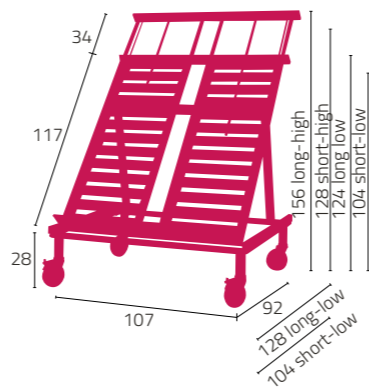
\* We refer to 30 cm deep boxes



## KING XP10A

**EXTENDABLE DISPLAY UNIT FOR 8+2 fruit-vegetable boxes\*.** The structure is made from anodised aluminium alloy and staves are made from polypropylene, with swivel wheels 125 mm diameter (2 with brake). Choose how many staves you need, they are also available in different widths. It is equipped with an extension to adjust the length of the shelf according to box size and quantity.  
It is also available on request with bumper to protect the display from trolley collisions.

The picture shows a double shelf with 13 staves (working shelf surface 116-149x98 cm)

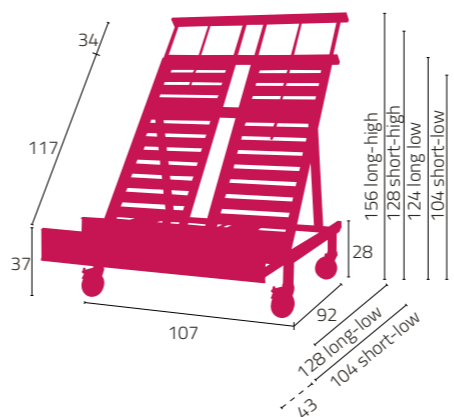


AVAILABLE WHILE SUPPLIES LAST

## ASSO XPE12A

**EXTENDABLE DISPLAY UNIT FOR 8+4 fruit-vegetable boxes\*.** The structure is made from anodised aluminium alloy and staves are made from polypropylene. Removable front box carrier, swivel wheels 125 mm diameter (2 with brake). Choose how many staves you need, they are also available in different widths. The lower removable box carrier is also available on request with bumper to protect the display from trolley collisions. It is equipped with an extension to adjust the length of the shelf according to box size and quantity.

The picture shows a double shelf with 13 staves (working shelf surface 116-149x98 cm + removable box holder 44x105 cm)



AVAILABLE WHILE SUPPLIES LAST



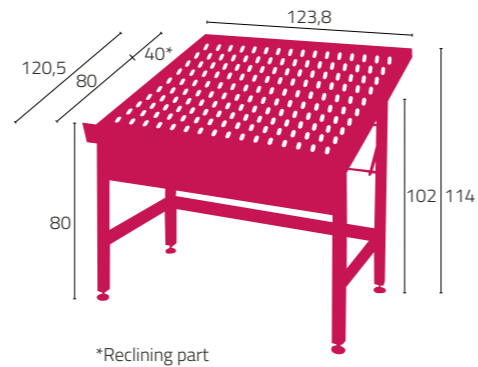
# "SHELF" LINE



open

## POKER

This display unit can be used in four different ways and it is characterised by four main features: versatility, practicality, robustness and aesthetics. Thanks to the high quality aluminium alloy structure and to the anodic treatment, this display unit can be used outdoor without suffering from bad weather conditions. On request it is supplied with a rubber bumper to protect the display unit from trolley collisions, which should be fixed directly on the unit.



\*Reclining part

Easy and versatile, for four different solutions



folded to reduce overall dimensions



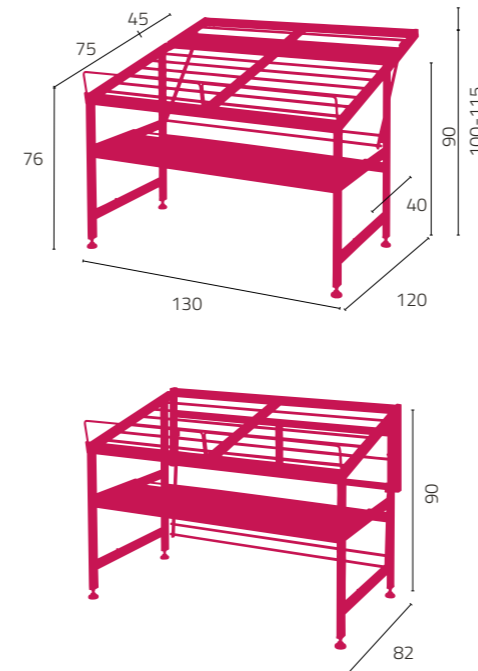
extended specular elements



specular elements to reduce overall dimensions

## POKER ALL

Poker All, completely made of anodized aluminium alloy, is the evolution of the Poker model. Its main feature is versatility. Like Poker, it can be combined to get 4 different display solutions and, in addition to this, it can also be inclined towards the user. On request, Poker All can be supplied with one or more lower shelves to store boxes or to display complementary products (like, for instance, jam jars or fruit juices).



Units can be easily put alongside to create display islands



**OUT OF PRODUCTION. NEW MODEL COMING SOON!**



max. orientation towards the user

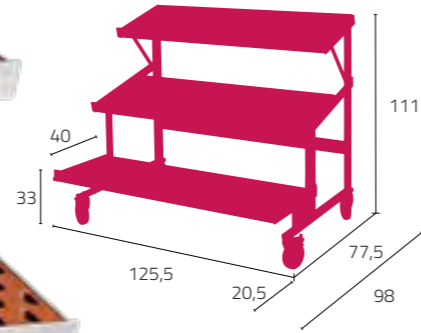


max. display extension



folded, space-saving

# "SHELF" LINE



## FULL

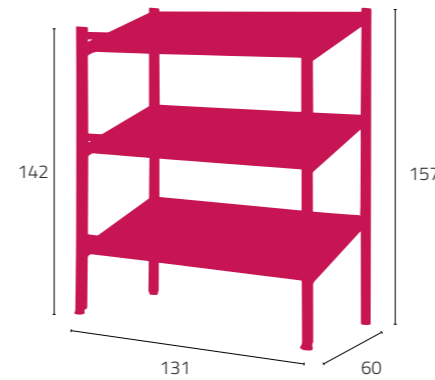
The FULL model, available in three levels, is made of primary aluminium with top-quality anodising and polypropylene staves. It is solid, easy to clean and long-lasting. It can be used both inside and outside the store, thanks to the folding lower shelf that, together with the non-marking and anti-noise rubber wheels, makes it very easy to go through the doors.



## QUADS POLY

This slanted-level display unit can be supplied to measure and the number of shelves can be chosen by the customer. The whole length can be divided into multiple units to optimize the quantity of uprights and, consequently, the price. Made in anodised aluminium alloy and polypropylene staves, these display units can be either leaned against the wall or against one another in the middle of the room to create bi-frontal compositions accessible on both sides.

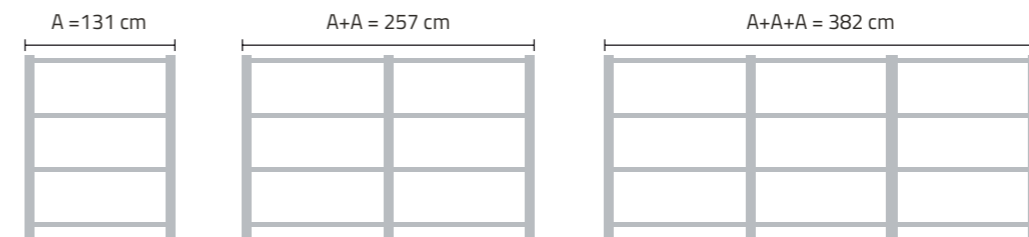
In the picture a 3-level example (measures of each shelf: 120x60 cm)



In the picture a 3-level example (measures of each shelf: 120x60 cm) equipped with a horizontal upper shelf measuring 120x40 cm.

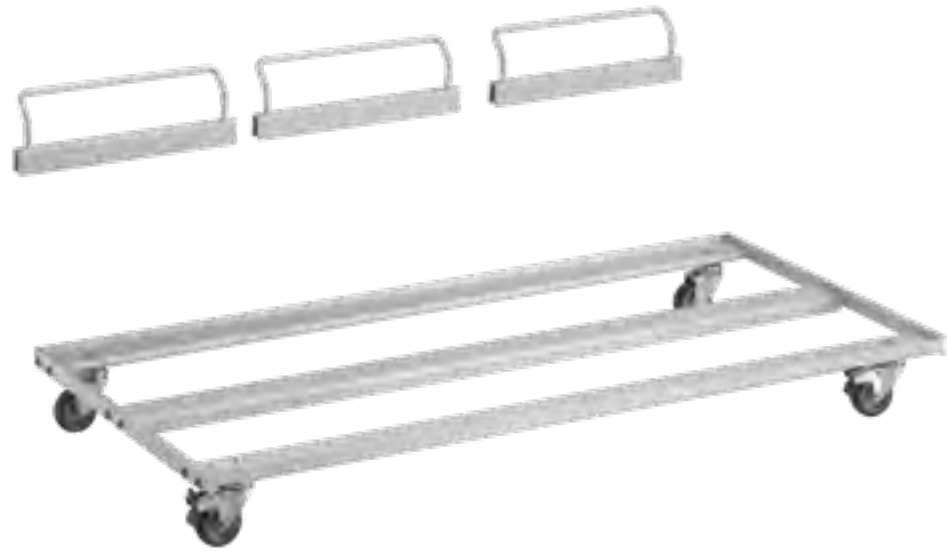


### Examples of composition



# "ARCH" LINE

display units for fruits and vegetables



## FAST

**PATENTED MODEL**  
 Our Fast model is composed of 2 main elements: a wheeled box base (all wheels are provided with brakes) and a snap-fit device which can be inserted on both edges of Euro Boxes to incline upper crates towards the user. These 2 elements are synergically combined to create "mobile" island units of superposed crates. A new patent pending system, simple and innovative at the same time, to display fruits and vegetables in a functional and hygienic way.



- FAST 1** 58x37x11,5 cm
- FAST 2** 78,5x57x11,5 cm
- FAST 3** 118x57x11,5 cm

# SOME PERSONALIZATION EXAMPLES

in cooperation with our dealers





# 9

In order to offer a more complete set of services, we have decided to enlarge our range with complementary products.

This choice derives from an accurate selection and is the result of decades spent together, listening to our clients' requests.

Our offer includes:

- a complete set of working tables and stainless steel AISI 304 sinks with related accessories
- mechanic arms to lift meat
- crates for our fruits and vegetables display units
- boxes and trays for our trolleys

We always pay utmost attention to the quality catered by us and choose only "Made in Italy" products.

## COMPLEMENTS

## COMPLEMENTS

*For more details on the whole range please contact us.*



AISI 304 STAINLESS STEEL

"NEUTRAL" LINE:



- Cupboard tables, sinks and wall cupboards

(in several versions)

- Open tables, sinks and wall cupboard

(in several versions)



- Cantilever tables and sinks (in several versions)

- Tables with bowls

- Sorting tables

- Drawers



- Pan sinks

- Wash-basins

- Dust-bins

- Bin trolleys

- Sterilizers for knives



LOADING ARMS:

- Loading arms to move slaughtered meat,

with base plate, available in 3 versions

- Loading arms to move slaughtered meat,

with platform



CRATES/TRAYS:

- Metacrylate trays and bowls to equip

our trolleys


- Folding Euro-box crates to equip our display


units for fruits and vegetables





# M A D E in italy



 Our products are entirely designed, manufactured and assembled in our factory in Marghera. In this way we can always guarantee the best quality for the whole production process.

 We directly monitor any step of production process: from the choice of moulds and raw materials, to aluminium extrusion and plastic material moulding, every aspect is carefully checked by our well-experienced team.

 The choice to manufacture long-lasting recyclable products, which do not require particular maintenance such as repainting or galvanization, are part of our strong commitment to environmental sustainability.

 Versatility and attention to the client's needs are two key aspects of our company policy. We are proud to satisfy even the most particular requests and take on new challenges.





aiguidovie.it  
sustaining quality

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