

# MEAT RAIL SYSTEMS

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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 hypermarkets, 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.

## HOW TO ASK FOR A QUOTATION

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



  <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 according to clients' requirements</p>
	<p>Designed according to European security requirements</p>		<p>Stable and resistant: no plastic connections</p>
	<p>Made to measure. Available in the following versions:</p> <ul style="list-style-type: none"> <li>1. self-supporting structure</li> <li>2. aerial installation <ul style="list-style-type: none"> <li>· fixed to the ceiling</li> <li>· fixed to the wall</li> <li>· fixed to existing structures</li> </ul> </li> <li>3. both systems combined</li> </ul>		<p>Removable plastic hooks and shelves. Washable in dishwasher</p>
	<p>Certified load capacity. Calculated according to Eurocode 9</p>	<p><b>HACCP</b></p>	<p>Easy to clean and sanitize in accordance with HACCP</p>
	<p>High modularity. Easy to integrate over time</p>		<p>Easy and quick assembly</p>
			<p>Adjustable feet for slope compensation</p>





**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*



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



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

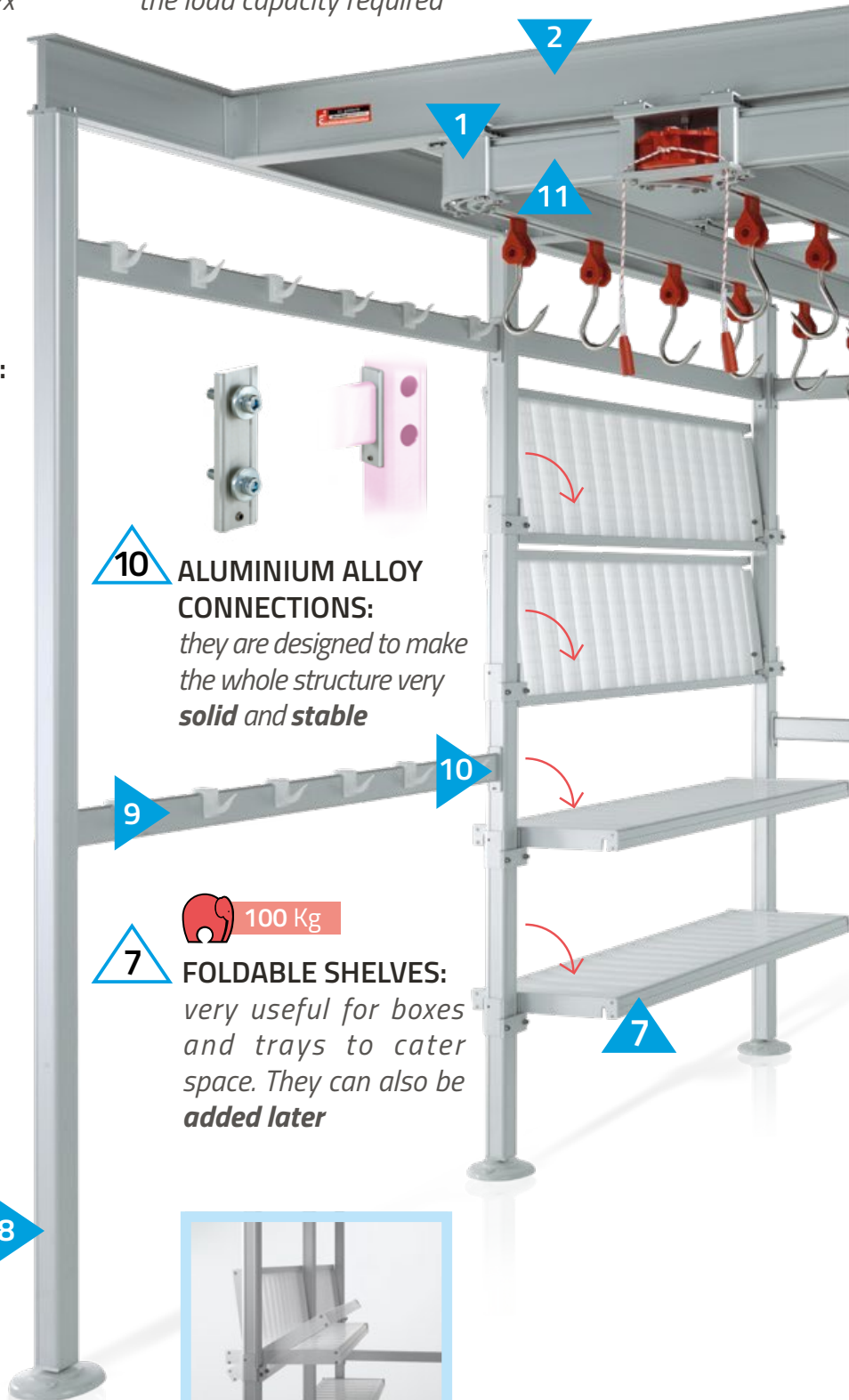


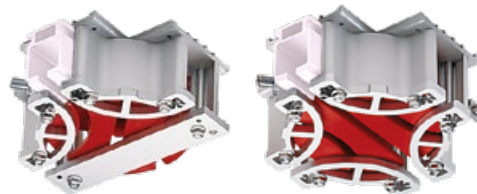
**8** UPRIGHTS: *the self-supporting structure is designed to be installed **without drilling cold room panels***

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

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

 100 Kg





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

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

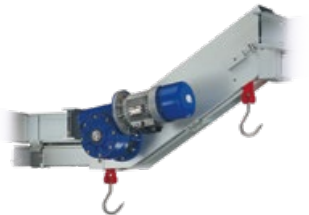
- 4 HOIST** *enables lifting or lowering the meat hanging up*



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



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



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



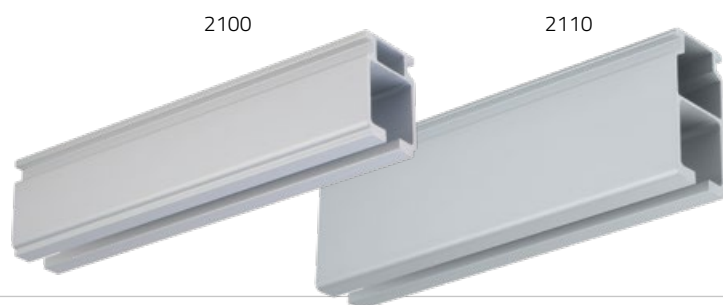
- 5 SLIDING HOOKS WITH REINFORCED TIPS AND BEARINGS:** *certified max. load capacity 300 kg each*



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

# 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

2004

2005

2006

**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

2060

**2050** Regular upright 58x58 mm

**2060** Reinforced upright 66x66 mm

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



2200

2210

2220

**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

2331

2342

**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**

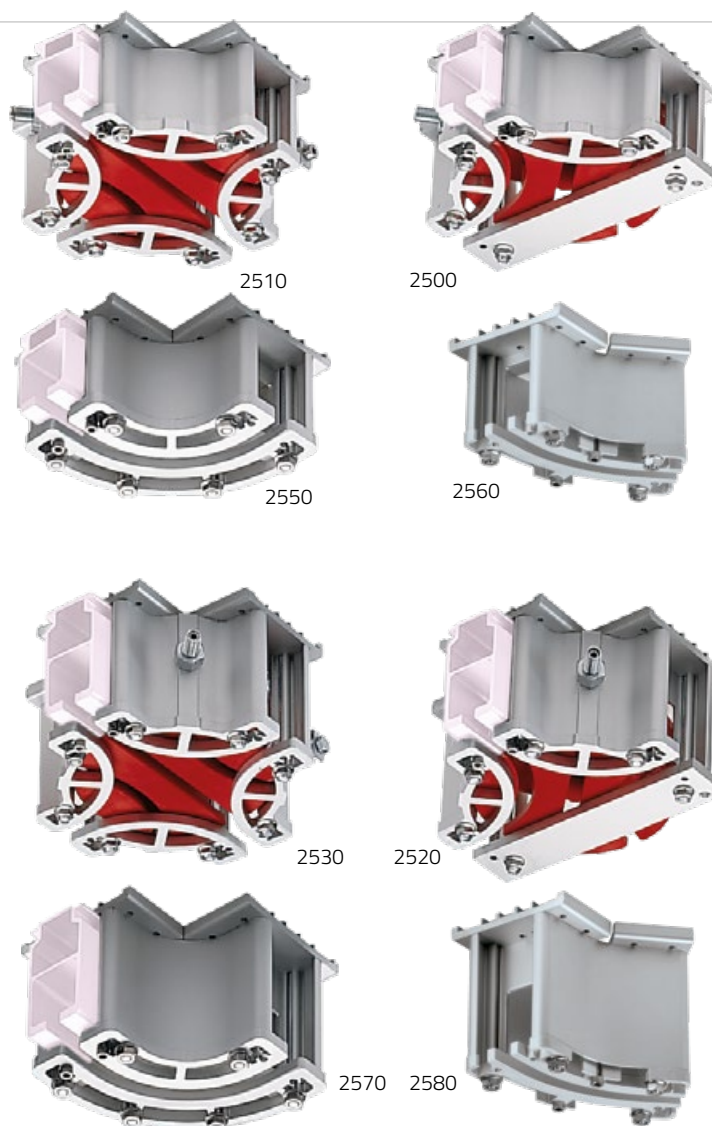
4-way switch for rail 100x50 mm **2530**

3-way switch for rail 100x50 mm **2520**

90° bend for rail 100x50 mm **2570**

135° bend for rail 100x50 mm **2580**

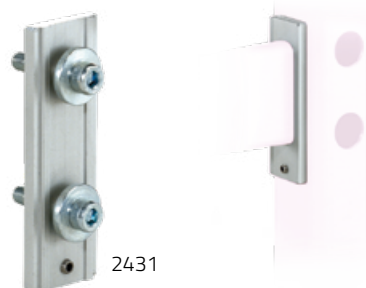
Please, always state the type of attachment required (beam or hanging bracket); for the beams we do not produce, please specify the type and measure



**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**



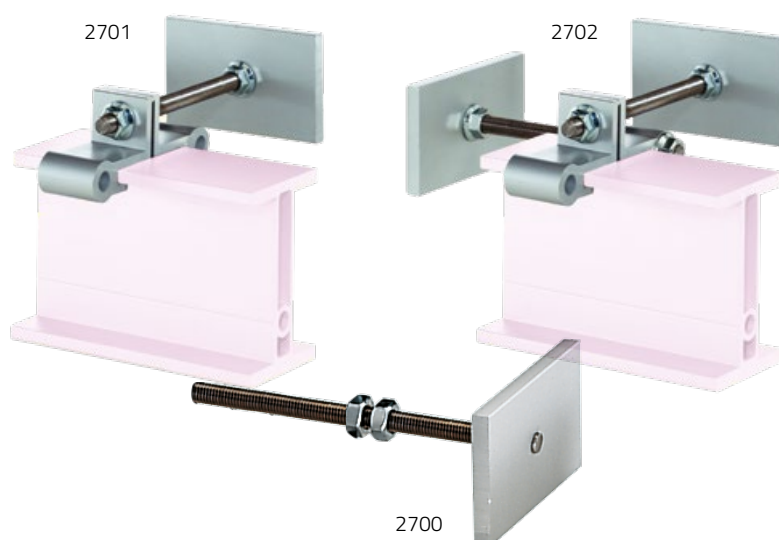
2431

**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**

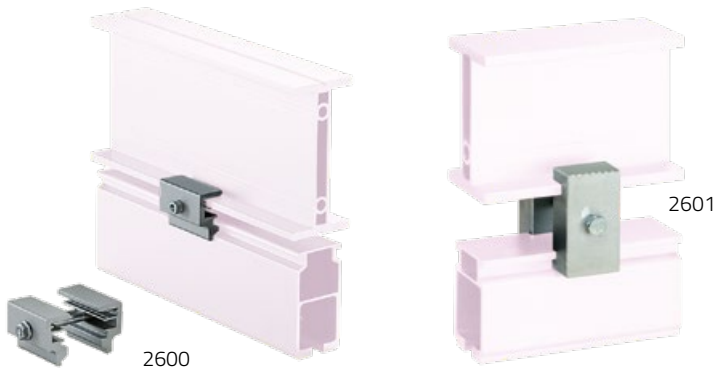
Multi-function spacer **2700**



2700

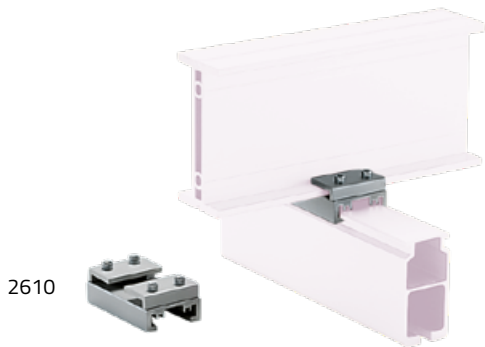


**ANCHORING SYSTEMS FOR RAILS AND BEAMS:** they are used to join rails and beams which are located at two different levels



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

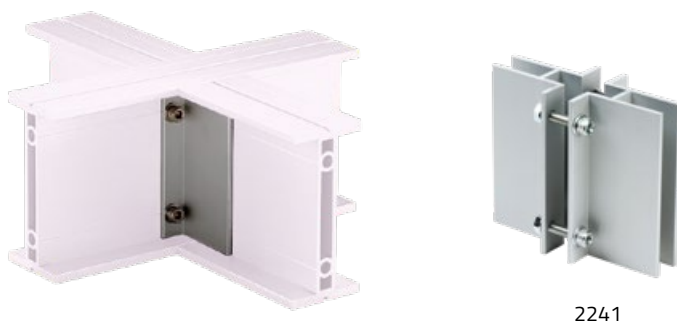
**2601** Clamp for parallel overlapping beams-rail 70x50 mm with scale



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

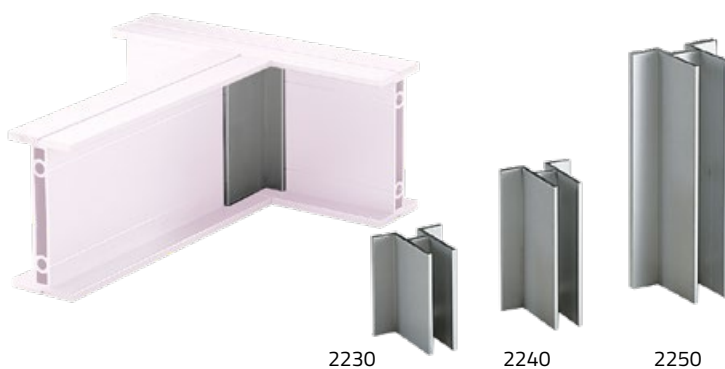


**2290** Clamp for crossed overlapping beams



**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

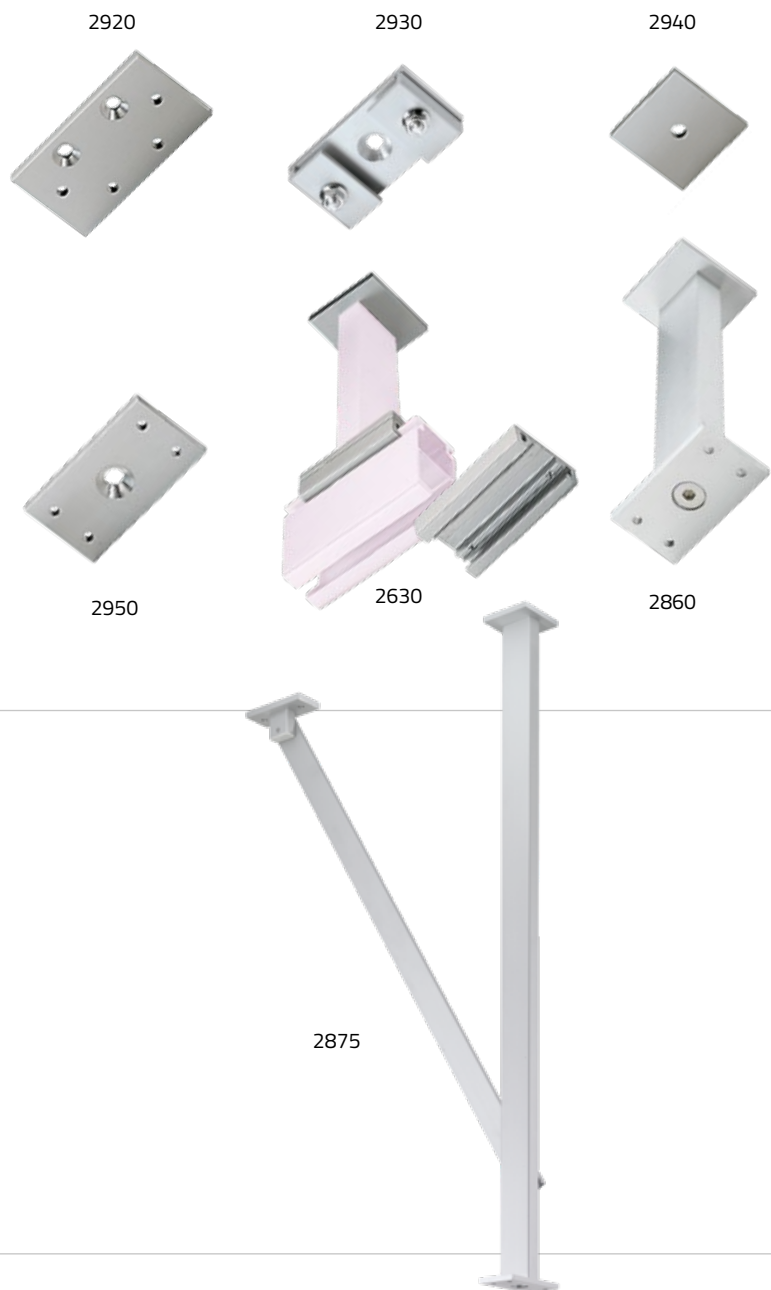
**2630**

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)

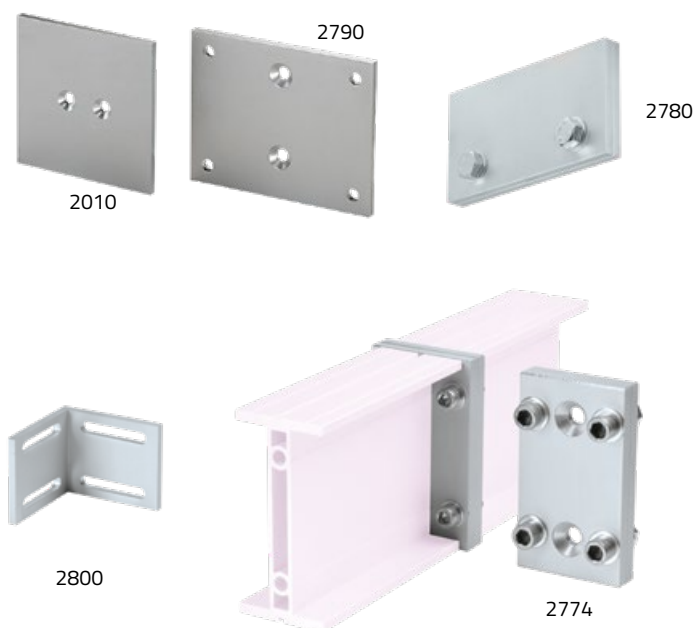
**2780**

"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

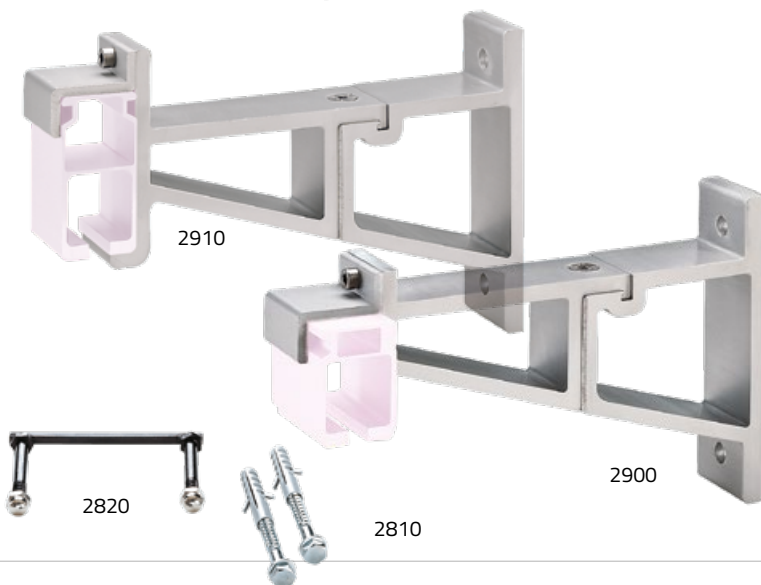
**2730** End cap for rail 70x50 mm

**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)

P



**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)

2410



2410

**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

2650



2650



2660

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

2660

**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

2670



2670

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

2680

2680



2691

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

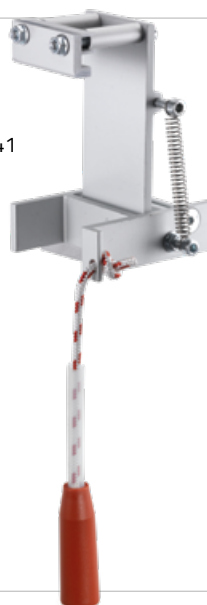
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**HOOKE BLOCK:** it is a device which is used to hold the pulley in place inside the rail

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

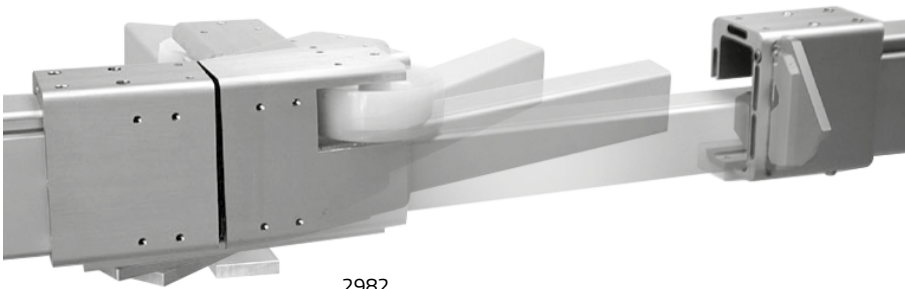
2641

2641





## DEVICE FOR FIRE DOOR

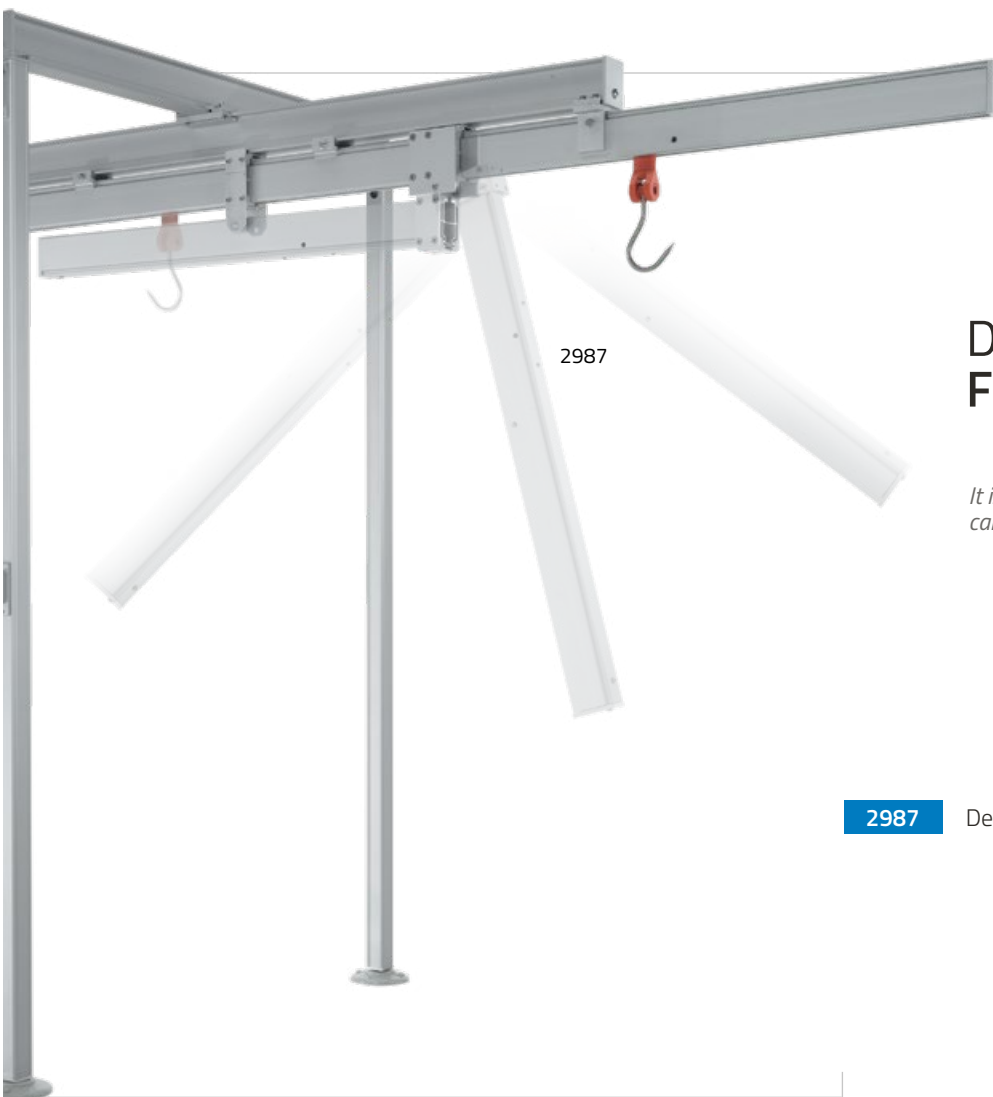


2982

*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)



2987

## 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/keyboards

*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*

CE

CE