

Meat Framings

Our self-supporting meat framing system is the most practical and cost-effective solution for storing meat in any cold room, no matter the size.

Made with both fixed and movable bar, each system is custom-built to meet specific storage and weight requirements.

The assembly system is quick and easy: the anodised aluminium alloy fittings give the structure a sleek and elegant look, while ensuring rigidity and strength. With interchangeable components, we're able to offer flexible solutions for even the most specific needs.

— Key Features:



Made from anodised aluminium alloy, food-safe and compliant with EU Regulation 1935/2004



Designed to meet current European safety regulations



Custom design, made to measurement



Certified load capacity tested according to Eurocode 9



Suitable for use in temperatures as low as -30°C



Load capacity designed to meet customer's needs



Durable & stable. The lack of plastic parts ensures long-term durability and stability



Hooks and shelves are removable and dishwasher-safe



HACCP Easy to clean: HACCP compliant



Quick setup: easy to assemble



Height-adjustable base plates



No drilling required: the structure is self-supporting and can be installed without drilling into cold room panels





The article code is structured as follows:

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Category			Article Identifier			



Eurocode 9 Certified Load Capacity

Examples on 75x30 mm hanging bars



1 m



1,5 m



2 m

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1 End Caps



The plastic caps hygienically and aesthetically seal the top of the posts.

1132731 End cap for meat framing upright art. 2070

2 Uprights



Supporting posts that rest on appropriate base plates, distributing the structure's weight to the floor

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

3 Base Plates



Base plates where the posts rest, distributing the weight of the structure onto the floor.

1072009 Adjustable nylon base plate $\varnothing$ 160 mm - h 34 mm for upright 2070

4 Hanging Bars

Various sizes of bars (oval or semi-oval) placed between the uprights at different heights, ensuring stability and strength while allowing meat cuts to be hung.



FIXED FIXINGS:

1082472 For **50x20** mm bar on upright 2070 (Torx T40 M8X20 screws)

1082473 For **75x30** or **70x20** mm bar on upright 2070 (Torx T40 M8X20 screws)

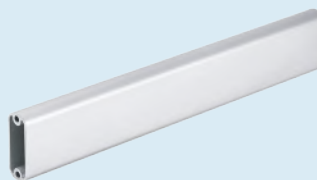
Upper Bars



1032342

75x30 mm semi-oval bar

Lower Bars



1032317

50x20 mm oval bar

Up to 1.750 mm centre-to-centre distance



1032331

70x20 mm oval bar

5 Mobile Fixings

They support movable meat-hanging bars on the structure.



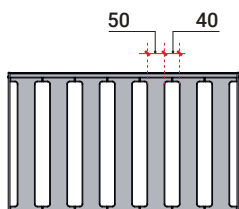
1082461 Mobile fixing for **70x20** mm oval bar



1082471 Mobile fixing for **75x30** mm semi-oval bar

6 Foldable Slatted Shelves

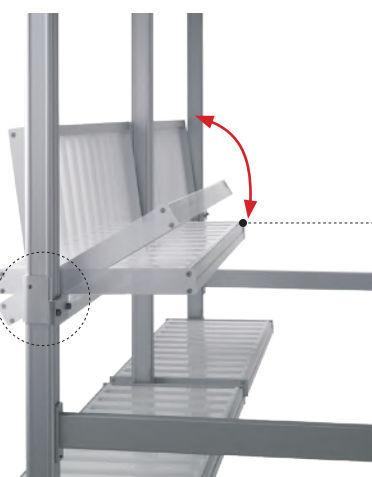
Inserted between the posts, these shelves are ideal for holding boxes, trays, etc.



measurements in mm

- P** Foldable slatted shelf type "P" (polypropylene slats, 50 mm, 40 mm spacing between slats). Slats are dishwasher-safe.

7



Example usage

118_ _

Folding shelf
Standard depth 400 mm

7 Shelf Clamp

Accessory that allows the shelves to be mounted on the uprights.



1082413 Clamp for foldable shelves, mountable on upright art. 2070 and height-adjustable at installation

8 Butcher Hooks

Specifically designed for our meat-hanging bars, these hooks are also suitable for direct contact with food.

For Lower Bars



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



1062680 Food-safe plastic hook, for **75x30 mm** bar. Load capacity 200 kg



1062691 Food-safe stainless steel hook for **75x30 mm** semi-oval bar. Load capacity 300 kg

9 Spacers

They are used to lock the structure inside the cold room.



1132700 Regular spacer used with framings occupying the **entire cold room**



Self-supporting structure installed without drilling into cold room panels.



1132715 Regular spacer with perforated plates, intended for use with framing that covers **only a portion of the cold room**