Hook Hangers

Our range of hook hangers includes systems designed for various uses and different load capacities. Available options are:

1. FLOOR-TO-CEILING HOOK HANGERS
2. FORKED HOOK HANGERS
3. WALL-MOUNTED HOOK HANGERS

These hangers are used for storing and displaying cured meats and hams in back-of-house areas, and they also allow for hanging meat cuts in cold rooms, offering a more economical solution compared to meat framings.

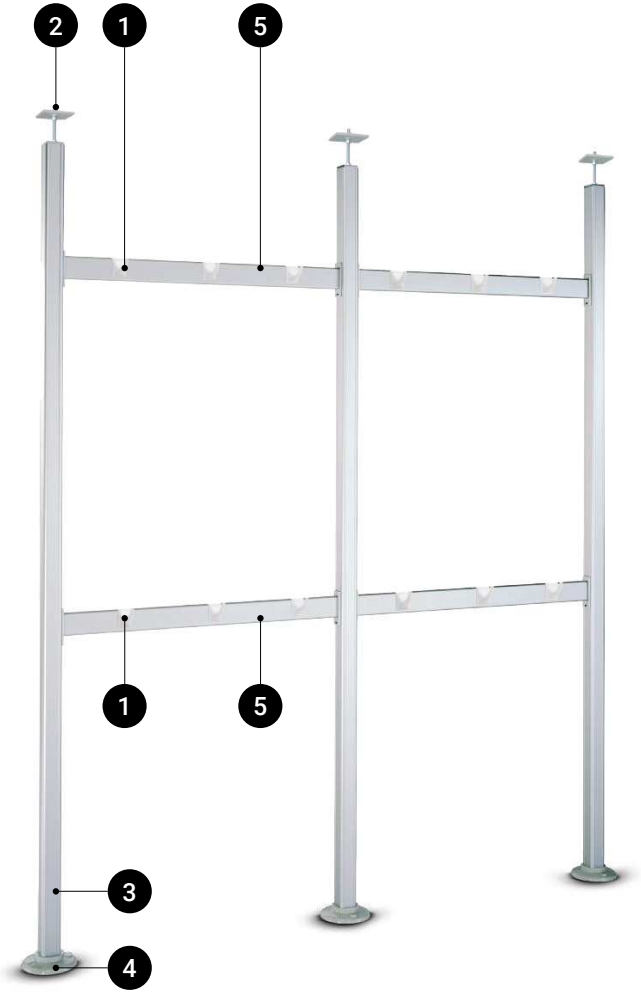
1 **FLOOR-TO-CEILING HOOK HANGERS:**
Made with vertical posts and oval profiles, these floor-to-ceiling hook hangers are ideal for hanging meat cuts inside cold rooms at a minimal cost. Typical installation: attached to a panel or corner in prefabricated or brick-built cold rooms, resting on floor plates and secured to the ceiling using specific spacers.

2 **FORKED HOOK HANGERS :**
These hook hangers, made with forked posts and a 50x20 mm oval profile, are mounted on the wall with self-tapping screws. They are the perfect solution for hanging cured meats or small cuts of meat in compact cold rooms, such as prefabricated units.

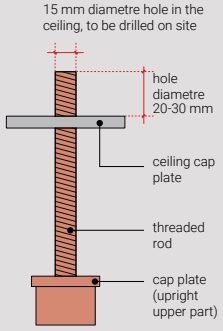
3 **WALL-MOUNTED HOOK HANGERS:**
Ideal for displaying cured meats and cheeses in stores, these wall-mounted hook hangers complete the décor of butcher shops, delis, and supermarkets by combining functionality with elegance. Made entirely of anodised aluminium alloy, these hangers include profiles designed for different load capacities, allowing installation on walls with specific brackets.

Floor-to-Ceiling Model 1

Material: Anodised aluminium alloy
Intended Use: Inside cold rooms
Mounting: Secured to the floor with screws and to the ceiling with pins
Purpose: For storing medium-sized cuts of meat
Hook Hanger Bars: 50x20 mm or 70x20 mm



Technical Detail:
upright fixing spacer to the ceiling 2



1 Butcher Hooks

Specially designed for our meat hanging profiles and suitable for food contact.

1062670 Food-safe plastic hook, for **50x20** mm and **70x20** mm bars. Load capacity: 100 kg

2 Ceiling Spacers

Adjustable pins for securely fastening the top of the post.

1132996 Spacer for securing posts to the ceiling

3 Uprights

Support post: they rest on suitable base plates to transfer the weight to the floor.

1022070 Upright for meat framing **47x47** mm

4 Base Plates

The foundation that supports the posts and distributes the weight of the structure to the floor.

1072009 Adjustable nylon base plate Ø 160 mm, height: 34 mm, for post art. 2070

1252811 Expanding attachment (1 screw, 1 peg)

5 Hanging Bars

Oval profiles in two different sizes positioned between posts at different heights to allow hanging of meat cuts and ensure stability.

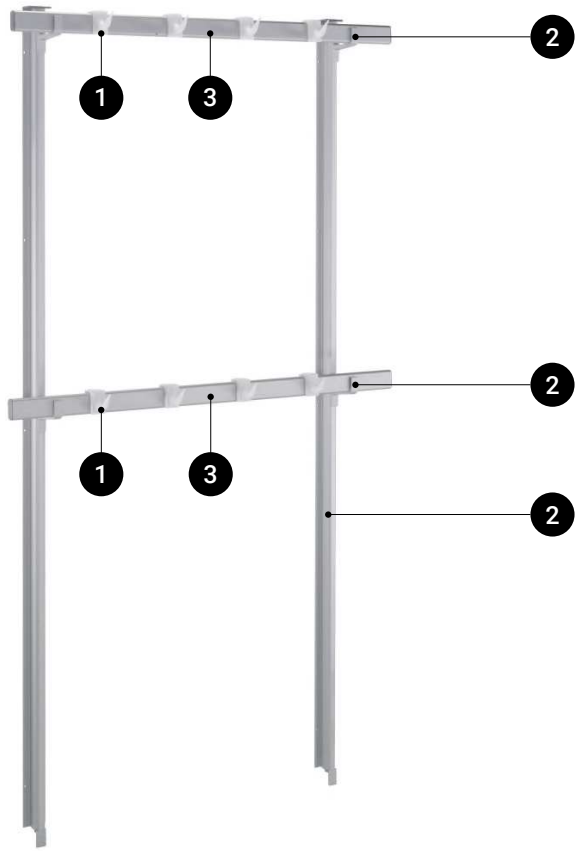
1032331 **70x20** mm oval bar

1032317 **50x20** mm oval bar
Up to 1.750 mm centre-to-centre distance

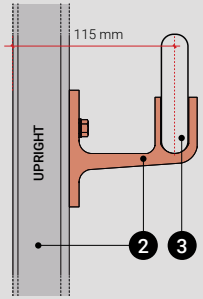
Forked-Hook Model 2

Material:	Anodised aluminium alloy
Intended Use:	Inside prefabricated cold rooms
Mounting:	On the cold room wall with self-tapping screws
Purpose:	For storing small cuts of meat
Hook Hanger Bars:	50x20 mm
Wall to Profile Center Projection:	115 mm
Standard Post Heights:	1050 mm (1 forked hook) 1950 mm (1,2 or 3 forked hooks)
Centre-to-Centre Distance:	Only up to 1000 mm

Customisable in terms of the number of posts, profile length, and hook quantity



Technical Detail:
centre-to-centre distance between the hanging bar and the panel



1 Butcher Hooks

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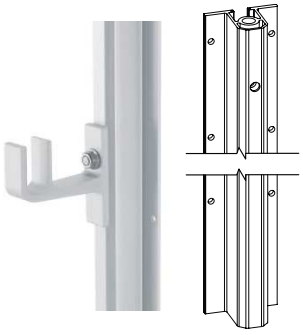
Load capacity: 100 kg

2 Forked Uprights

Supporting posts with holders for **50×20** mm profiles, resting on special corner brackets designed to avoid interference with the cold room's sanitary covings.



Forked Hook **Uprights**

1461105 Upright h 1050 mm - **1 forked hook**
1461195 Upright h 1950 mm - **1 forked hook**
1462195 Upright h 1950 mm - **2 forked hooks**
1463195 Upright h 1950 mm - **3 forked hooks**

3 Hanging Bars

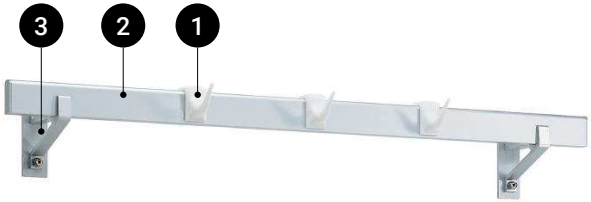
Oval bars positioned between posts at various heights, allowing small cuts of meat to be hung on multiple levels.

1032317 **50x20** mm oval bar
+
1133200 End cap

Wall-Mounted Model 3

Material: Anodised aluminium alloy
Intended Use: Back of the counter in butcher shops and food stores
Mounting: Wall-mounted using pairs of expansion fittings
Purpose: For storing and displaying cured meats
Distance from the Wall: 150 mm

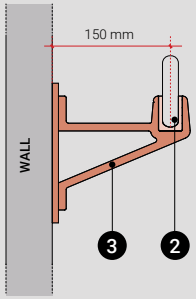
A: 75x30 mm Semi-oval Bar



B: 70x20 mm Oval Bar

C: 50x20 mm Oval Bar

Technical Detail:
centre-to-centre distance between the hanging bar and the wall



A 75x30 mm Semi-oval Bar

1 

106**2680**
Food-safe plastic hook, for 75x30 bars, load capacity: 200 kg

2 

103**2342**
75x30 mm semi-oval bar
+
113**3220**
End cap

3 

110**3100**
Regular wall bracket (without reducer)

B 70x20 mm Oval Bar

1 

106**2670**
Food-safe plastic hook, for 50x20 mm and 70x20 mm bars, load capacity: 100 kg

2 

103**2331**
70x20 mm oval bar
+
113**3210**
End cap

3 

110**3100R**
Regular wall bracket (with reducer)

C 50x20 mm Oval Bar

1 

106**2670**
Food-safe plastic hook, ford 50x20 mm and 70x20 mm bars, load capacity: 100 kg

2 

103**2317**
50x20 mm oval bar
+
113**3200**
End cap

3 

110**3100R**
Regular wall bracket (with reducer)