



a.i.guidovie  
since 1972

MEAT RAIL SYSTEMS

MEAT FRAMINGS

HOOK HANGERS

SHELVING

TABLES, SINKS AND CHOPPERS

ROLLERS

TROLLEYS

DISPLAY UNITS

COMPLEMENTS



G e n e r a l  
c a t a l o g u e



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.











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

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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.*



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



**Max load capacity: 400 Kg**



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

### TROLLEY TO CARRY QUARTERS ON FIXED HOOKS

*This trolley is conceived for meat quarters to be transported from the unloading area to the cold room. This trolley is mounted on wheels of 200 mm in diameter, is particularly solid and safe. The structure and size can be adapted to clients' needs.*

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

An example measuring 160x70h250 cm with 4 sliding hooks and standard wheels (2 with brake).



**Max load capacity: 400 Kg**



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

**Made to measure**



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

## 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.



In the picture an example of trolley measuring 120x60h160 cm, with 2 hanging bars for salami (1 with three bars and 1 with two bars) and a plain "PQI" shelf with containment structure.

**Max load capacity: 300 kg**



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



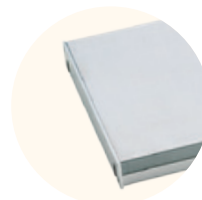
**Custom made: the size and number of shelves are chosen according to the clients' needs.**



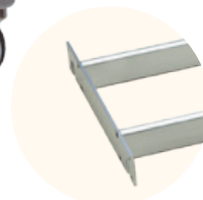
Trolleys can be equipped with:



"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.







Available with either aluminium or wooden hanging bars



## 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.*



**Max load capacity: 300 kg**



**+60°  
-20°**

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



## SHELF TROLLEY WITH HANDLE

### JOLLY

In the picture an example measuring 120x60h90 cm, with 2 "Q" shelves (removable polypropylene perforated staves, washable in dishwasher). Shelves can be either plain or with containment structure.

*Optional stainless steel cover on shelves can be supplied on demand.*

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

## 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*

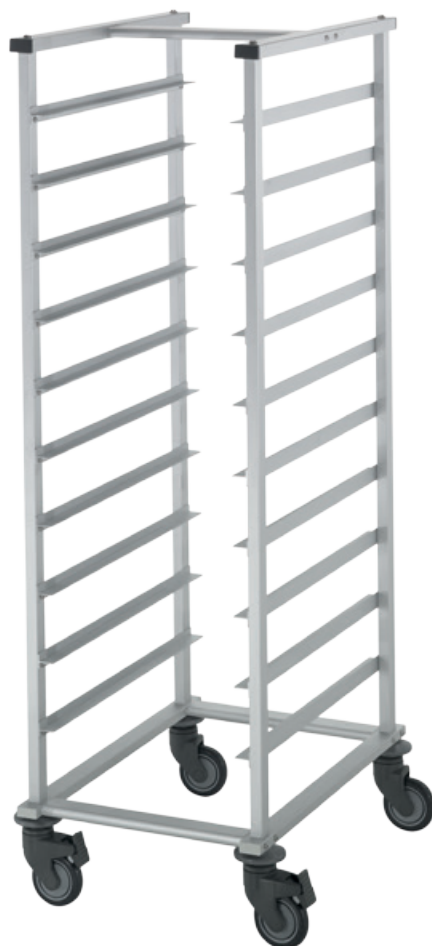
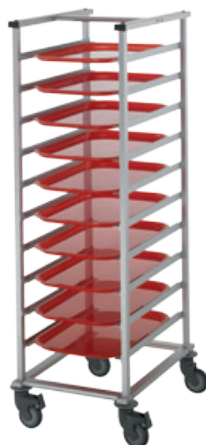
In the picture a 10-compartment example, measuring cm 50x65h153.  
Wheels: diameter 125 mm (2 with brake)

*On demand, stainless steel panels can be added*

Max load capacity: 100 kg



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



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

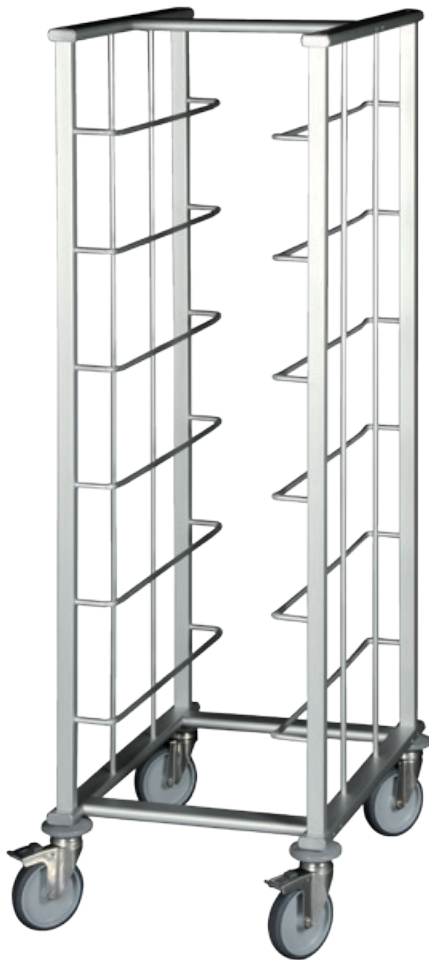
Max load capacity: 160 Kg



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



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



## 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.



+60°

-15°

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



In the picture a 12-compartment example, measuring 96x68h153 cm. Wheels: diameter 125 mm (2 with brake)



Max load capacity: 160 Kg.



+60°

-15°

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

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



*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.*

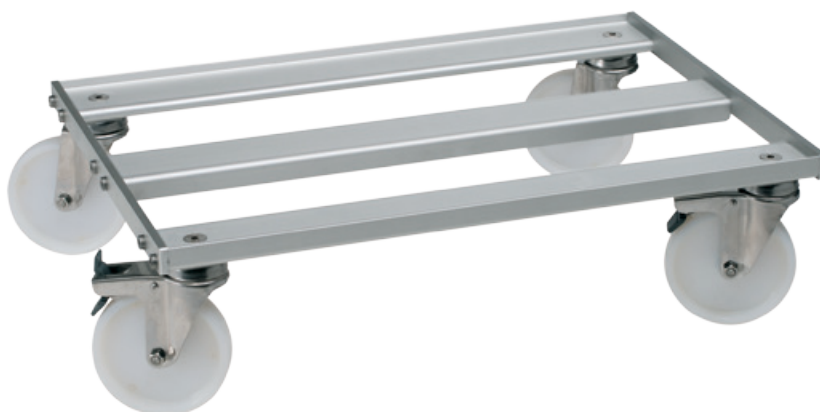
## WHEELED BOX BASES

### CARRY

Wheeled box base measuring 63x43,5h18 cm.

Wheels diameter 125 mm.

Size of the shelf surface: 61,4 x 42,9 cm



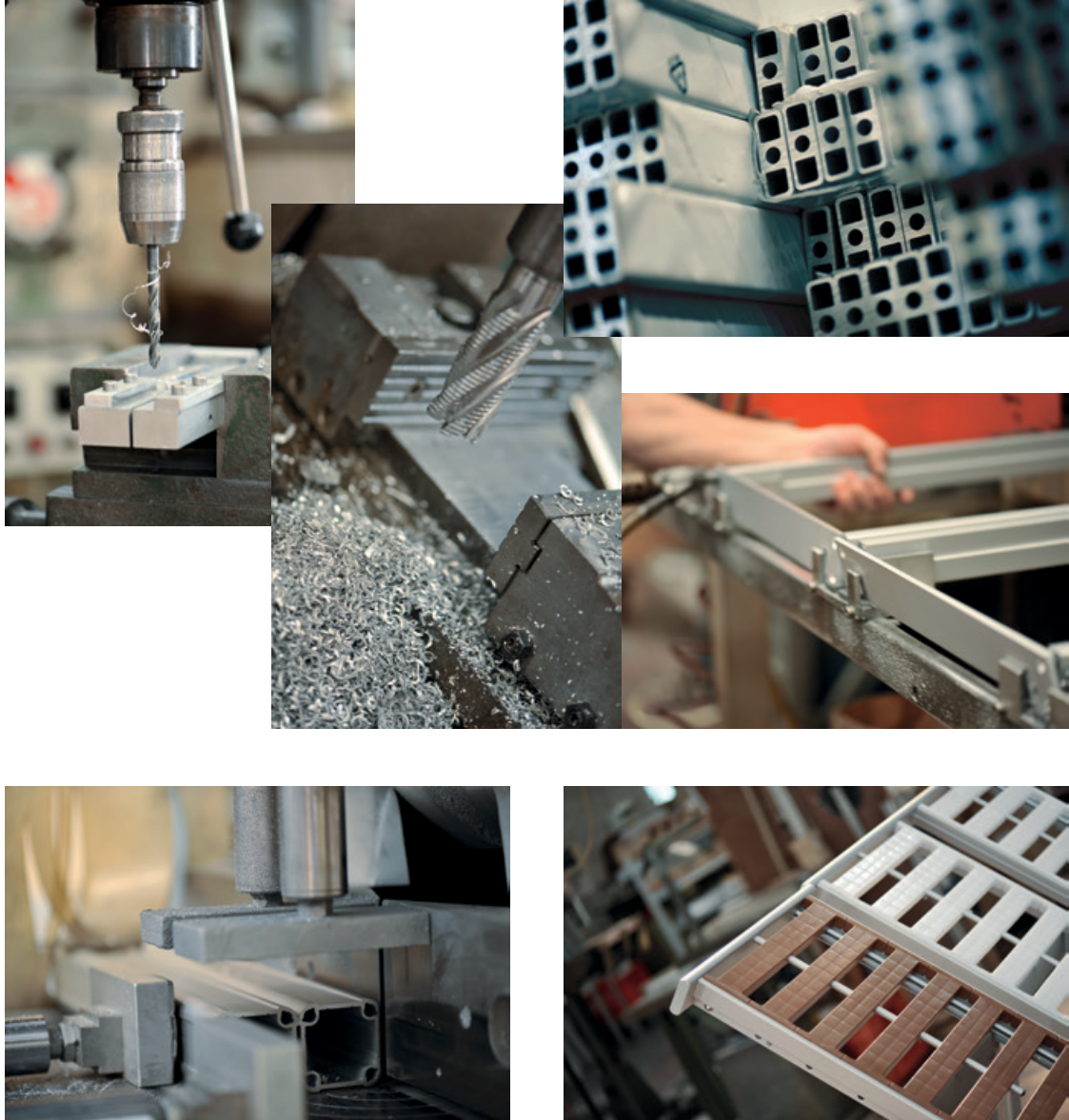
### FIDO CARRY

Wheeled box base with handle for easy transport.

The wheeled box base and the handle can be bought separately.



# 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.



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.



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.



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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