



a.i. guidovie

attrezzature per il punto vendita

FRAMINGS FOR COLD ROOMS



*Self-supporting structure for meat storage in cold rooms.
A stable, long-lasting and cost-effective solution to hang
up meat and guarantee high hygienic standards*



European Community

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



Tested in cold rooms (down to - 30 °C)



Made to measure

HACCP

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: snap-fit, no special tools required



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



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



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 shelves can be washed in dishwasher and are suitable for direct food contact. Tested down to -30 ° C



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