

■
**TECHNICAL
CATALOGUE**

PRODUCTS

Meat Rails
Meat Framings
Hook Hangers
Shelving
Trolleys
Rollers



aiguidovie
meat rail & storage systems

■
“Something new is needed...”

A handwritten signature in black ink, reading "Angelo Irrera". The signature is fluid and cursive, with the first name "Angelo" written in a larger, more prominent script than the last name "Irrera".

That's what **Angelo Irrera** thought after a chance encounter with a butcher who described the daily risks of storing meat using unsafe, outdated equipment. From that conversation, an idea took shape. And in the early 1970s, it became reality with the development of the **innovative internal hook rail system**—a **patented breakthrough** that transformed the industry.

This pioneering solution didn't just improve efficiency—it set new standards for workplace safety, positioning us at the forefront of industrial innovation. What began as a response to a real-world problem became a reference point for the entire sector, inspiring practices and designs still followed by today's competitors.

Why Choose Us?

The Power of Originality: Ideas That Set the Standard

We were born as innovators, and innovation continues to define us. From the very beginning, we've introduced ideas that have become industry benchmarks, including:

- **The internal sliding hook rail system (patented in 1970)**
- **A self-supporting structure in lightweight alloy**
- **3 and 4-way rotary switches (patented in 1972)**
- **Integrated scale, hoist and electric entrainer**
- **Trolleys with direct insertion into the rail... and much more**

Choosing us means partnering with a company that brings **over 50 years of experience**—not one that simply follows industry trends, but one that shapes them through bold thinking and proven expertise.

Custom Solutions, from Concept to Completion

Each project is managed by a **dedicated designer** who works closely with the client to develop the **optimal solution**. We leverage advanced technologies while retaining the flexibility of our artisan origins. This unique combination allows us to respond to even the most complex or non-standard requirements with creativity and precision.

Quality and Safety Without Compromise

Excellence drives everything we do. We use only **carefully selected raw materials**, and every component undergoes strict testing to ensure durability, reliability, and safety. For us, quality isn't a feature—it's a fundamental commitment embedded in our daily operations.

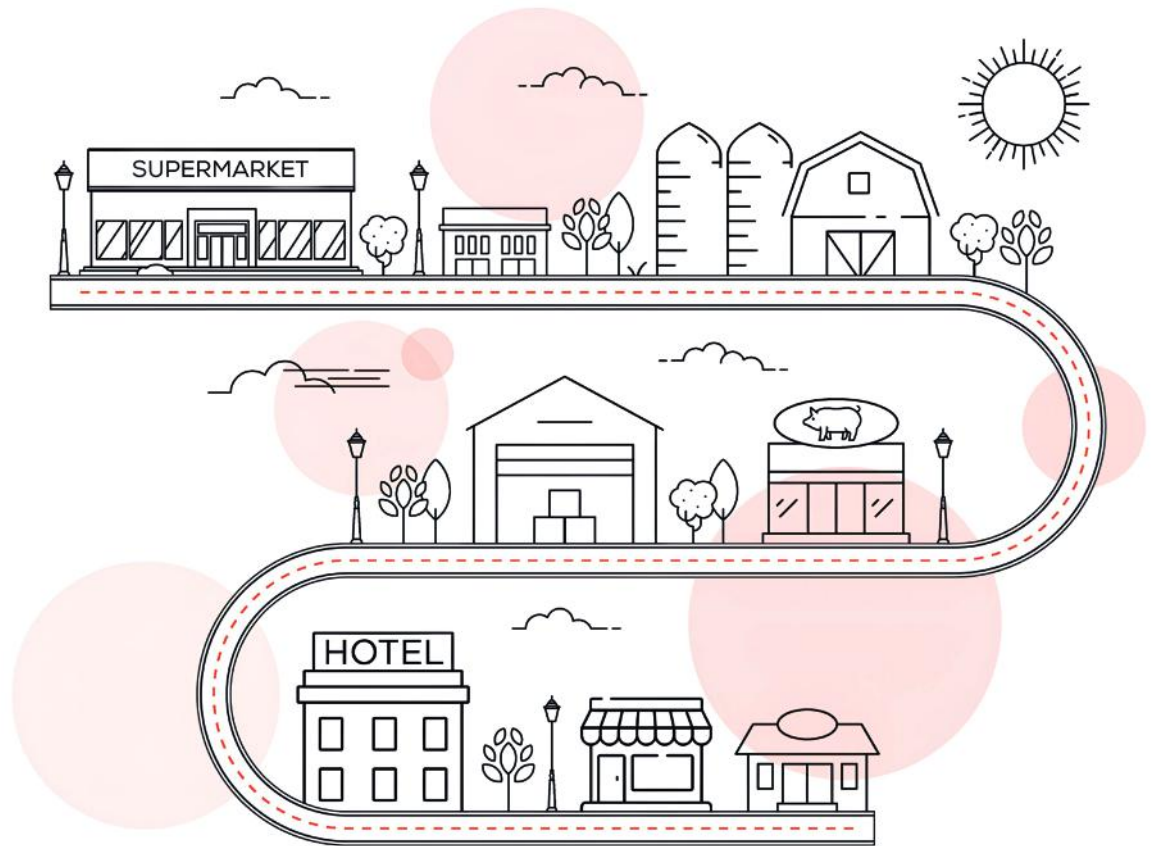
End-to-End Consulting and Support

We guide our clients through **every step of the process**—from the initial consultation to final installation. Our after-sales service is prompt and effective, though rarely needed, thanks to the long-lasting reliability of our systems. Customer satisfaction is our highest priority.




Made in Italy, from design to production

Our Customers



 Cold Room Producers



 Butcheries



 Cold Room Installers



 Food Shops & Grocery Stores



 Turnkey Projects & Shop Fitters



 Farms & Game Larders



 Meat Processing Labs



 Horeca



 Supermarkets

Meat Rails **page 8**

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Irrera Meat Rail System

In **1970**, **Angelo Irrera** revolutionised the meat transportation and storage system in cold rooms by inventing the meat rail system with internal sliding hooks, now adopted by many companies in the sector. Made from anodised aluminium alloy, this equipment is the ideal solution for outfitting refrigerated rooms of any size (such as those in butcher shops, supermarkets, laboratories, distribution centers, etc.). Each system is custom-built and fully modular, allowing us to create tailored solutions that optimise space and meet every client need (load capacity for quarters or halves, usage methods, and specific requirements). We always ensure the highest standards of hygiene and safety, which have always been essential to our approach. The quality of materials and treatments, combined with thoughtful construction details, allows for easy expansions or modifications to existing structures—even after many years.

— Key Features:



Made from food safe anodised aluminium alloy (compliant with European Regulation 1935/04)



Designed according to current safety standards as set by European regulations



Custom-built in the following versions:
1. self-supporting
2. non self-supporting with the following options:
· ceiling-mounted
· wall-mounted
· fixed on existing structures
3. mixed



Load capacities certified according to Eurocode 9



Maximum modularity and long-term integrability



Load capacities are tailored to the customer's specific requirements



Stable and durable: the absence of plastic connections ensures long-term stability and resistance to wear



Shelf slats are removable and dishwasher-safe



Easy to clean and sanitize following the HACCP system



Fast and simple assembly



Height-adjustable base plates





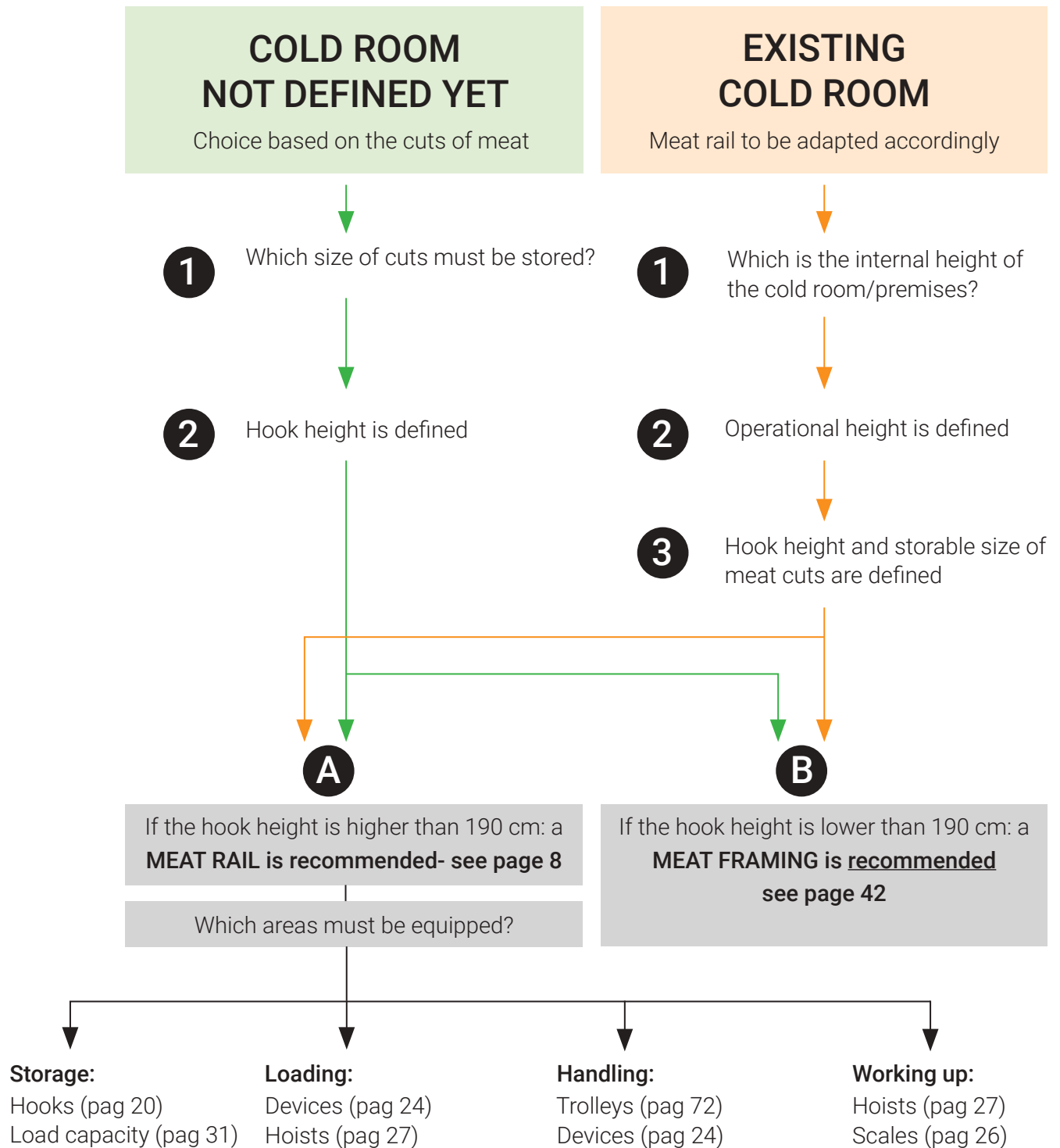
Operating Rail:
Practical Example



Assembly Example



How to Get Started

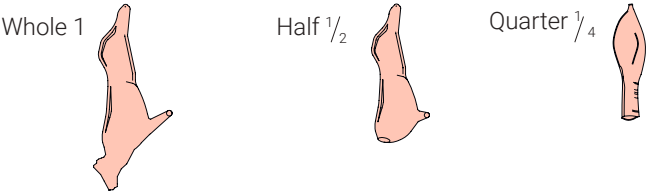


We design our structures tailored to customers' needs, optimising efficiency, load capacity, materials, and costs. To help us create your customised project, please fill out the quotation request forms, providing as many details as possible.

See quotation request form for **Meat Rails** on page 28

See quotation request form for **Meat Framings** on page 50

Cut Sizes Key Legend:

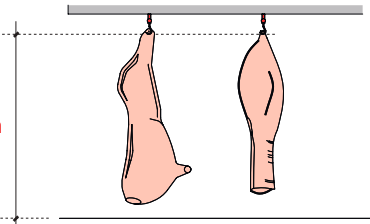


Standard Hook Height:

CHOICE BASED ON MEAT CUTS

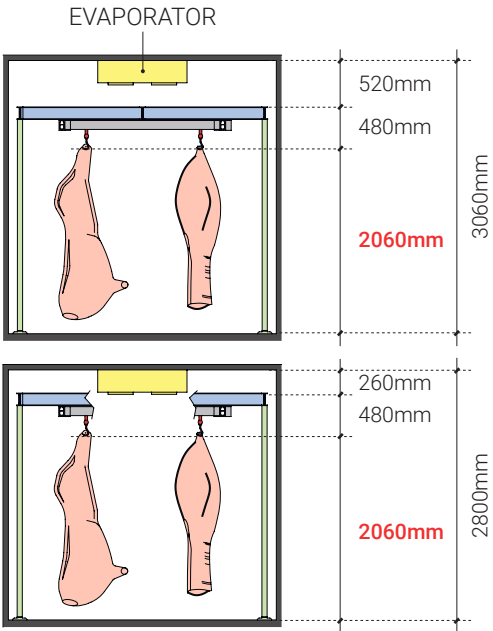
BEEF 1/4	SHEEP 1 1/2
PORK 1/2 1/4	

2060mm



UNLESS OTHERWISE
SPECIFIED BY THE
CUSTOMER, WE WILL APPLY
THIS GENERAL STANDARD,
BEING THE MOST COMMON
IN OUR CASES

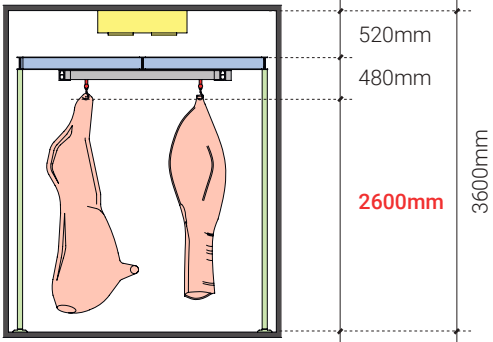
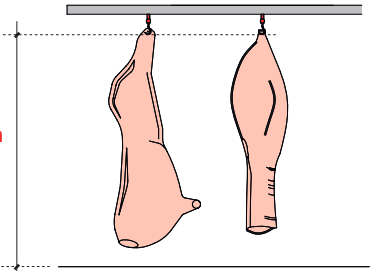
CHOICE BASED ON COLD ROOM



COLD ROOMS FROM 2800 mm TO 3200 mm

BEEF 1/2 1/4	
PORK 1	

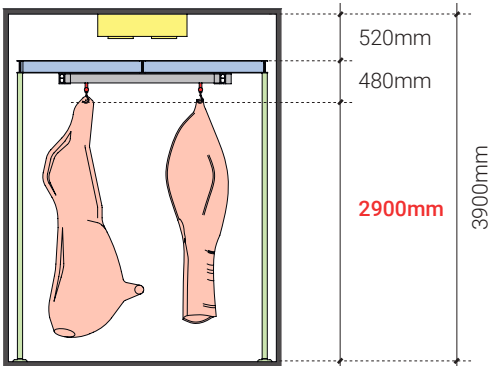
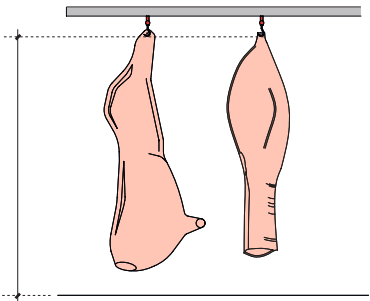
2600mm



COLD ROOMS
FROM 3200 mm TO 3600 mm

BEEF 1/2	
PORK 1	

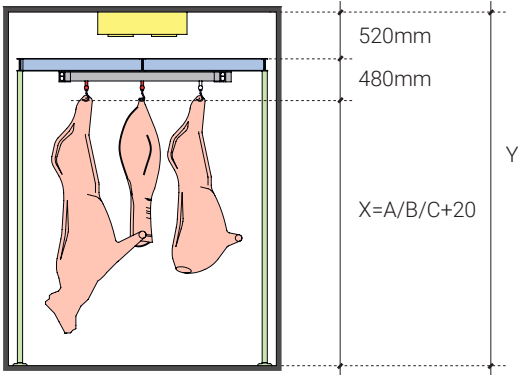
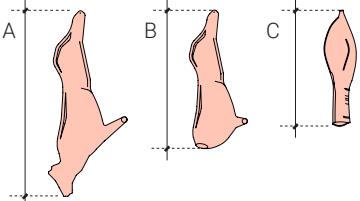
2900mm



COLD ROOMS > 3600 mm

Whole animals and specific sizes, available upon request

GAME LARGER	SHEEP
OTHER	



COLD ROOMS < 2400 mm
COLD ROOMS > 4000 mm

Self-supporting Rails

LOWER STRUCTURE

1

Base Plates

Uprights

Hanging Bars



More details starting from page 14

UPPER STRUCTURE

2

Beams

Beam Inserts

Plates and Wall Brackets

Spacers

Accessories



More details starting from page 16

RAIL PATH

3

AI 72 MODEL- AI 87 MODEL:

Rail Profile, Swicthes and Bends

Sliding Hooks

Fixings

Collars



More details starting from page 18

OPTIONAL ACCESSORIES

4

Butcher Hooks

More details starting from page 22

Foldable Shelves

SPECIFIC REQUIREMENTS

5

MECHANICAL DEVICES

Foldable Rail

Collars for Removable Rail

Sliding Door Bypass

Coupling for Quarter Trolley

WORKING:

Shaping for Adjusting Small Height Differences

Thermal Milling

ELECTRICAL - ELECTRONIC DEVICES:

Scales

Hoists

More details starting from page 24

ALTERNATIVE ON HANGING BRACKETS

If a self-supporting structure isn't feasible, please refer to the **technical diagram on page 40**

Lower Structure1

Besides its main supporting function, the lower structure is ideal for storing smaller cuts of meat. By incorporating one or more levels of hanging profiles, the perimeter of the cold room can also be used, maximising the available space to its fullest potential.



The article code is structured as follows:

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Category			Article Identifier			

1 Base Plates

Bases supporting the posts, distributing the structure's weight onto the floor.



1072003 Nylon base plate Ø 160 mm, h 34 mm, adjustable in height – for upright type 2050 (also available in variant 2007 – for upright type 2060)



1072004 Nylon base plate Ø 160 mm, h 34 mm, (flush with upright edge, to be used outside cold rooms) – for uprights type 2050/2060



1072005 Nylon base plate Ø 160 mm, h 34 mm, (flush with upright edge, to be used outside cold rooms) – for uprights type 2050/2060



1072006 Nylon base plate Ø 160 mm, h 34 mm, (90° flush cut with upright edge, to be used outside cold rooms) – for uprights type 2050/2060

2 Uprights

Load-bearing posts, supported by suitable plates, carrying the structure and transfer the weight to the floor.



1022050



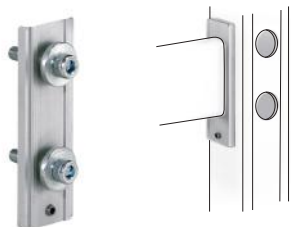
1022060

1022050 Regular upright 58x58 mm

1022060 Reinforced regular upright 66x66 mm

3 Hanging Bars

Hanging bars (oval or semi-oval) in various sizes; positioned between the uprights at different heights, they provide stability and strength to the structure, allowing for the hanging of meat pieces.



1082431

ADAPTED FOLDAWAY HOOKS:
they secure the 70x20 mm and 75x30 mm hanging bars to the uprights



1032342

Semi-oval bar 75x30 mm



1032331

Oval bar 70x20 mm

Upper Structure

2

Made up of three different beam profiles, it offers a wide range of combinations, allowing for the design of dedicated and specific structures to support the rail path. It ensures the required load capacities while simultaneously optimising the use of materials and associated costs.



1 Beams

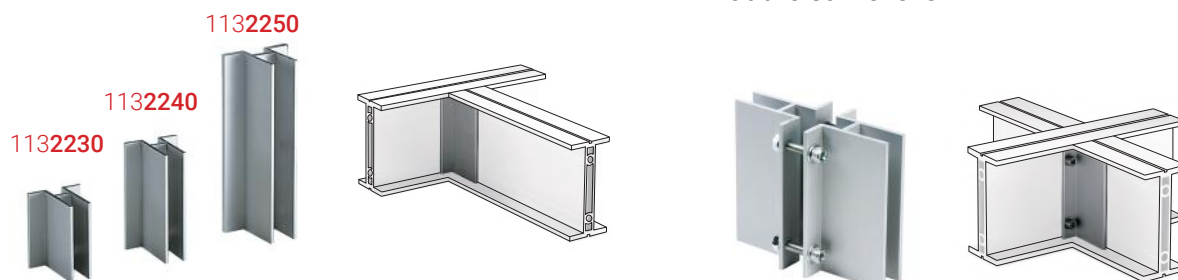
Beams available in various sizes; they support the rails.



- 1012200 100x66 mm beam
- 1012210 140x66 mm beam
- 1012220 226x74 mm beam

2 Beam Inserts

Accessories for connecting beams by crossing them at the same level.



- 1132230** Insert for 100x66 mm beam
- 1132240** Insert for 140x66 mm beam
- 1132250** Insert for 226x74 mm beam

- 1132232** Joint insert for 100x66 mm beam
- 1132242** Joint insert for 140x66 mm beam
- 1132252** Joint insert for 226x74 mm beam

3 Plates and Wall Brackets

Accessories for fixing beams to the wall.



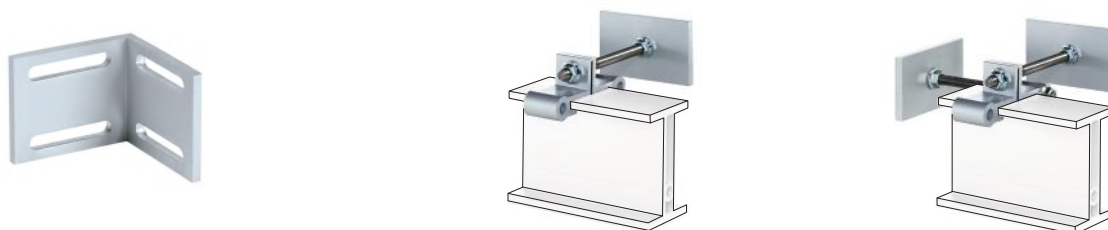
- 1072791** Wall plate for 100x66 mm beams
- 1072790** Wall plate for 140x66 mm beams
- 1072727** Wall plate for 226x74 mm beams

- 1072772** Wall-mounted support bracket for beams and rails

- 1102911** Wall bracket for beams

4 Spacers

Fixed to the structure and supported against the cold room panels, they prevent any residual oscillation.



- 1262800** "L" bracket to be used outside cold room

- 1132701** Straight spacer for securing the rail

- 1132702** Angle spacer for securing the rail

5 Accessories

For specific applications, as a complement to the rail system accessories.



- End caps:**
- 1132750** For 100x66 mm beams
 - 1132760** For 140x66 mm beams
 - 1132770** For 226x74 mm beams

- Pair of end beam joint plates:**
- 1072774** For 140x66 mm beams
 - 1072775** For 226x74 mm beams

- 1092290** Clamp for crossing overlapping beams

Rail Path

3

The rail layout is customised according to the customer's needs and can extend from the receiving area to the various cold rooms and laboratories, covering the entire processing cycle.

3-way and 4-way switches, 90° and 135° bends, and special custom accessories allow for maximum utilisation of space and the full potential of the facilities.



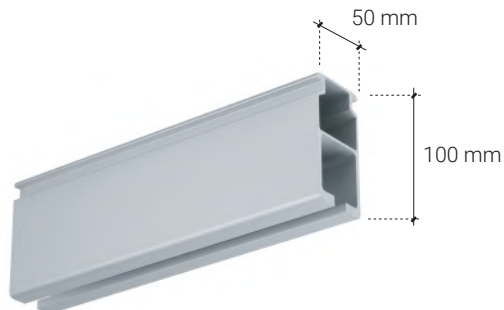
The article code is structured as follows:

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Category			Article Identifier			

1 Rail Profile, Switches and Bends

Al 72 - 100x50 mm rail

RAILS: guides within which the sliding hooks move; by enclosing them, they prevent accidental falling.

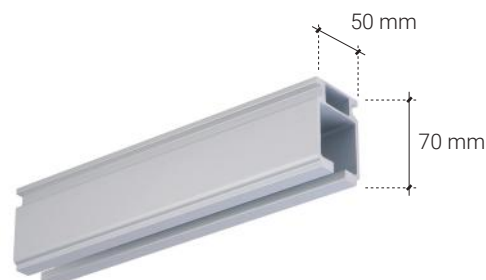


1002110

Rail

Meant for systems that require the installation of optional devices.

Al 87 - 70x50 mm rail



1002100

Rail

Recommended to optimise height in lower cold rooms. It has the same technical specifications and load capacity as the 100x50 mm profile.

SWITCHES AND BENDS: directional accessories that connect rail segments to create the desired path. The switches also allow for changing the direction of the sliding hooks as needed. Ropes, handles and fixings are included with the switch.

1042520

3-way switch



1042500

3-way switch



1042530

4-way switch



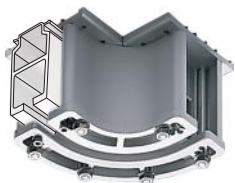
1042510

4-way switch



1052570

90° bend



1052550

90° bend



1052580

135° bend



1052560

135° bend



RAIL END CAPS: hinged, they allow the hooks to be inserted into the rail, preventing accidental dropping.

1132730

End cap



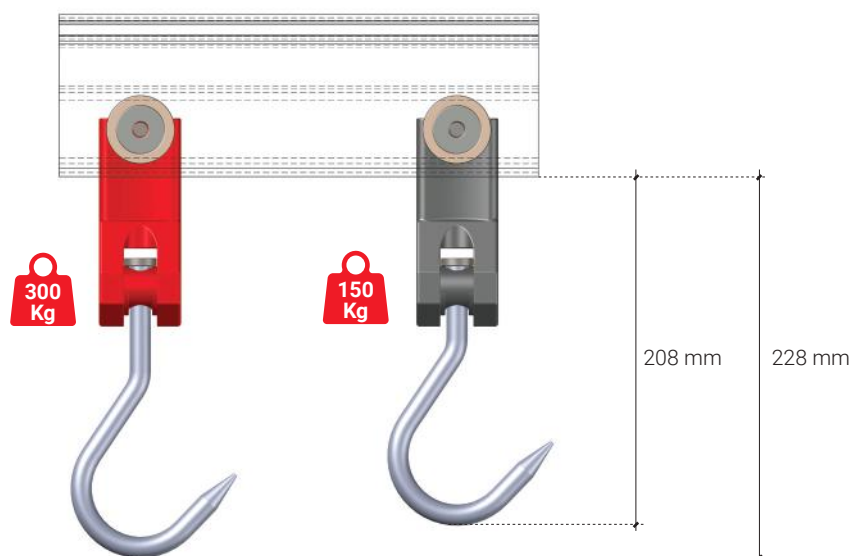
1132740

End cap



2 Sliding Hooks

Compatible with both AI 72 and AI 87 rails.



Sliding Hooks

Hooks equipped with stainless steel tips and nylon bearings; they slide within the rail.

1062650 Nylon sliding hook with reinforced bearings (tip Ø 13 mm, L 180 mm, **stainless steel AISI 304**, available in various lengths), **load capacity 300 Kg**

1062655 Nylon sliding hook with reinforced bearings (tip Ø 12 mm, L 160 mm, **stainless steel AISI 304**), **load capacity 150 Kg**

Hook Lock

Used to secure the hook in the rail, preventing it from sliding

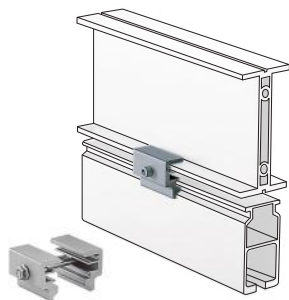
1092640 Hook lock with collar for 70x50 mm rail

1092641 Hook lock with collar for 100x50 mm rail



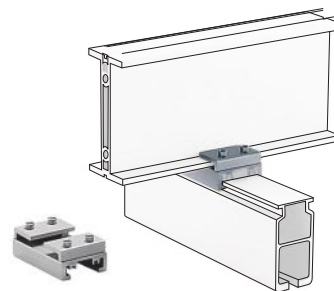
3 Fixings

Compatible with both AI 72 and AI 87 rails. Fixing systems for rail and beam profiles: used to connect these profiles on two levels.



Clamps for parallel rail fixing to:

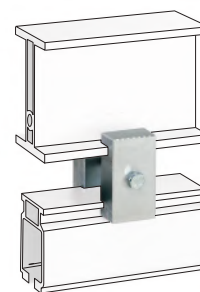
- 1092600** 100/140x66 mm beams.
Also compatible with IPE 120 and NP 140
- 1092602** 226x74 mm beams.
Also compatible with PE 140 e NP 160



Clamps for crossed rail fixing to:

- 1092610** 100/140x66 mm beams.
Also compatible with IPE 120 and NP 140
- 1092620** 226x74 mm beams.
Also compatible with IPE 140 e NP 160

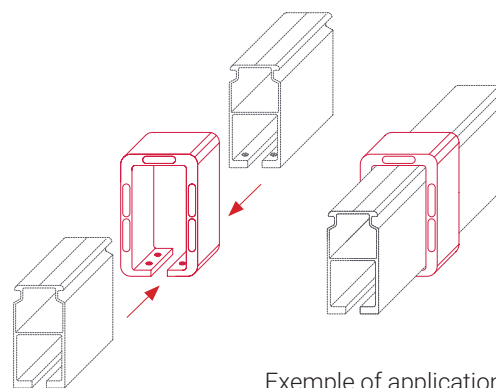
- 1092601** Clamp for parallel fixing of 70x50 mm rail to the scale



4 Collars

* All variations and options are detailed in the technical pages 36-37.

Accessories for mounting the rail in special installations.

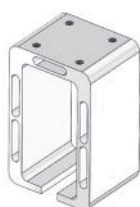


Exemple of application

AI 72 - 100x50 mm rail

Example of rail collar

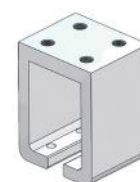
Variants: refer to pages 36-37



AI 87 - 70x50 mm rail

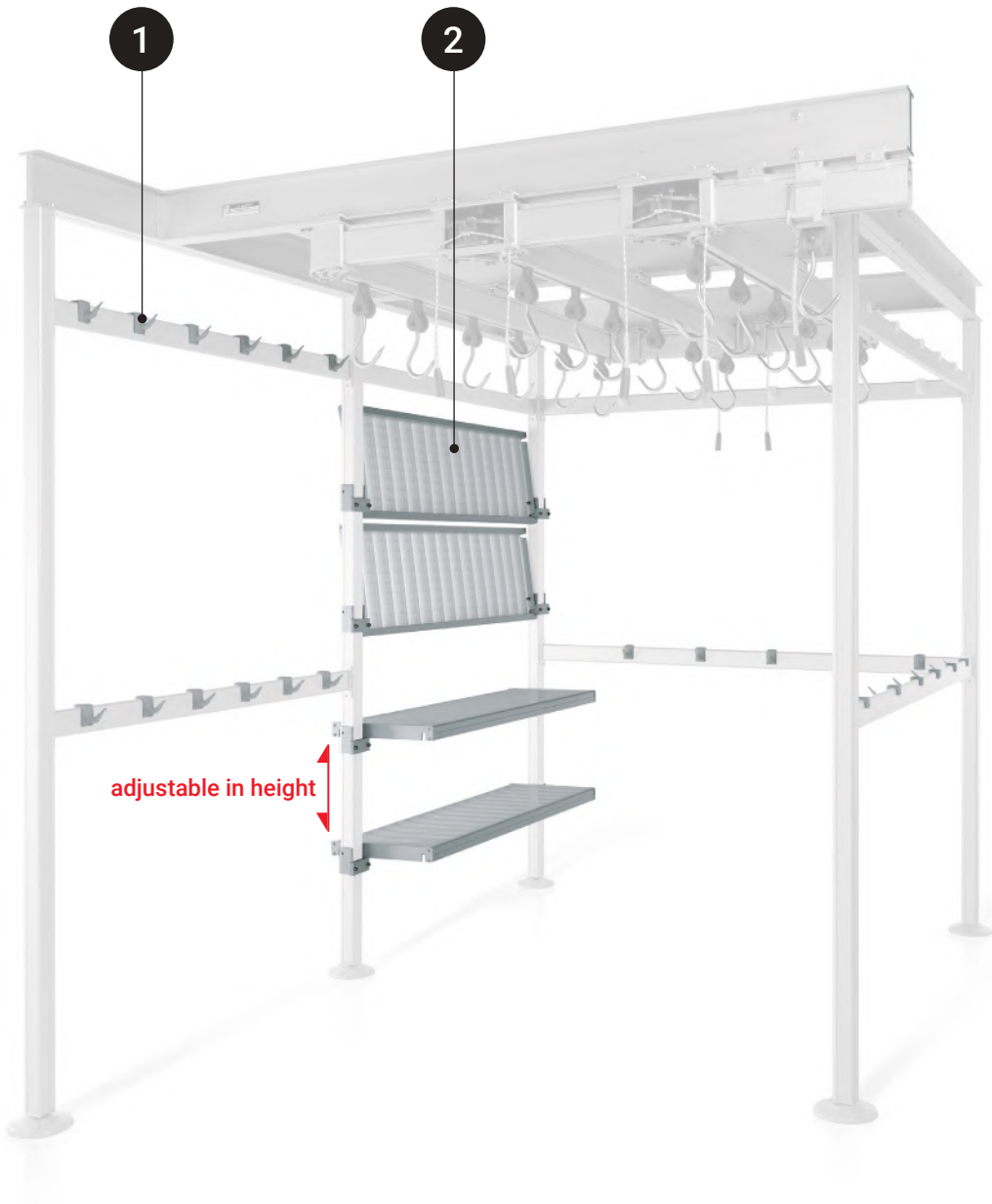
Example of rail collar

Variants: refer to pages 36-37



Optional Accessories 4

To multiply storage possibilities, the lower structure can be integrated with hooks for hanging bars and practical foldable shelves.



The article code is structured as follows:

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Category			Article Identifier			

1 Butcher Hooks

Specifically designed for our meat rail profiles, they can also be used in direct contact with food.



1062670 Food-safe plastic hook compatible with 50x20 mm and 70x20 mm profiles. Load capacity: 100 kg

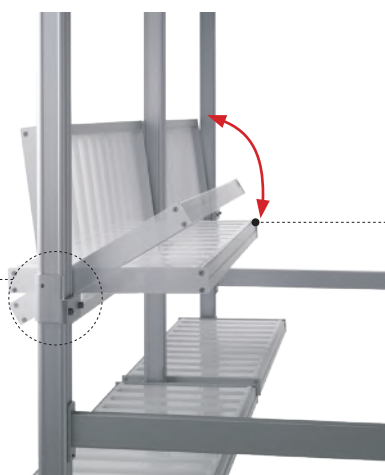
2 Foldable Shelves

Useful for convenient and hygienic storage of crates, trays, etc., they can also be added at a later stage.



Clamps for foldable shelves:

- 1082410** for upright art. 2050, height-adjustable at the time of installation
- 1080171** for upright art. 2060, height-adjustable at the time of installation
- 1082411** Clamp for fixed shelves (only used under particular circumstances)



Example of application

118__

Foldable shelf with depth 400 mm

Specific Requirements 5

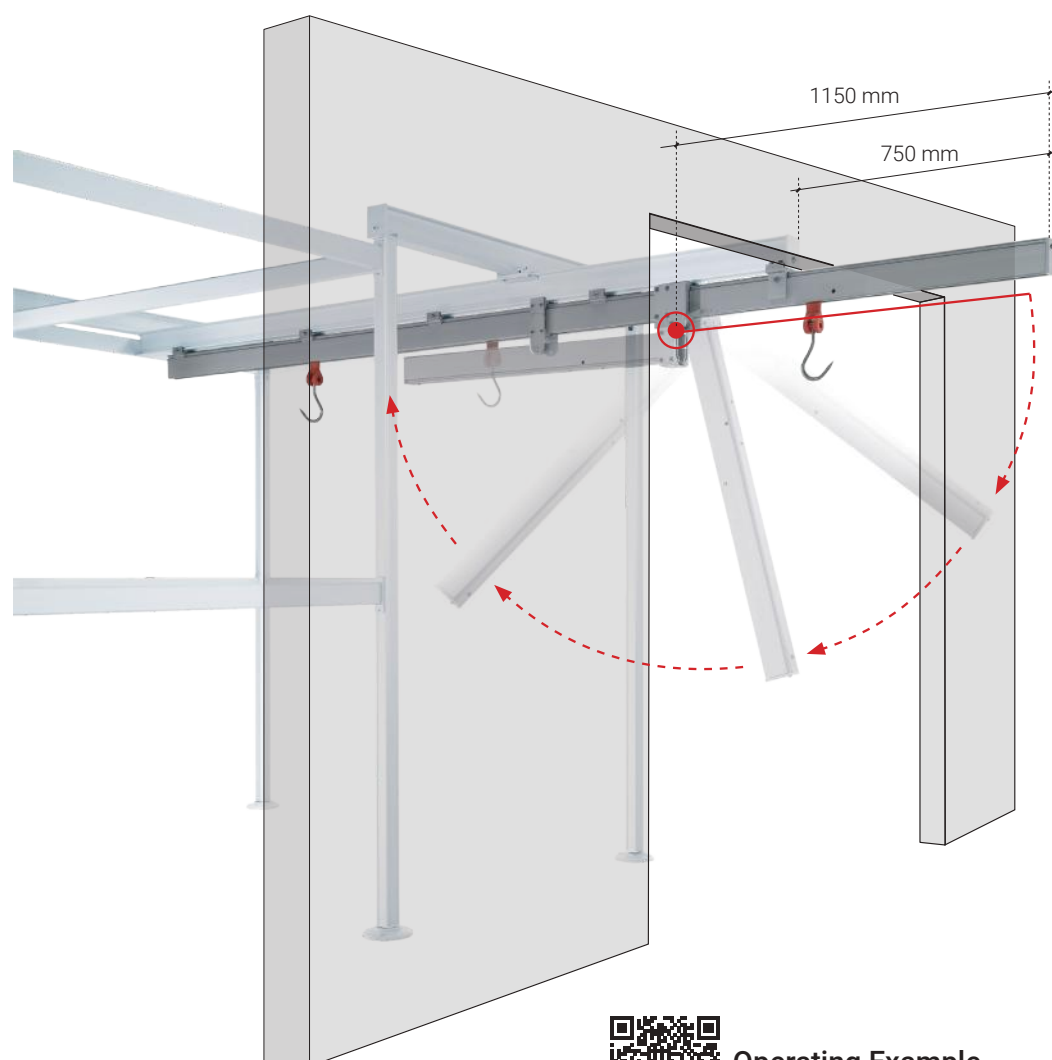
Our production offers a wide range of solutions designed to meet various needs, from passing through a door without a holing for rail passage, to overcoming small height differences, and even direct integration with our trolleys to carry quarters.

1 Foldable Rail

Technical drawing on page 32

It is meant to extend the rail in the unloading area and get closer to the truck. It is typically used when it is not possible to create a fixed structure outside.

1042987 Foldable Rail Device



Operating Example

2 Collars for Removable Rail



These collars are used to extend or disconnect sections of the rail as needed.

- 1092983** Pair of collars for extractable rail 100x50 mm equipped with protective stop
- 1092980** Pair of collars for extractable rail 100x50 mm equipped with security pin
- 1092986** Pair of collars for extractable rail 70x50 mm equipped with protective stop

For more details refer to pages 33 and 35

3 Sliding Door Bypass



This device is used for sliding doors that don't have a holing for rail passage.

- 1402982** Rail device for sliding door, left-to-right opening
- 1402981** Rail device for sliding door, right-to-left opening

For more details refer to pages 34 and 35

4 Coupling for Quarter Trolley



This device helps connect and insert the rail into the trolley. It includes a safety mechanism to prevent the hook from accidentally detaching.

5 Rail Shaping



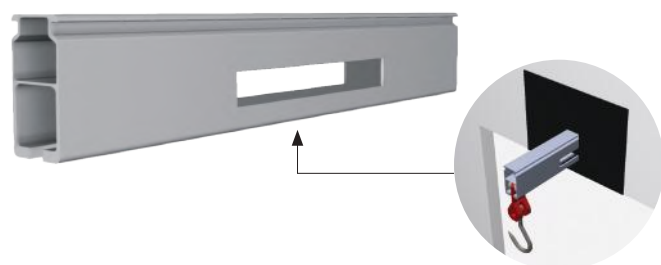
Used to adjust the height of the rail in certain areas by a few centimeters.

SAG Shaping for adjusting small height differences



OPTION: Electric Entrainer
For larger height adjustments, the use of an electric drag system with a chain-driven motor can be evaluated.

6 Thermal Milling



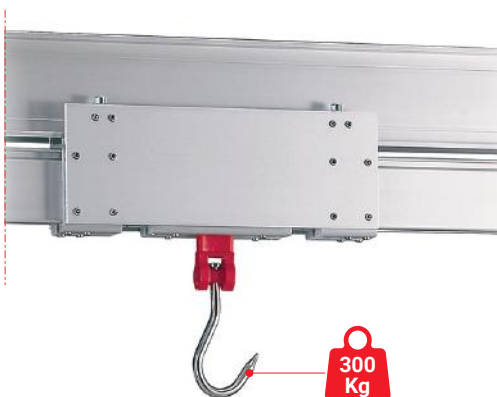
Prevents condensation from forming due to temperature differences between the inside and outside of the cold room.

FRES Anti-condensation foam milling, included for free in the systems we design

7 Electric/Electronic Devices

This product category is subject to separate discount policy

7a Scales



IP67

The electronic scale allows the meat to be weighed directly on the rail. The weighing section is integrated into the rail, making the product both aesthetically pleasing and easy to install.

Indicator features:

- **Stainless steel frame**
- **IP67 protection rating, suitable for use in cold rooms**
- **Comes with an adjustable bracket for wall mounting**
- Division: 50/100 g, automatic scale change
- Initial self-test
- Error display
- Automatic zero correction
- Tare function
- Tare lock function
- Ability to accumulate weights
- Power supply: 220V
- 12-metre connection cable between the scale and display

Features of the weighing block integrated into the rail:

- Easy and intuitive installation:
 - designed for easy installation on our rails, this system comes pre-assembled — the installer simply needs to secure four screws
 - straightforward to install even as an upgrade to existing systems
 - compatible with supporting structures made of IPE 120 or IPE 140 beams (not supplied by us)
- Designed with specific features to protect the bearing of the sliding hooks, ensuring smooth and long-lasting movement
- Made from anodised aluminium alloy
- Length: 333 mm (single hook weighing)
- Load cell capacity: 500 kg
- Weighing block capacity: 300 kg (depending on hook load capacity)

Printers and other accessories are available upon request.

If the customer wishes to pair the system with a different type of display, we can provide just the weighing block (code: 1420044).

Article Code:

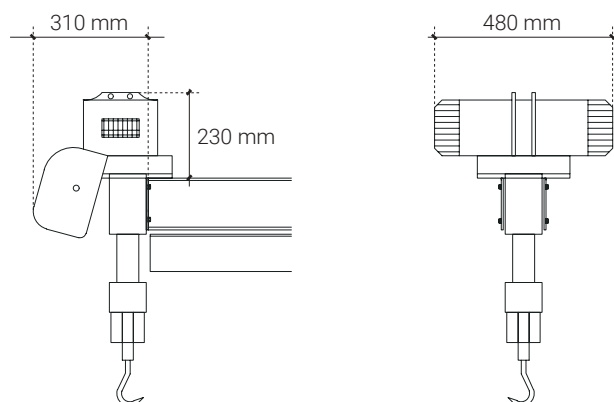
- | | |
|----------------|---|
| 1420053 | Electronic scale integrated into the rail. Indicator model LA715/OD. Meant for internal checks. Not homologated for retail |
| 1420054 | Electronic scale integrated into the rail. Indicator model LA715/OD. Homologated version for retail |



* The CE marking ensures that the product complies with all the quality and safety standards set by European Union legislation.

7b Electric Hoists

Specifically designed for use with our meat rail systems, they are equipped with automatic devices for hook insertion into the rail and to prevent the hook from falling when the hoist is in motion.



Features:

- Safety devices:
 - safety hook with automatic locking system: during lifting and lowering operations, the hook cannot inadvertently disengage from its seat
 - control buttons: these can only be operated with both hands to eliminate any risk of injury, regardless of installation height
- Heavy-duty chain: 7 mm thickness, 4 m in length
- Load capacity: 200 kg (350 kg available on request)
- Power supply: 380 V (single-phase hoists available on request)

A



* The CE marking ensures that the product complies with all the quality and safety standards set by European Union legislation.

POSSIBLE INSTALLATIONS:

A

Head Hoist Installation

Used when the hoist is installed at the terminal position, either at the beginning or end of the rail system. Typical uses include the reception area to assist with loading meat and in the processing area for easily raising or lowering meat near the work tables.

B



B

Inline Hoist Installation

Used when the hoist needs to be installed at an intermediate point along the rail path

Quotation Requests

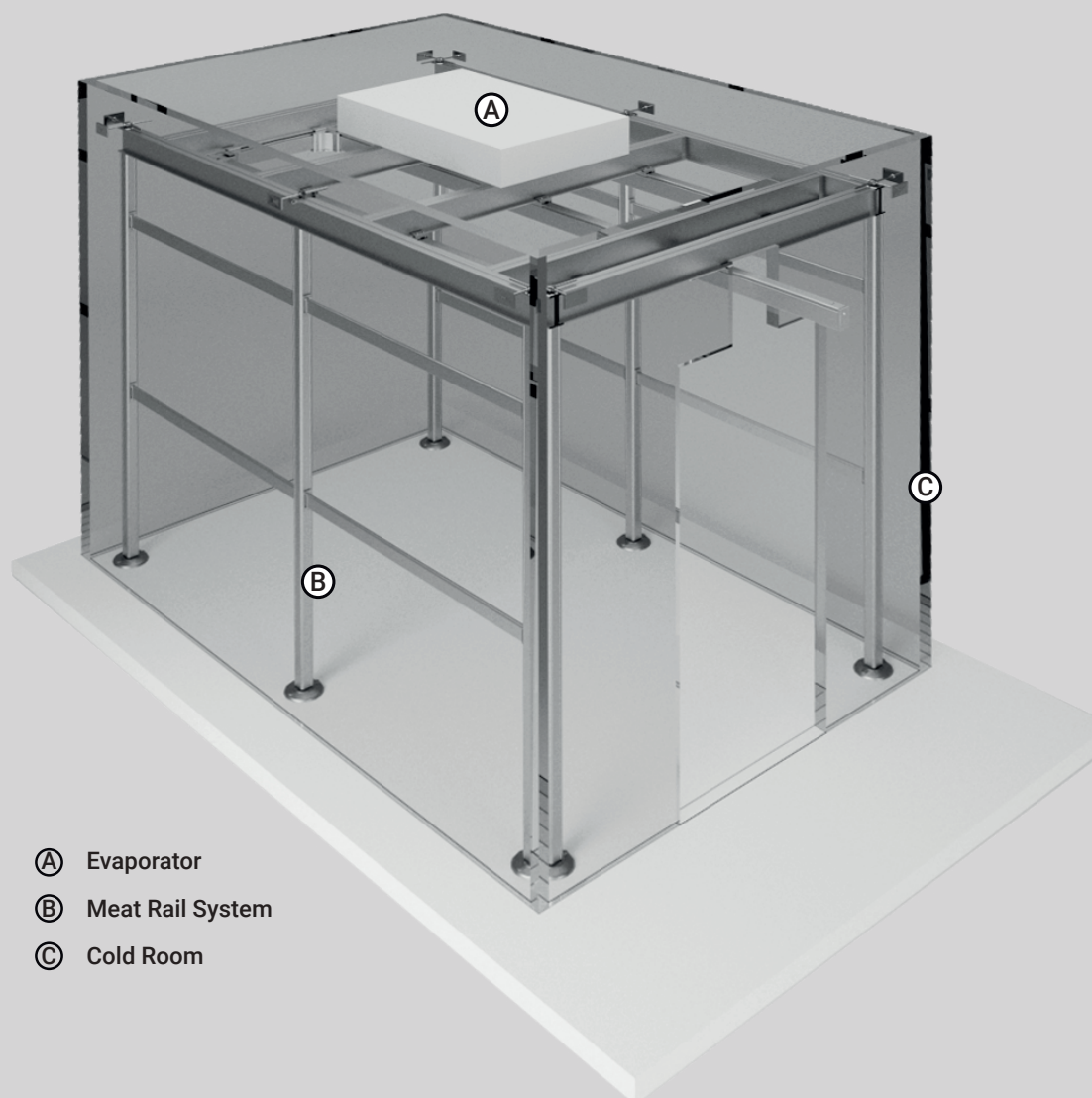
We handle your quotation as a complete project, aiming for the highest accuracy while focusing on:

- Safety
- Efficient use of space
- Compliance with hygiene regulations
- Meeting your specific needs
- Cost-effectiveness

To help us serve you better and faster, please provide as much detail as possible using the guidelines and form below. The more information you give, the quicker and more precise our response will be.

Please send the completed form by email to commercial@aiguidovie.it.

EXAMPLE OF COLD ROOM LAYOUT



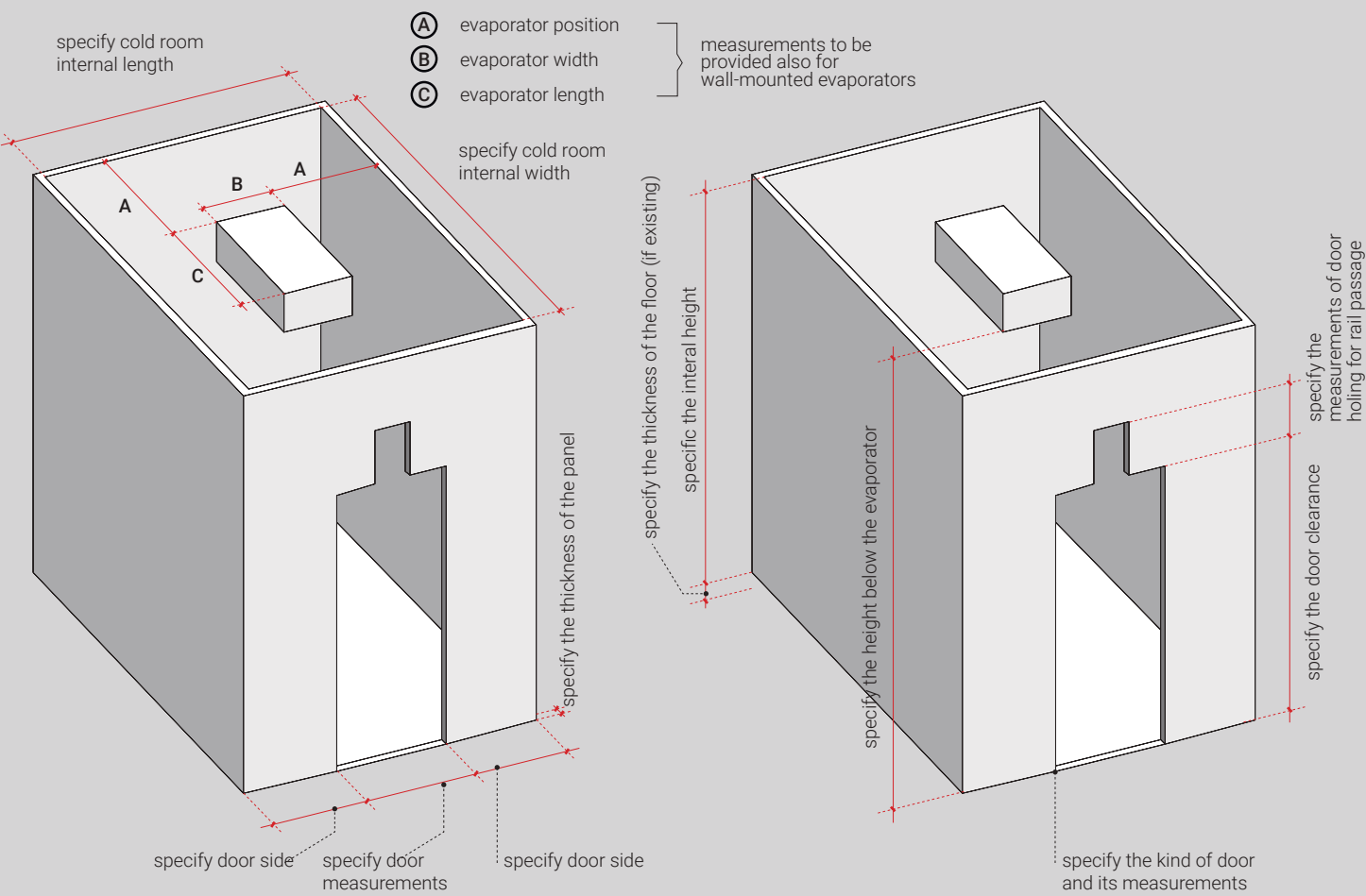
INFORMATION NEEDED TO DESIGN YOUR MEAT RAIL SYSTEM

Please fill out the following details:

Animal Type	☐ Beef	☐ Pigs	☐ Sheep	☐ Game	☐ Other
Cut Type	☐ Whole	☐ Half Carcass	☐ Quarter		
Hook Height	H: _____ cm (please specify)				
Piece Weight	Kg: _____ per hook (please specify)				

If no information is provided, we will design the system based on standard dimensions for a beef quarter, with a hook height of 2060 mm - see page 11

MEASUREMENTS FOR THE COLD ROOM INTERIOR



DETAILS FOR COLD ROOM EXTERIOR (IF APPLICABLE)

- Please provide a floor plan showing perimeter walls, columns, positions of any tables, sinks, or equipment
- Please specify any changes in floor level (steps, stairs, lifts, etc.).
- If you intend to fix the rail system to the ceiling, please also include ceiling height and any possible obstacle (lighting, pipes, etc.)

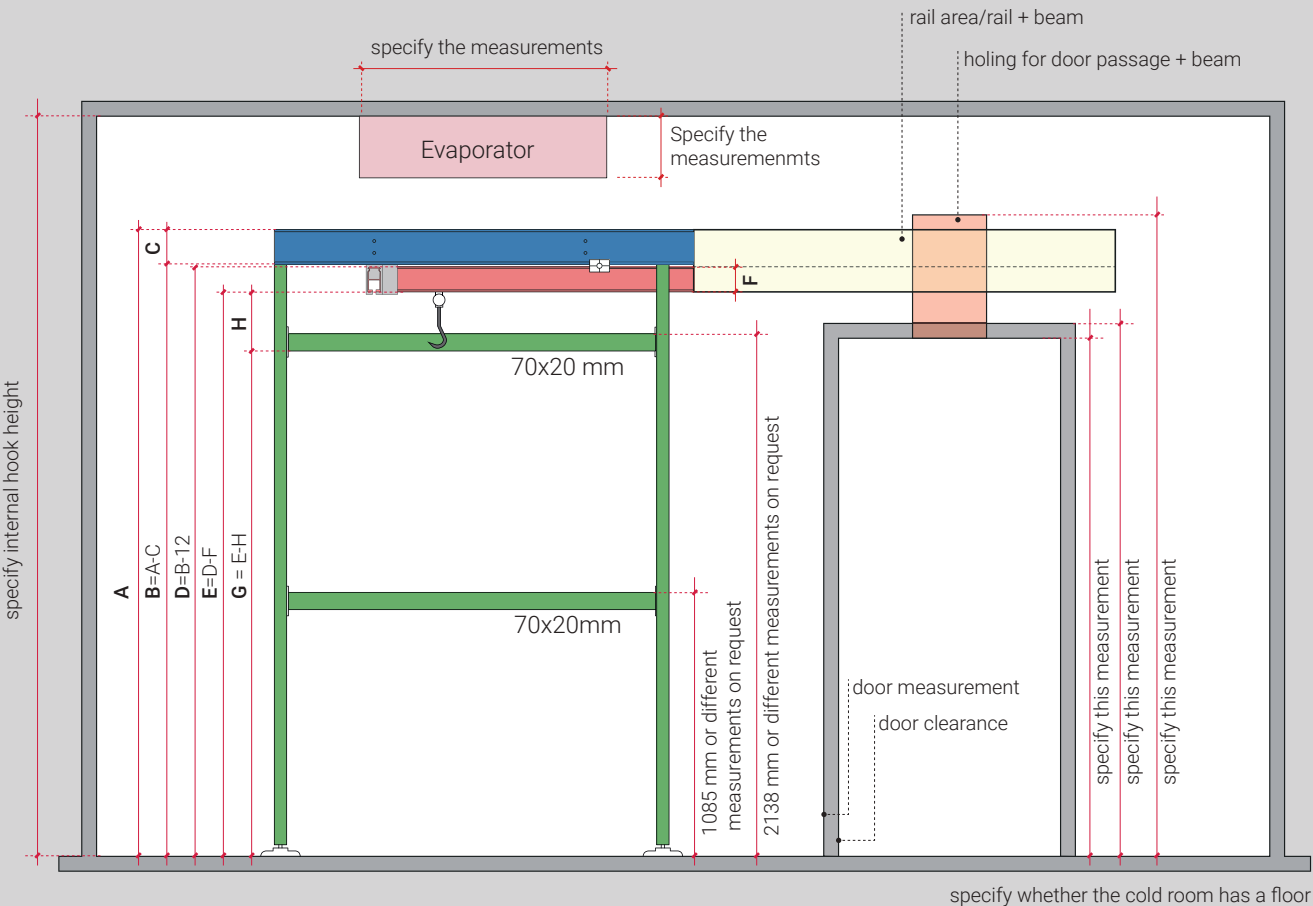
Measurements and Load Capacity Details

- Ⓐ **Maximum overall dimensions** (including clearance above door opening)
- Ⓑ **Height under beam**
- Ⓒ **Beam height and dimensions** (100, 140, 226 mm) based on load calculations
- Ⓓ **Height above rail** (maximum clearance through door opening when there is no beam)
- Ⓔ **Height under rail** (lower clearance through door opening)
- Ⓕ **Rail profile height** (70 mm for AI 87 rail, 100 mm for AI 72 rail)
- Ⓖ **Hook height**
- Ⓗ **228 mm: standard red hook length**
Other measurements: 208 mm for the grey hook;
188 mm for the red hook with short rounded tip

Key legend:

Upper structure: see page 16
Lower structure: see page 14

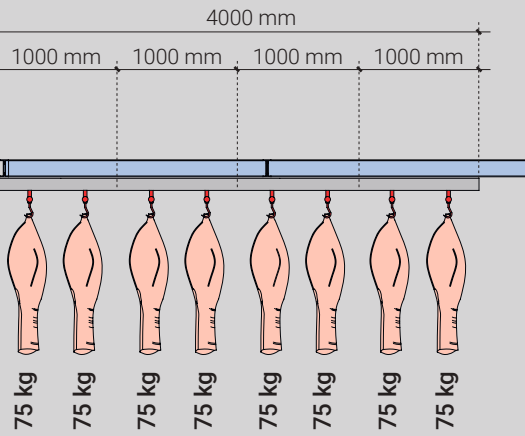
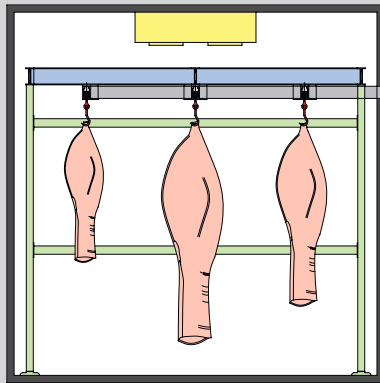
Path: see page 18



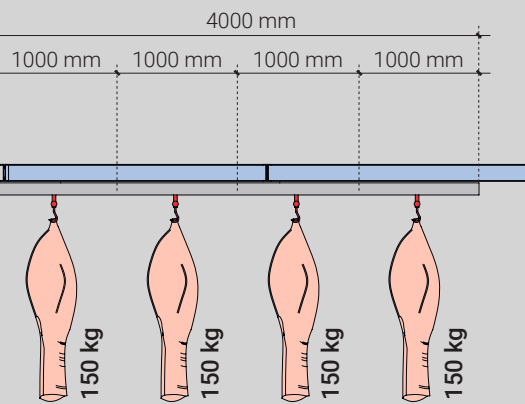
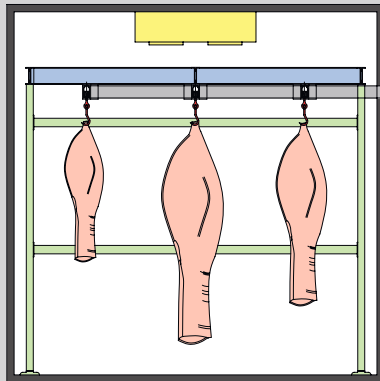
INSIDE COLD ROOM (storage)

OUTSIDE COLD ROOM (handling)

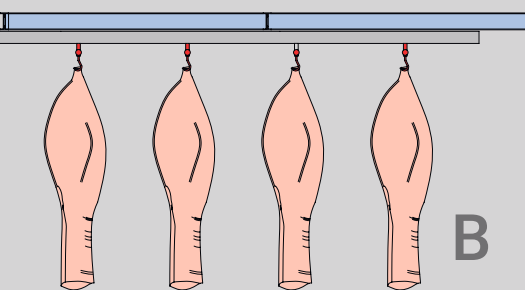
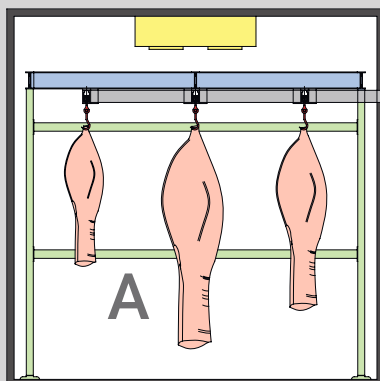
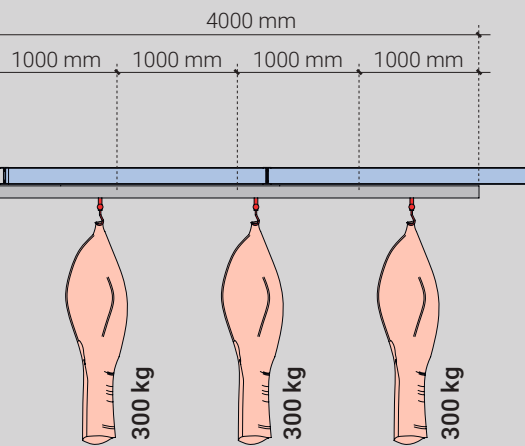
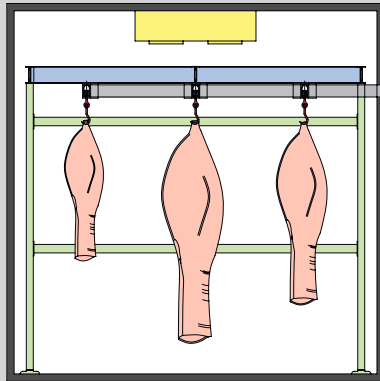
Rail load capacity: 350 kg/m



Rail load capacity: 350 kg/m



Rail load capacity: 350 kg/m



CUSTOMISED LOAD CAPACITY
(HIGHER OR LOWER) UPON
REQUEST (A-B).

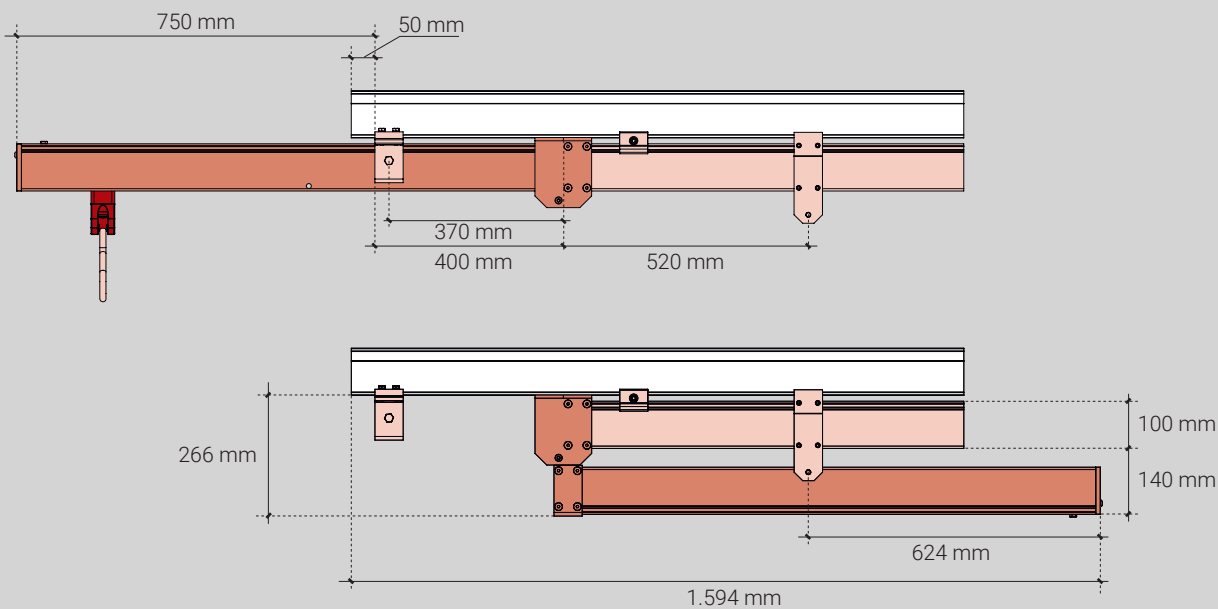
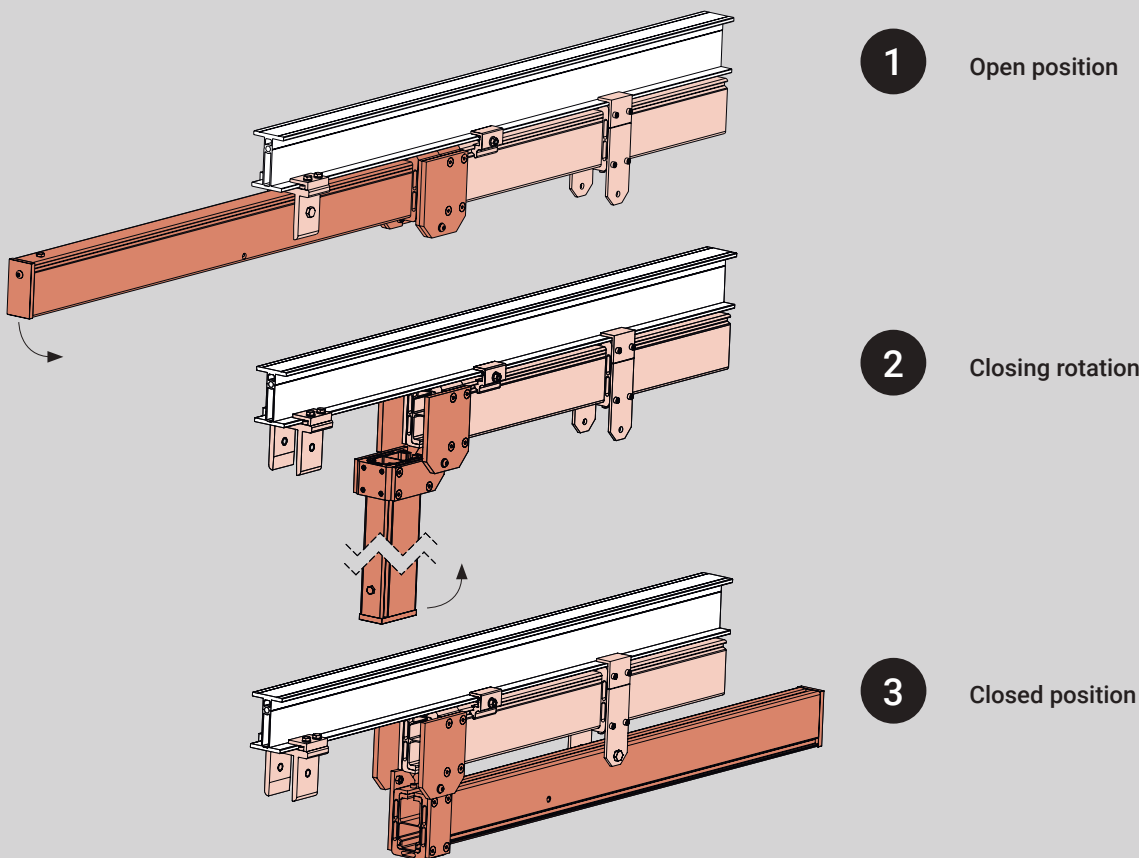
Hook details:
150 kg (page 20)
300 kg (page 20)

Technical Drawings

Overhanging exit devices for the loading/unloading area

Foldable Rail Device 1402987

Operating diagram – refer to page 24 of the catalogue

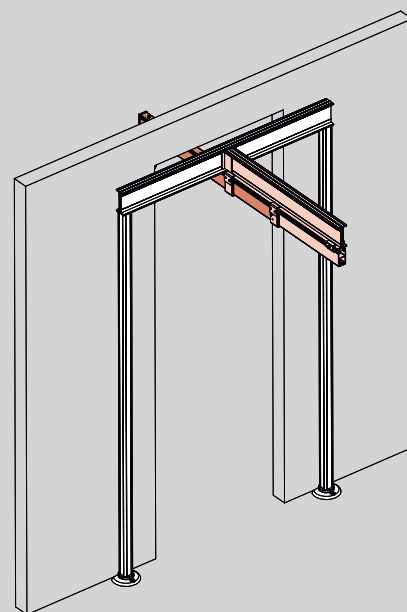
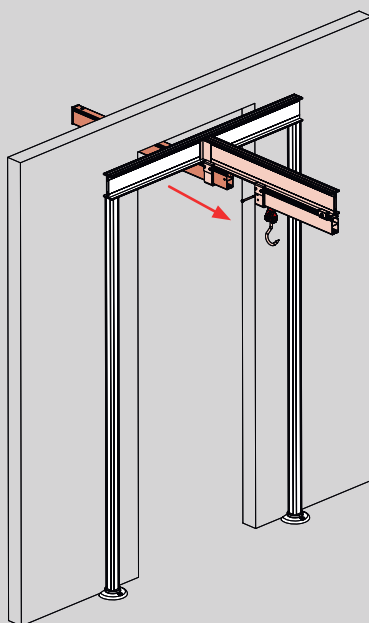
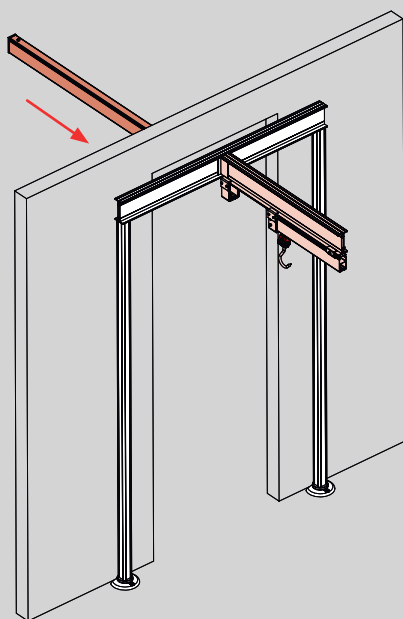


Basic alternative to code 1402987:

Device for overhanging extractable rail

Composed of: a pair of pinned removable rail collars, a rail section of variable length, and a rail end cap. Components to be defined with the technical department.

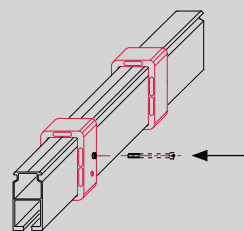
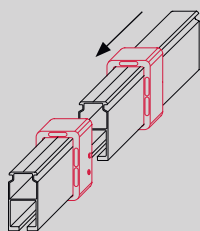
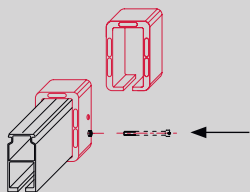
Operating diagram – refer to page 25 of the catalogue



Rail fully extracted

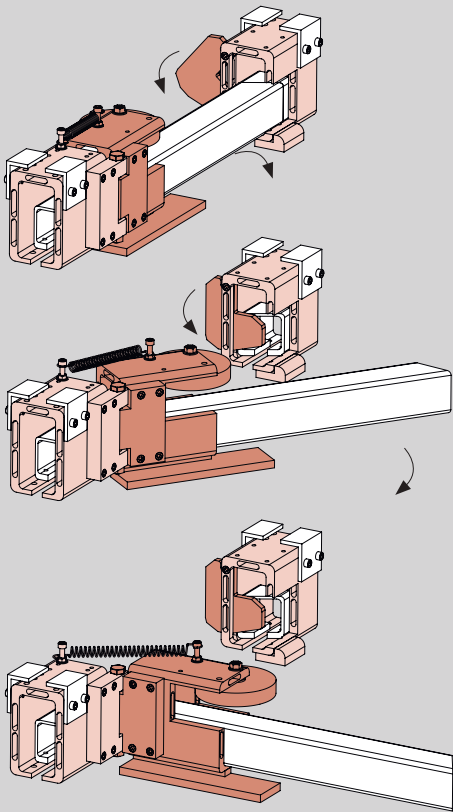
Rail partially extracted

Rail fully inserted



Bypass for Sliding Doors

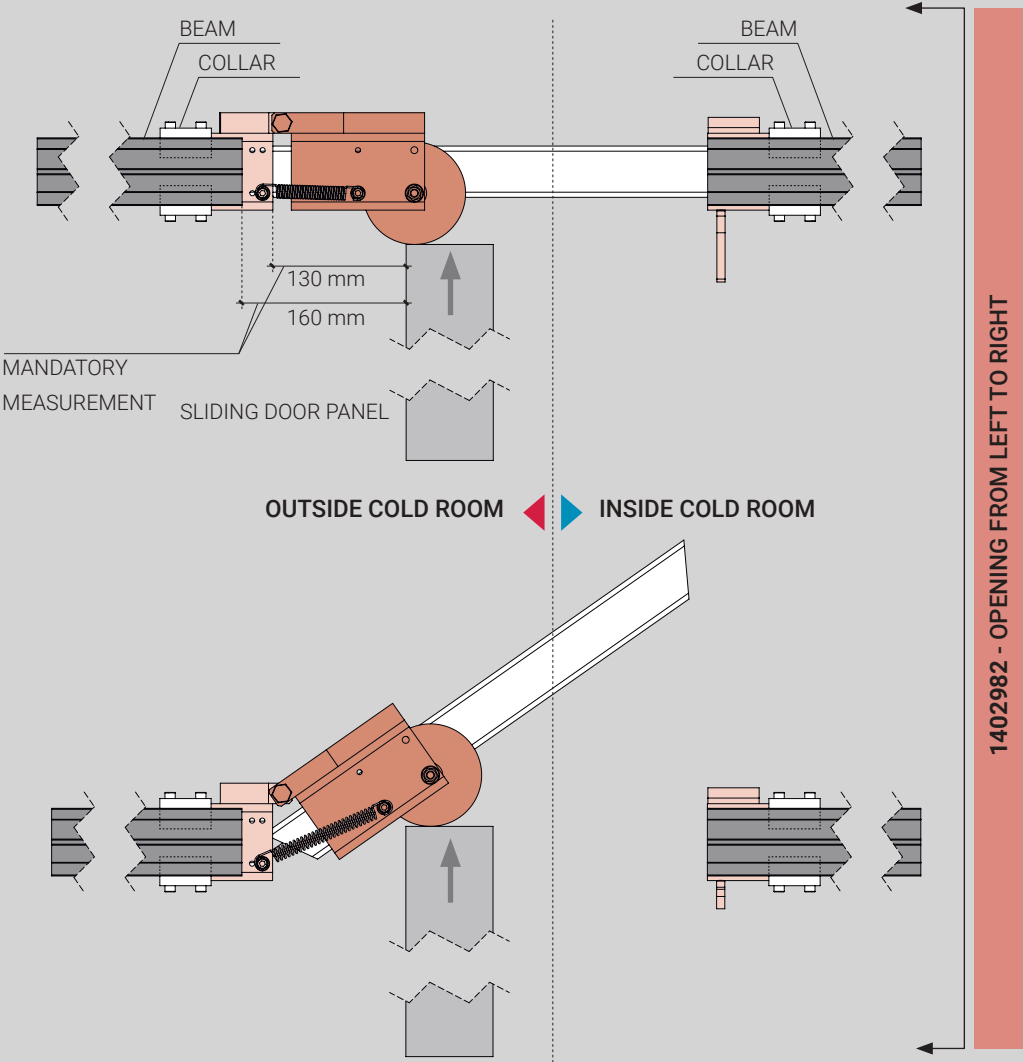
Operating diagram with automatic actuation - see page 25

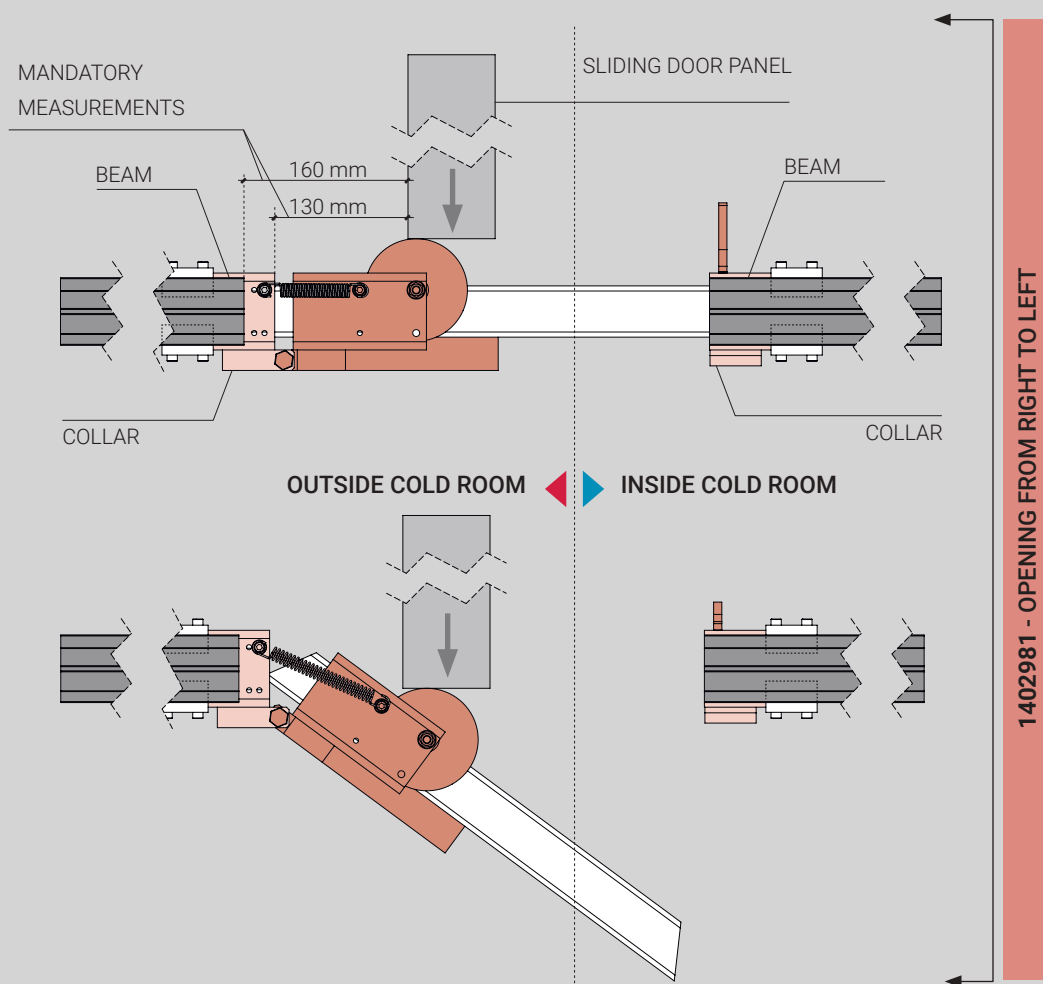


1 Open position

2 Closure rotation

3 Closed position

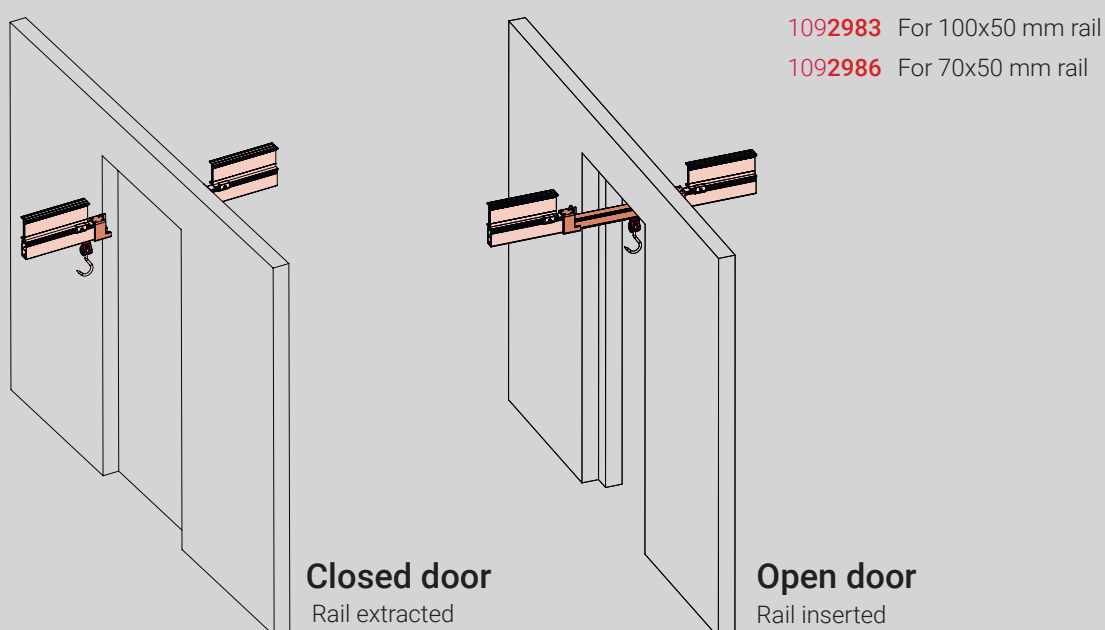




Basic alternative to code 1402981 and 1402982

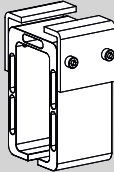
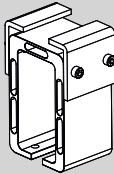
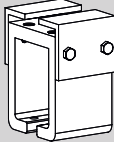
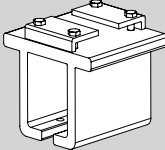
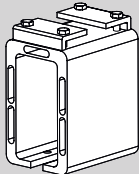
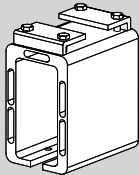
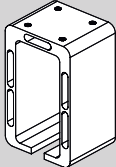
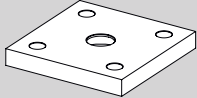
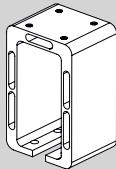
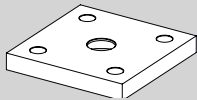
Pair of collars for extractable rail

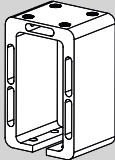
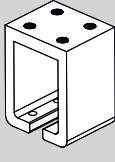
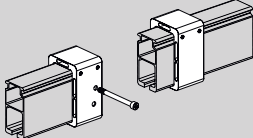
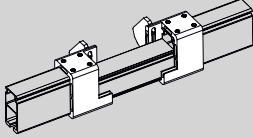
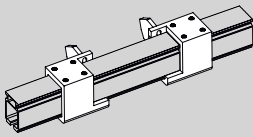
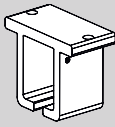
Operating diagram **with manual actuation** - see page 25



Collars - All Variants

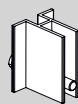
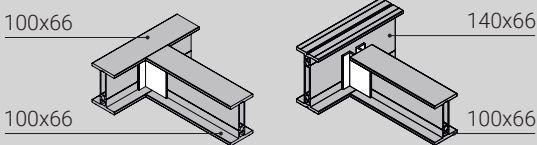
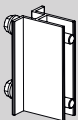
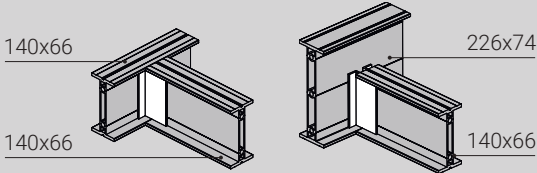
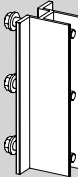
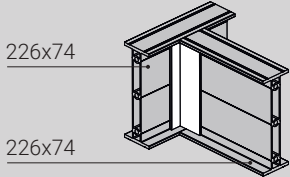
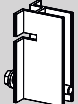
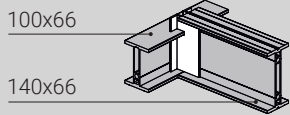
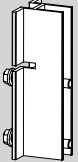
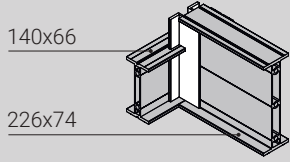
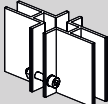
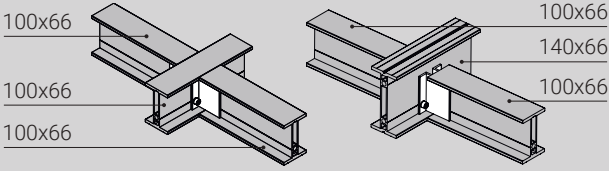
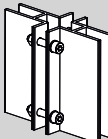
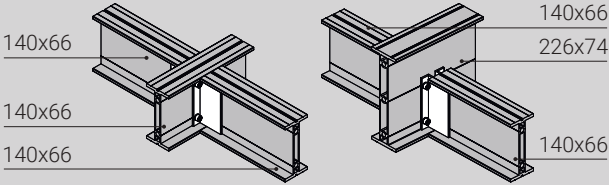
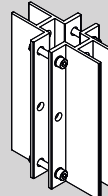
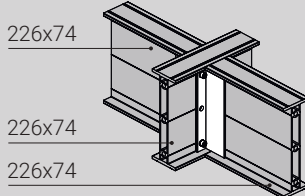
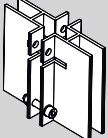
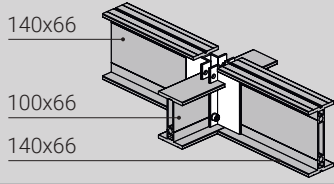
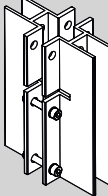
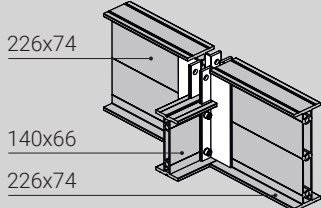
see page 21

CODE	DESCRIPTION	WIDTH	IMAGE	FIXINGS AND NOTES
1092963	Collar for 100x50 mm rail to be fixed to the beam	60 mm		Type C brackets with TE/TCEI M6x16 screws
1092964	Joint collar for 100x50 mm rail, to be fixed to the beam	60 mm		Type C brackets with TE/TCEI M6x16 screws and TCEI M6x12 screws for fixing the rail at the bottom part
1092976	Collar for 70x50 mm rail, to be fixed to the beam	60 mm		Type C brackets with TE/TCEI M6x16 screws and TCEI M6x16 screws for fixing the rail at the bottom part
1092969	Reinforced joint collar for 70x50 mm rail mm intersection with 100/140x66 beam	100 mm		Type B brackets with TE M6x25 screws and TCEI M6x12 screws for fixing the rail at the bottom part
1092967	Reinforced joint collar for 100x50 mm rail mm intersection with 100/140x66 beam	100 mm		Type B brackets with TE M6x25 screws and TCEI M6x12 screws for fixing the rail at the lower part
1092985	Reinforced joint collar for 100x50 mm rail mm intersection with 226x74 mm beam	110 mm		Type B brackets with TE M6x25 screws and TCEI M6x12 screws for fixing the rail at the lower part
1092961	Collar for 100x50 mm rail, for hanging bracket	60 mm		Plate 1070116 (60x60x8) with TE/TCEI M6x20 screws 
1092962	Joint collar for 100x50 mm rail for hanging bracket	60 mm		Plate 1070116 (60x60x8) with TE/TCEI M6x20 screws and TCEI M6x12 screws for rail fixing at the lower part 

1092965	Joint collar for 100x50 mm rail , overhang version	60 mm		To be fixed to the rail with TCEI M6x12 screws at the lower part and M10x10 set screws at the upper part
1092971	Joint collar for 70x50 mm rail , overhang version	60 mm		To be fixed to the rail with TCEI M6x16 screws at the lower part and M10x10 set screws at the upper part
1092980	Pair of collars for extractable 100x50 mm rail with safety pin	60 mm		The left collar is fixed and pinned, while the right one must be selected according to the specific case
1092983	Pair of collars for extractable 100x50 mm rail with protective stop	100 mm		Collars with stops can be mounted cantilevered on the rail or fixed to the beams using Type C brackets
1092986	Pair of collars for extractable 70x50 mm rail with protective stop	100 mm		Collars with stops can be mounted cantilevered on the rail or secured to the beams using Type C brackets
1092972	Collar for 70x50 mm rail to be fixed to the ceiling	60 mm		Fixing with M10 screws or threaded rods (holes are made in the lower part in case of a joint)

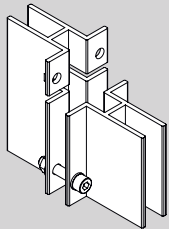
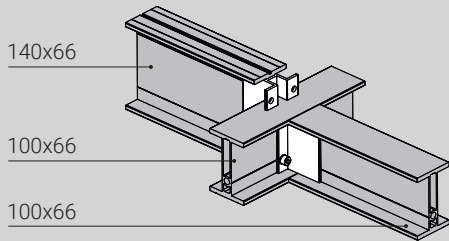
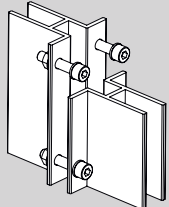
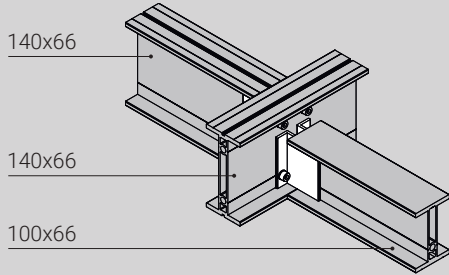
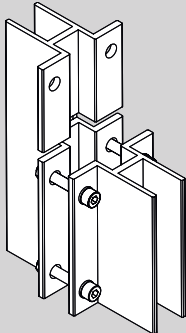
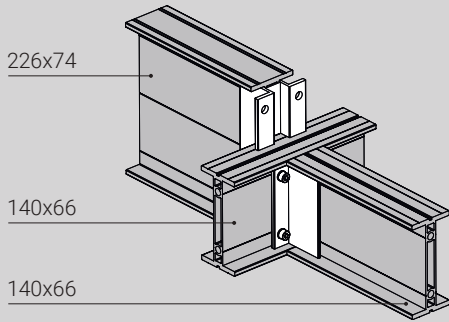
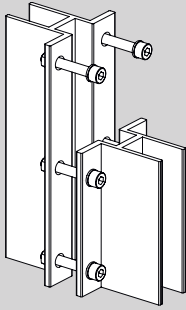
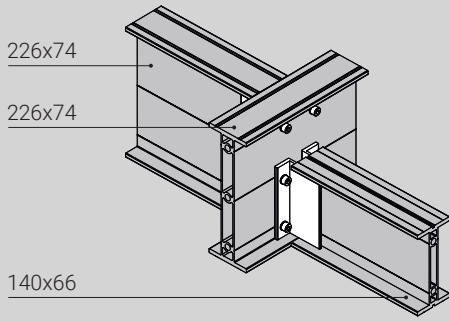
Beam Inserts - Standard Connections

see page 17

	CODE	DESCRIPTION	APPLICATION
	1132230	Insert for 100x66 mm beam	
	1132240	Insert for 140x66 mm beam	
	1132250	Insert for 226x74 mm beam	
	1132243	Insert for 140x66 mm beam mounted on 100x66 mm beam	
	1132253	Insert for 226x74 mm beam mounted on 140x66 mm beam	
	1132232	Joint insert for 100x66 mm beam	
	1132242	Joint insert for 140x66 mm beam	
	1132252	Joint insert for 226x74 mm beam	
	1132245	Joint insert for 140x66 mm beam mounted on 100x66 mm beam	
	1132254	Joint insert for 226x74 mm beam mounted on 140x66 mm beam	

Beam Inserts - Special Connections

see page 17

	CODE	DESCRIPTION	APPLICATION
	1132245 + 1132232	Joint insert for 140x66 mm beam mounted on 100x66 mm beam + Joint insert for 100x66 mm beam	
	1132242 + 1132232	Joint insert for 140x66 mm beam + Joint insert for 100x66 mm beam	
	1132254 + 1132244	Joint insert for 226x74 mm beam mounted on 140x66 mm beam + Joint insert for 140x66 mm mounted on 226x74 mm beam	
	1132252 + 1132244	Joint insert for 226x74 mm beam + Joint insert for 140x66 mm mounted on 226x74 mm beam	

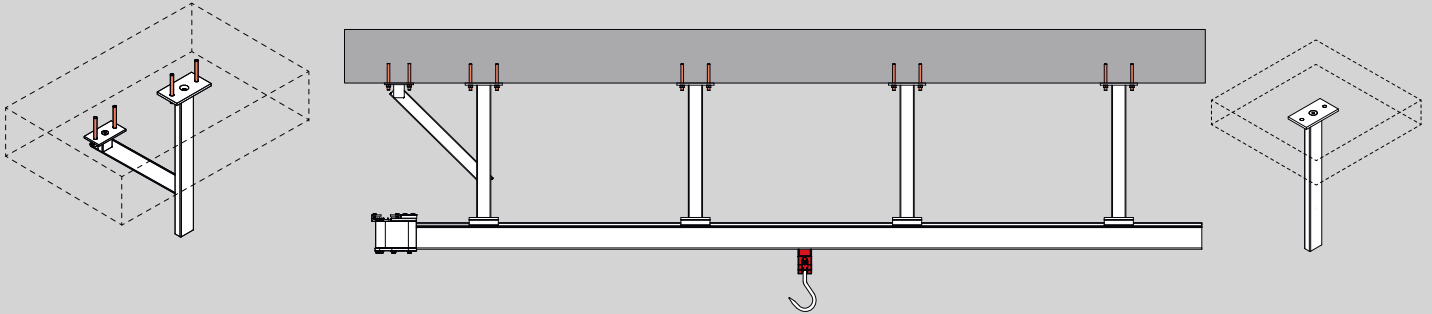
Hanging Bracket Variants

Key Legend: Not supplied, at customer's care Supplied by A.I. Guidovie Ceiling

Installation 1: Reinforced concrete ceiling without pre-installed fixings

Not provided, to be prepared on-site by the customer:

- 2 M10 screws suitable for the type of ceiling, for standard brackets
- 4 M10 screws suitable for the type of ceiling, for braced brackets

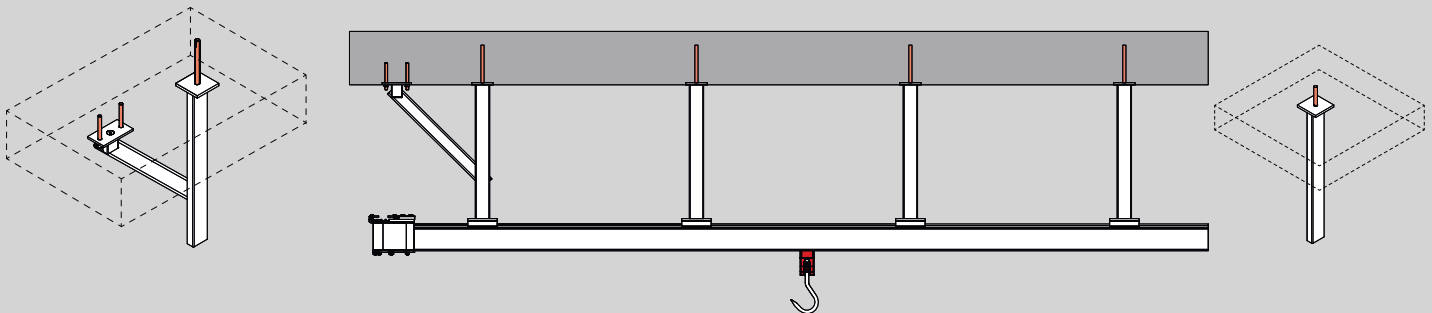


The screws must be able to support a load of 350 kg per each bracket

Installation 2: Reinforced concrete ceiling with pre-installed fixings

Not provided, to be prepared on-site by the customer:

- 1 M12 galvanised threaded rod for standard brackets
- 1 M12 galvanised threaded rod + 2 M10 screws suitable for the type of ceiling for braced brackets

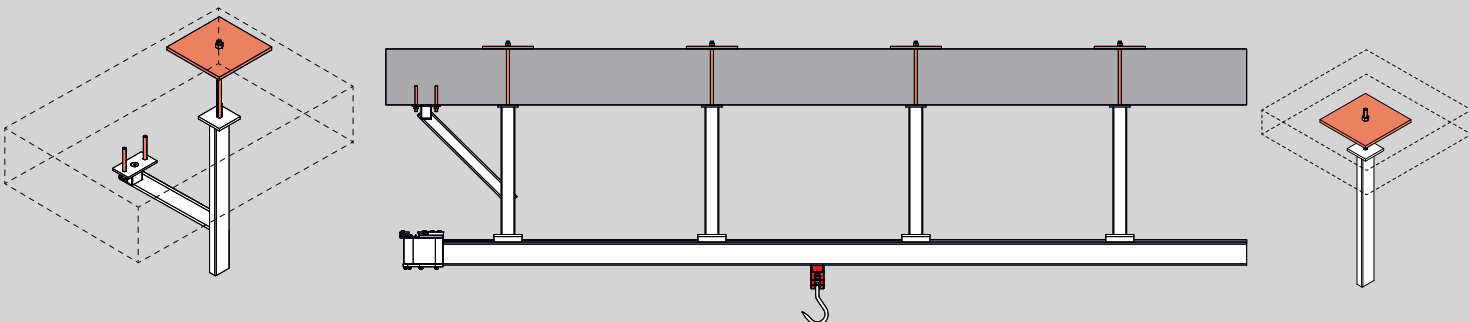


The threaded rods must be pre-installed in the ceiling and extend 70 mm below
The screws and rods must be able to support a load of 350 kg per each bracket

Installation 3: Ceiling accessible from above

Not provided, to be prepared on-site by the customer:

- 1 M12 galvanised threaded rod for standard brackets
- 1 M12 galvanised threaded rod + 2 M10 screws suitable for the type of ceiling for braced brackets



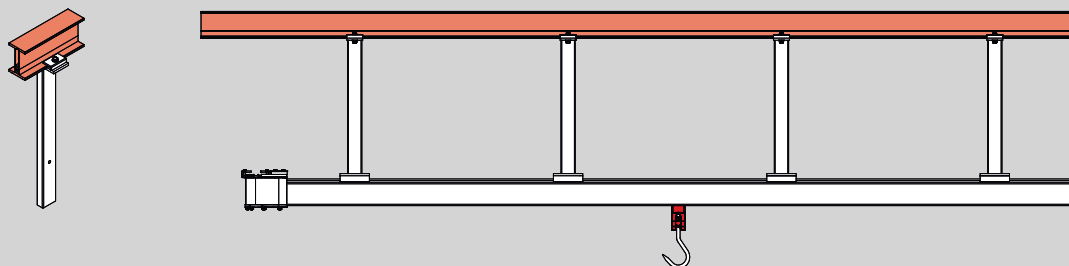
In the lower part, the rods must extend 70 mm below the ceiling, and in the upper part, they must be fixed to a plate or any other suitable support.

The screws and rods must be able to support a load of 350 kg per each bracket

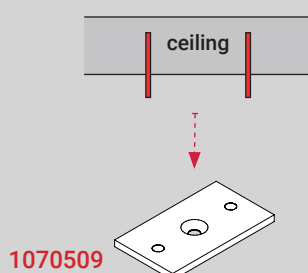
Installation 4: Fixing to customer's structure

Our fixing systems are compatible with the following beams (please specify):

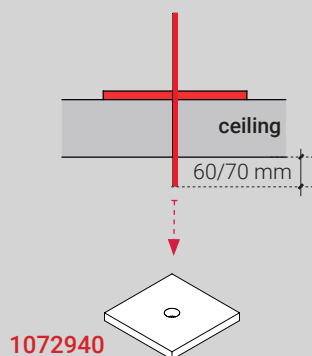
- IPE 100, IPE 120, IPE 140
- NP 120, NP 140, NP 160



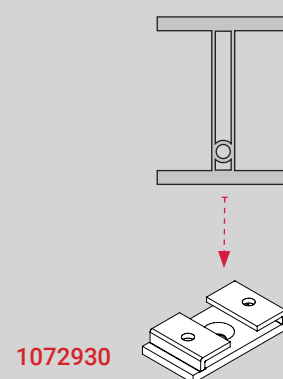
1 Installation



2 3 Installation



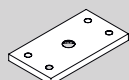
4 Installation



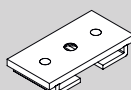
- 1112850** up to 100 mm
1112860 from 101 to 500 mm
1112870 from 501 to 1000 mm
1112880 from 1001 to 1500 mm
1112890 from 1501 to 2000 mm

- 1112865** from 101 to 500 mm
1112875 from 501 to 1000 mm
1112885 from 1001 to 1500 mm
1112895 from 1501 to 2000 mm

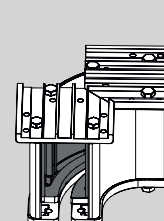
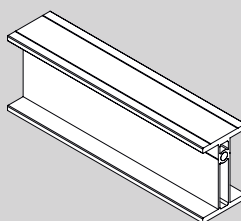
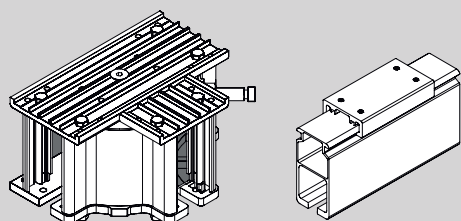
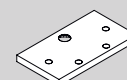
1072950



1072930



1072920



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:

0	0	0	1	1	1	1
Category			Article Identifier			



Eurocode 9 Certified Load Capacity

Examples on 75x30 mm hanging bars



1 m



1,5 m



2 m

The article code is structured as follows:

0	0	0	1	1	1	1
Category			Article Identifier			

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)

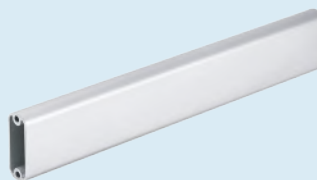
Upper Bars



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.



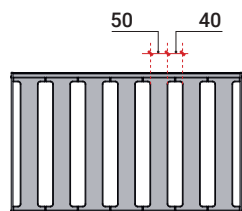
1082461 Mobile fixing for **70x20** mm oval bar



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

6 Foldable Slatted Shelves

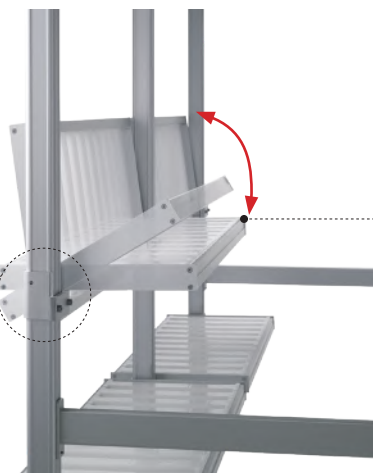
Inserted between the posts, these shelves are ideal for holding boxes, trays, etc.



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**



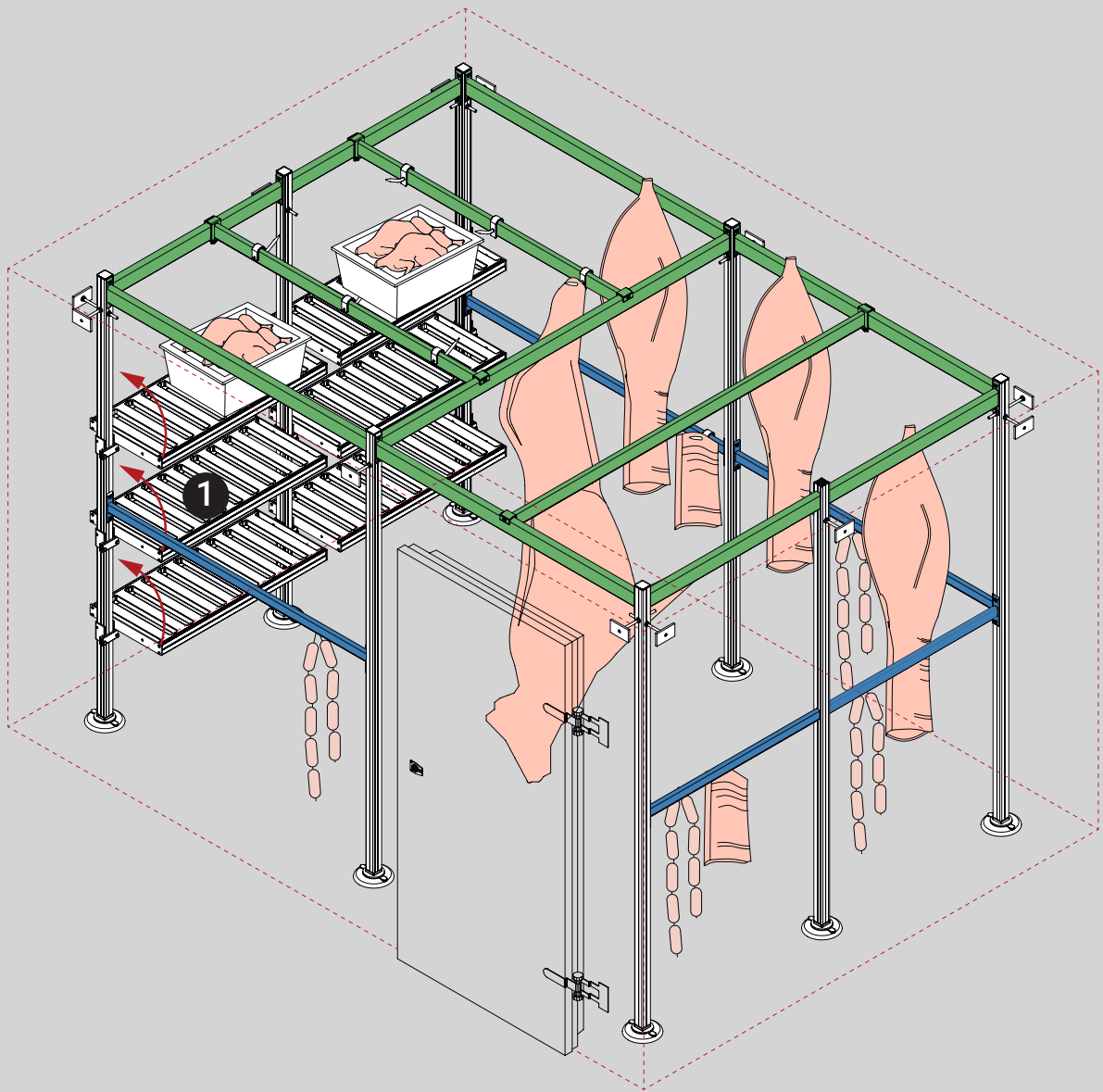
Self-supporting structure installed without drilling into cold room panels.



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

Storage Optimisation

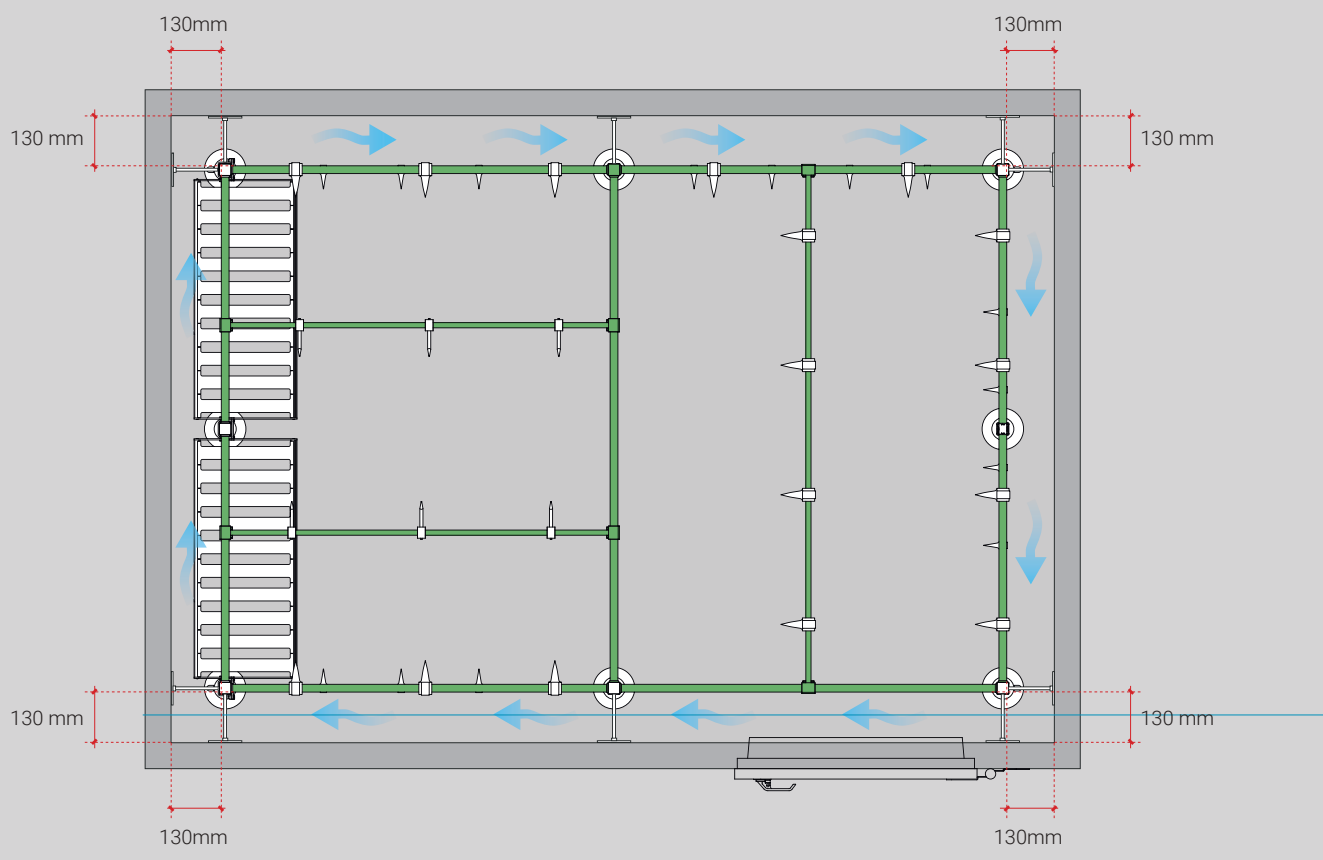
Some tips for fully harnessing the potential of our meat framings and transforming even the smallest cold rooms into multifunctional, versatile spaces.



- Key Legend:**
- **Lower Bars:** storage of smaller pieces (see page 45)
 - **Upper Bars:** storage of both larger quarters and smaller pieces (see page 45)
 - **Cold Room Panels**
 - 1 **Folding shelves:** they can be used as needed to store trays, vacuum-packed items, etc., on one or more levels.

 The image shows different types of meat for illustration purposes, to highlight the various ways the system can be used. It's not meant to suggest that different types of meat should be stored together in the same room. Always follow local regulations regarding storage.

Please note we always maintain a safety distance from the walls, specifically designed to ensure optimal ventilation and allow meat to be stored on multiple levels along all perimeters.



Quotation Requests

Please provide as much information as possible from the list below. This will allow us to develop a project and issue a quote based on your specific needs.

GENERAL DATA TO PROVIDE

Cold room internal measurements, dimension and position of the door(s), measurements and position of the evaporator (please fill out the blanks).

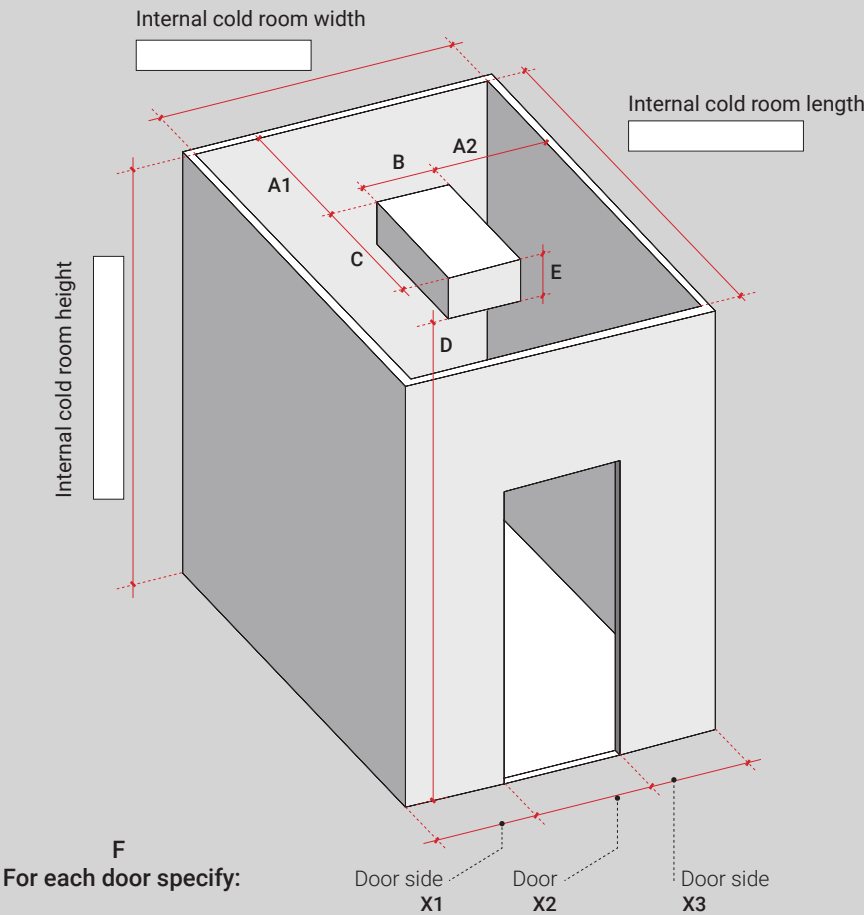
Meat Framing Height	☐	☐	☐	☐	
	2.150 mm*	2.000 mm	2.100 mm	2.220 mm	different measurements
Type of Hooks **	☐	☐	☐	☐	
	Plastic (200 kg each)	AISI 304 Stainless Steel (300 kg each)	Hooks <u>for lower bars</u> (Plastic, 100 kg each)		
Folding shelf/ shelves ***	☐	☐	☐	☐	
	YES	NO 1 level	YES 2 levels	YES 3 levels	

- * Recommended measurement
- ** Check only if interested in hooks
- *** Check only if interested in shelves. Optionally indicate the desired location

OPTION 1→

IF THE MEAT FRAMING OCCUPIES THE ENTIRE COLD ROOM (RECOMMENDED SOLUTION), PLEASE PROVIDE: THE INTERNAL DIMENSIONS OF THE COLD ROOM

Please write the measurements in mm



THE EVAPORATOR MEASUREMENTS AND POSITION

(A)

Evaporator position

A1:

A2:

(B)

Evaporator width

(C)

Evaporator length

(D)

Height below evaporator

(E)

Evaporator height
(as an alternative to "D")

MEASUREMENTS AND POSITION OF THE DOOR(S)

(F)

Door 1:

X1:

X2:

X3:

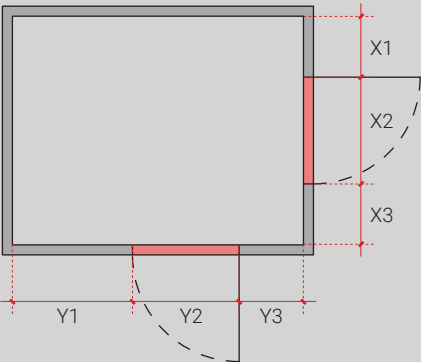
Y1:

Y2:

Y3:

Door 2 (if existing):

Example of compilation with 2 doors

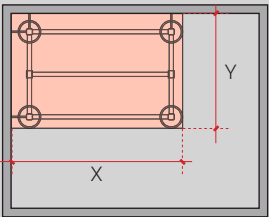


Mark the door(s)' position in the diagram below

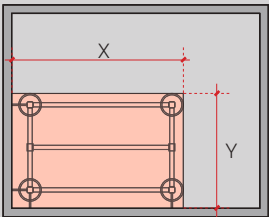


OPTION 2 —> IF THE MEAT FRAMING OCCUPIES ONLY A PORTION OF THE COLD ROOM

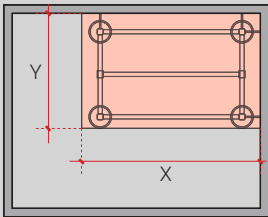
- Indicate the position of the meat framing in the cold room (this is essential for selecting the correct type of spacer)
- Specify the max overall dimensions of the desired meat framing



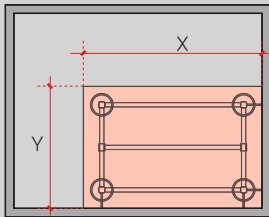
1 ☐ X: Y:



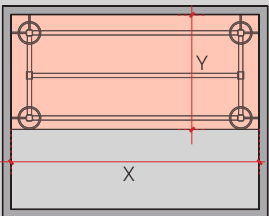
2 ☐ X: Y:



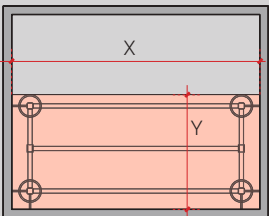
3 ☐ X: Y:



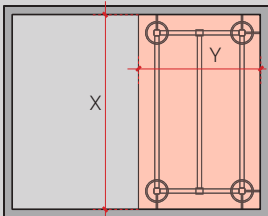
4 ☐ X: Y:



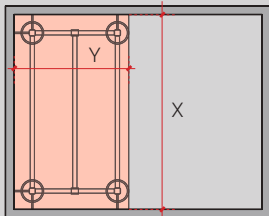
5 ☐ X: Y:



6 ☐ X: Y:



7 ☐ X: Y:



8 ☐ X: Y:

- Indicate the entry side with an arrow (this is essential for correctly positioning the lower bars and keeping the passage clear).

NOTE: THE MEAT FRAMING MUST BE FIXED TO AT LEAST TWO SIDES OF THE COLD ROOM

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.

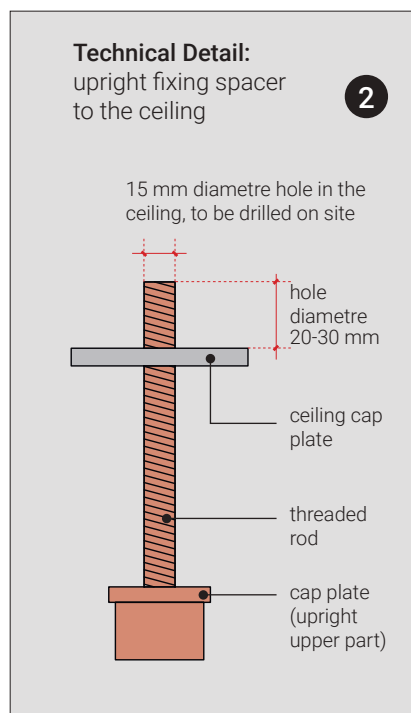
2 FORKED HOOK HANGERS :
These hook hangers, made with forked posts and a 50x20 mm oval profile, are mounted on the wall with self-tapping screws. They are the perfect solution for hanging cured meats or small cuts of meat in compact cold rooms, such as prefabricated units.

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



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.

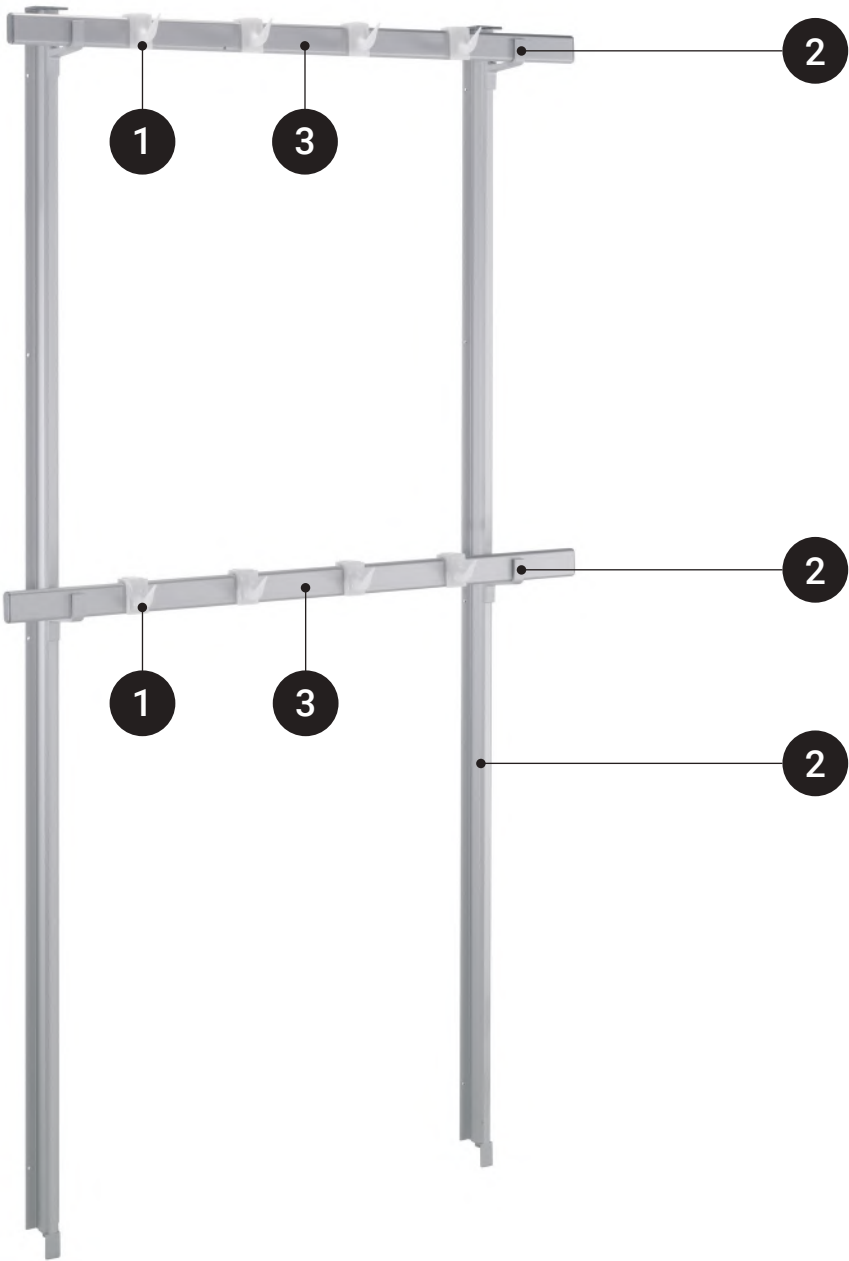
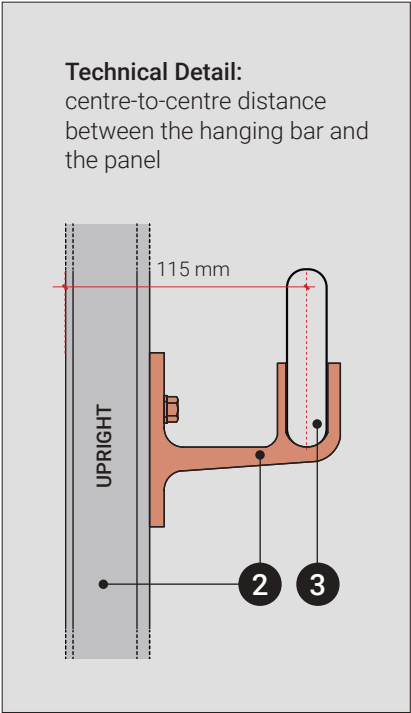


1032331 **70x20** mm oval bar

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	



1 Butcher Hooks

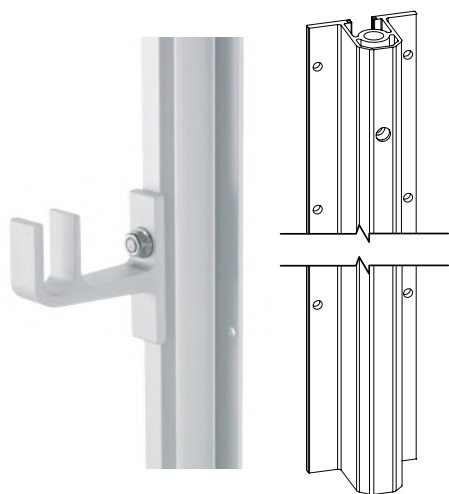
Specially designed for our meat hanging profiles and suitable for food contact.



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

2 Forked Uprights

Supporting posts with holders for **50x20** 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.



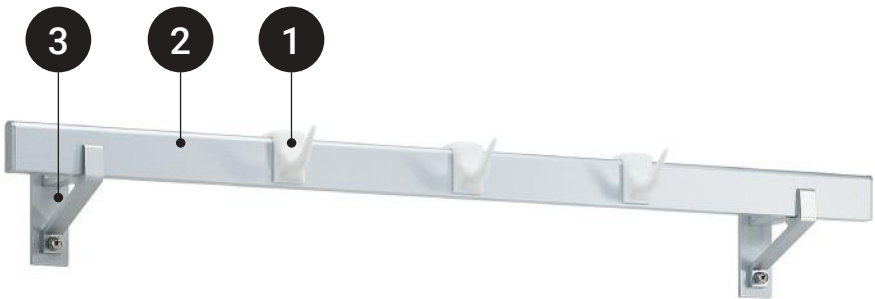
1032317 **50x20** mm oval bar
+
1133200 End cap

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

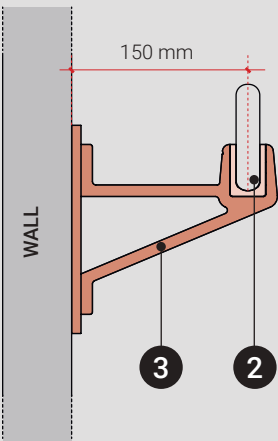


C: 50x20 mm Oval Bar



Technical Detail:

centre-to-centre distance between the hanging bar and the wall



A 75x30 mm Semi-oval Bar



B 70x20 mm Oval Bar



C 50x20 mm Oval Bar



Shelving

The “ai” branded shelving units have been trusted in the market for over 40 years, renowned for durability, stability, and quick, easy assembly. Their attractive, polished design makes them suitable not only for cold rooms but also for food store displays, professional kitchens, processing areas, and much more. Detailed information on each unit is available in their respective datasheets. While load capacity and intended use vary, all models share carefully selected materials, exclusive profile designs, and high-quality craftsmanship.



Assembly Video - Corner Composition

Choosing the Right Shelving

LIGHT



- 1 Ideal for most cold room storage needs
- 2 Supports up to 240 kg per shelf
- 3 Depths up to 600 mm

STRONG



- 1 Specifically designed for heavy-duty storage requirements
- 2 Supports up to 400 kg per shelf
- 3 Depths up to 900 mm

LIGHT

1



STRONG

2



DUNNAGE RACKS

3

Usually used to keep crates off the floor, these racks are versatile enough for a range of other uses. They can be custom-sized to fit any shelf model in our Light and Strong lines. Please check the relevant datasheets for technical details.



LIGHT Shelving

1



Perfect for any cold room

Designed with attention to detail, this versatile product combines high modularity, excellent quality, and truly competitive pricing.

Key Features



Custom-made to size.
Highly modular, length
increments every ~ 30 mm

AL+PP

Anodised aluminum alloy
frame and polypropylene
copolymer shelves



Rust-proof, with a 10-year
warranty against corrosion
from water and humidity



EN AW-6060

Suitable for use in food
environments



Height-adjustable feet



Designed in compliance
with current European
safety regulations and
standards



Stable and sturdy, requiring
no anchors or stabilising
crossbars. No plastic joints



Open-faced corner design to
maximise storage space



-30°

Tested for use in cold
rooms down to -30°C



Easy and quick assembly
with a snap-fit system—no
special tools needed

HACCP

Easy to clean and sanitise
according to HACCP
standards

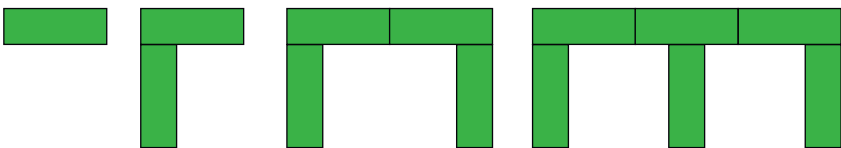


Removable polypropylene
shelves, dishwasher safe



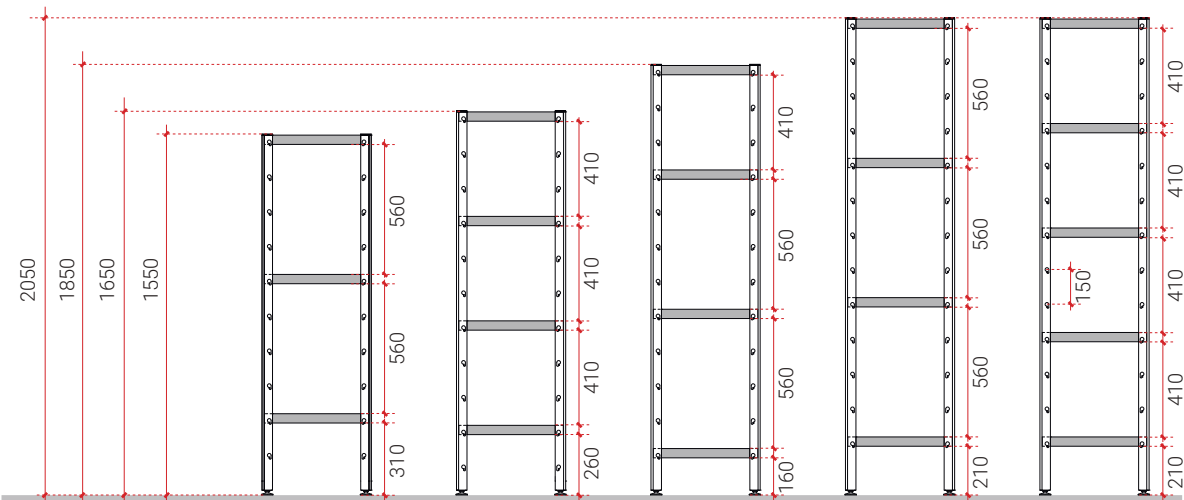
Load capacity certified
according to Eurocode 9:
up to 240 kg per shelf

Configuration Options



Standard Heights and Optimal Layouts

Measurements are in millimetres



* Shelf spacing can
be adjusted during
assembly, with pre-
drilled holes every 150
mm

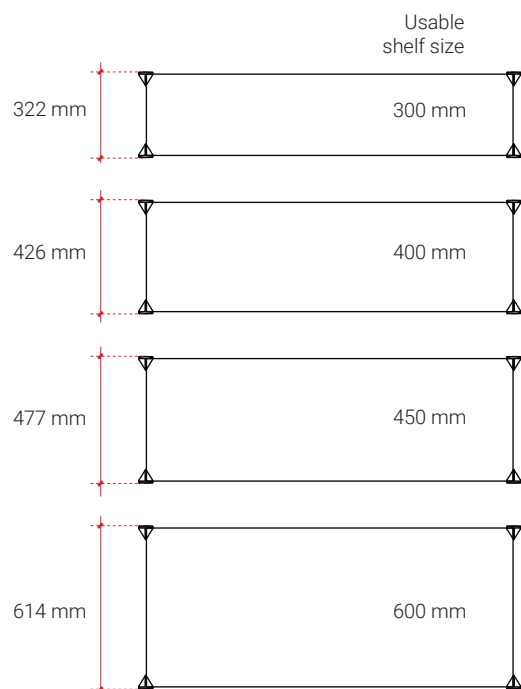
* Custom heights
available on request



Dimensions Overview

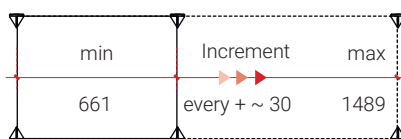
Depth Measurements

Measurements are in millimetres



Unit Lengths

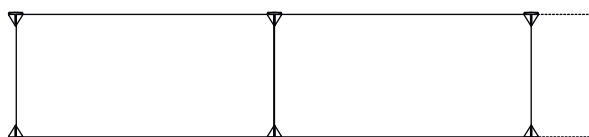
Measurements are in millimetres



! Lengths available every ~ 30 mm → **more than 28 lengths**

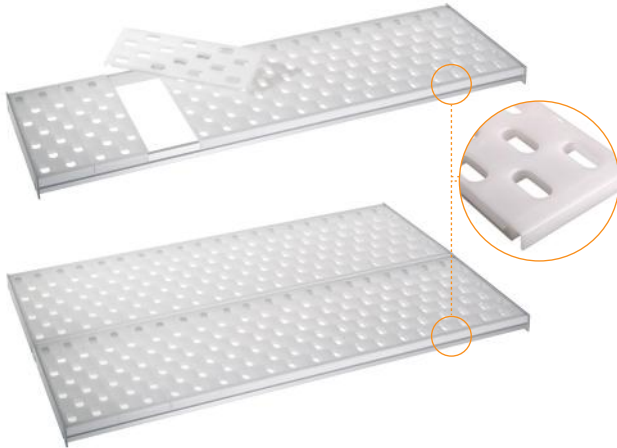
Configuration Lengths

! Units can be combined to reach any desired length by eliminating two central uprights



1 Shelves

Gridded polypropylene shelves removable and dishwasher-safe.



M **Single-grid version**, available in depths of 300, 400, and 450 mm (highlighting easy removability)

M **Double-grid version**, for 600 mm depth, with a central frame reinforcement underneath to increase the load capacity

Also available with a smooth transparent plastic cover (PETG), which rests on the shelves and fits between the uprights. This cover can be easily retrofitted to previously supplied shelving.



M-I Shelf with AISI 304 stainless steel cover

Hanging shelves for optional use on the upper part of the shelving:



134__M  2 oval bars

135__M  3 oval bars

136__M  4 oval bars

2 Triangular Caps



1232305M PVC end caps for closing the top of "T"-shaped Light shelving uprights

3 Shelf Locking



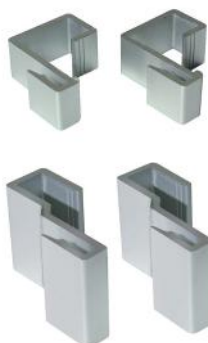
1232307M Snap-in pin and clip system for Light shelving

4 Slot Covers



1232315 Complimentary covers for unused slots in uprights, supplied for aesthetic and safety reasons

5 Corner Hooks



1232310M Pair of hooks for gridded polypropylene shelves ("M")

1232310MI Pair of hooks for stainless steel-covered shelves ("MI")

6 Feet



1022308M Adjustable feet for "T"-shaped Light shelving uprights

7 "T"-shaped Upright



"T"-shaped 40x45x2,5 mm upright for Light shelving

10223155M "T"-shaped upright **h 1550 mm**

10223165M "T"-shaped upright **h 1650 mm**

10223185M "T"-shaped upright **h 1850 mm**

10223205M "T"-shaped upright **h 2050 mm**

1022301M "T"-shaped upright - **different measurements**

The codes refer to the uprights only
(accessories are not included)

150 mm

150 mm

150 mm

STRONG Shelving

2



Ideal for heavy loads

Designed to meet high load demands, this shelving system supports standard spans up to **2000 mm in length** and **900 mm in depth** for each single unit.

Key features



Custom-made to size.
Lengths: every ~30 mm (Q shelves) and every 90 mm (P shelves)



Wide range of standard depths: 300, 400, 450, 600, 700, 750, 800, 850, and 900 mm

AL+PP

Anodised aluminum alloy frame and polypropylene copolymer shelves



Rust-proof, with a 10-year warranty against corrosion from water and humidity



EN AW-6060

Suitable for use in food environments



Designed in compliance with current European safety regulations and standards



Stable and sturdy, requiring no anchors or stabilising crossbars. No plastic joints



Open-faced corner design to maximise storage space



Tested for use in cold rooms down to -30°C



Height-adjustable feet



Easy and quick assembly with a snap-fit system – no special tools needed

HACCP

Easy to clean and sanitise according to HACCP standards

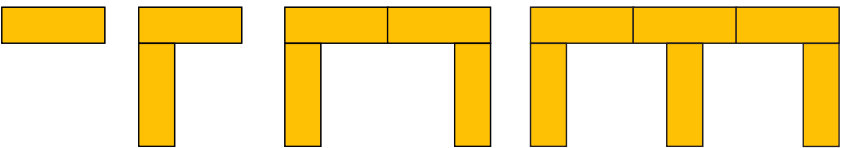


Removable polypropylene shelves, dishwasher safe



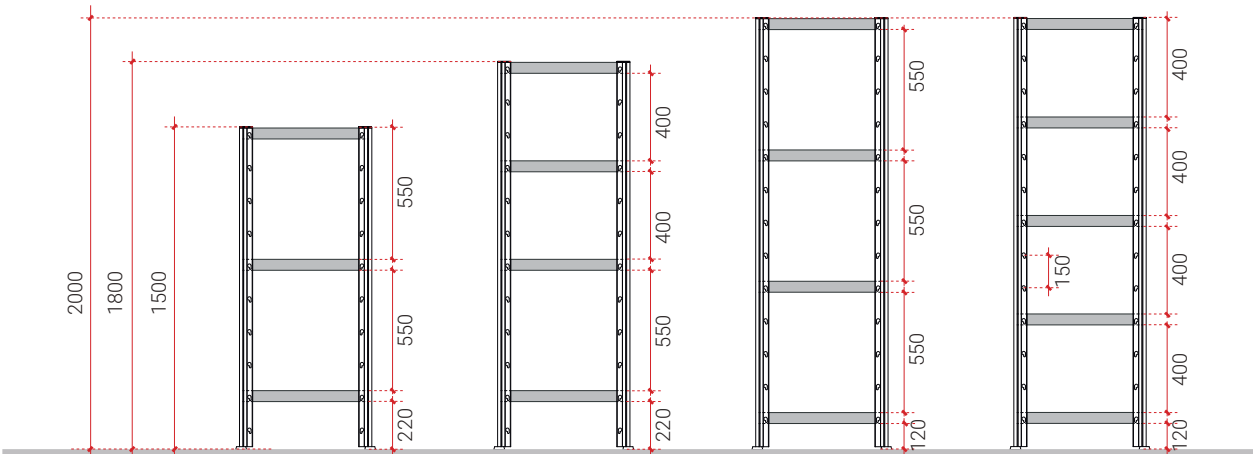
Load capacity certified according to Eurocode 9: up to **400 kg for shelf**

Configuration Options



Standard Heights and Optimal Layouts

Measurements are in millimetres



* Shelf spacing can be adjusted during assembly, with pre-drilled holes every 150 mm

* Custom heights available on request

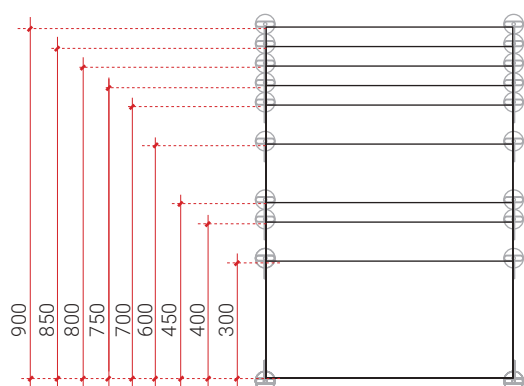
STRONG SHELVING



Dimensions Overview

Depth Measurements for P and Q Shelves

Measurements are in millimetres



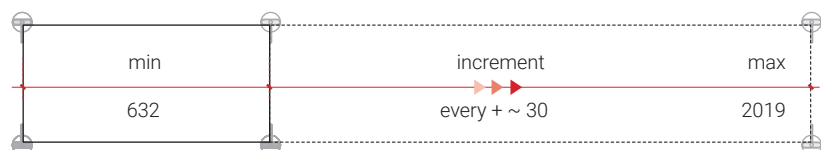
To calculate max overall depth proceed as follows:

P SHELF: add 65 mm

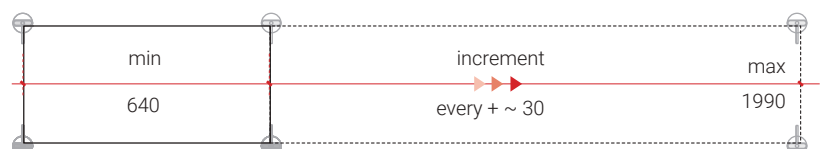
Q SHELF: add 62 mm up to depth 450 mm and 33 mm from 600 mm onwards

Unit Lengths

Measurements are in millimetres



Q SHELF Lengths every ~ 30 mm from 632 to 2019 mm
More than 28 lengths available

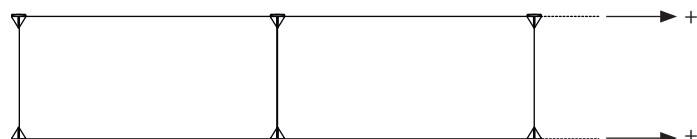


P SHELF Lengths every ~ 90 mm from 640 to 1990 mm
More than 15 lengths available

Configuration Lengths



Units can be combined to reach any desired length by eliminating two central uprights

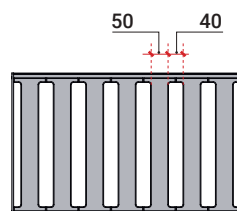


1 Shelves



Shelves consist of removable polypropylene slat or gridded shelves, all dishwasher-safe.

- P Single-slat version**, available in depths of 300, 400, and 450 mm (highlighting easy removability)



measurements in millimetres

- P Double-slat version**, available in depths of 600, 700, 750, 800, 850 e 900 mm with a central frame reinforcement underneath to increase the load capacity

- Q Single-grid version**, available in depths of 300, 400, and 450 mm (highlighting easy removability)

- Q Double-grid version**, available in depths of 600, 700, 750, 800, 850 e 900 mm with a central frame reinforcement underneath to increase the load capacity

Q shelves are available also with a smooth transparent plastic cover (PETG), which rests on the shelves and fits between the uprights. This cover can be easily retrofitted to previously supplied shelving

P-I/Q-I Shelf with AISI 304 stainless steel cover

Hanging shelves for optional use on the upper part of the shelving:



134___ P/Q 2 oval bars

135___ P/Q 3 oval bars

136___ P/Q 4 oval bars

2 Triangular Caps



1232305P PVC end caps for closing the top of "T" uprights

STRONG SHELVING

3 Shelf Locking



1232307P Snap-in pin and clip system for Strong shelving

4 Slot Covers



1232315 Complimentary covers for unused slots in uprights, supplied for aesthetic and safety reasons

5 Corner Hooks



1232310P Pair of hooks for slatted polypropylene shelves ("P")



1232310PI Pair of hooks for stainless steel-covered shelves "PI"



1232310Q Pair of hooks for gridded polypropylene shelves ("Q")

6 Feet



1232308P Adjustable feet for "T"-shaped Strong shelving uprights

7 "T"-shaped Upright



"T"-shaped 50x60x4 mm upright for Strong shelving

10223150P "T"-shaped upright **h 1500 mm**

10223180P "T"-shaped upright **h 1800 mm**

10223200P "T"-shaped upright **h 2000 mm**

1022301P "T"-shaped upright - **different measurements**

The codes refer to the uprights only
(accessories are not included)

150 mm

150 mm

150 mm

Pre-drilled holes for shelf pins

Quotations Requests

PLEASE TICK THE APPROPRIATE BOXES BASED ON YOUR REQUIREMENTS

☐ New offer

☐ Revision of existing offer - please specify our code (6 digits):

☐ Addition to existing offer - please specify our code (6 digits)

Your ref.:

Delivery address (if a shipping cost estimate is required):

Shelving Configuration

☐ Linear shelving

☐ "L"-shaped shelving (two sides of the cold room)

☐ "U"-shaped shelving (three sides of the cold room)

☐ Other

Smooth Covers (for Specific Needs)

☐ PETG cover (for "M" and "Q"-type shelves)

☐ AISI 304 stainless steel cover

IMPORTANT:

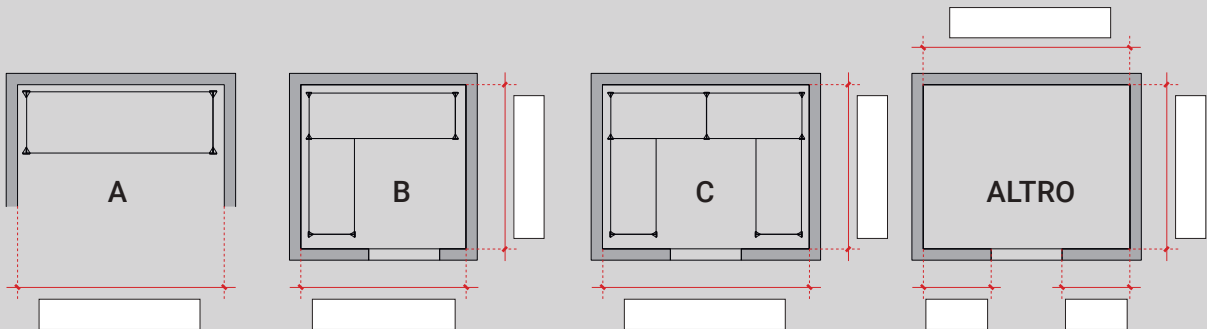
Please attach a detailed sketch of the cold room showing internal measurements, door position, and shelf layout

SHELVING LAYOUT

Please specify cold room internal measurements

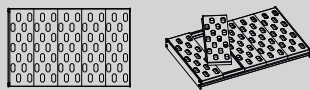
Fill in the boxes with the actual internal dimensions of the cold room. We will automatically consider a 30 mm margin on each side for the clearance of the sanitary covings

A = linear shelving B = "L"-shaped shelving C = "U"-shaped shelving



“LIGHT” Shelving (recommended - ideal for most storage needs)

“M” SHELVES



► Select height

- ☐ H 1550 mm – 3 levels
- ☐ H 1650 mm – 4 levels
- ☐ H 1850 mm – 4 levels
- ☐ H 2050 mm – 3 levels
- ☐ H 2050 mm – 4 levels
- ☐ H 2050 mm – 5 levels
- ☐ Special requirements : H: Levels:

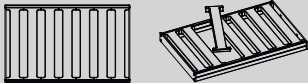
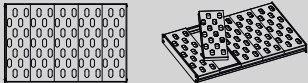
► Select depth

- ☐ Depth 300 mm
- ☐ Depth 400 mm
- ☐ Depth 450 mm
- ☐ Depth 600 mm

“STRONG” Shelving (for heavy-duty requirements)

“P” AND “Q” SHELVES

► Select type

- ☐ “P” SHELF 
- ☐ “Q” SHELF 

► Select height

- ☐ H 1500 mm – 3 levels
- ☐ H 1800 mm – 4 levels
- ☐ H 2000 mm – 3 levels
- ☐ H 2000 mm – 4 levels
- ☐ H 2000 mm – 5 levels
- ☐ Special requirements : H: Levels:

► Select depth

- ☐ Depth 300 mm
- ☐ Depth 400 mm
- ☐ Depth 450 mm
- ☐ Depth 600 mm
- ☐ Depth 700 mm
- ☐ Depth 750 mm
- ☐ Depth 800 mm
- ☐ Depth 850 mm
- ☐ Depth 900 mm

Trolleys

Our high production standards are clear also in our trolley range: each designed for different uses, but all built to be functional, durable, and safe.

We manufacture them using custom-designed profiles made from high-strength alloys. The use of top-quality aluminium and anodising makes them perfectly suited for food environments.

They are easy to clean and sanitize, fully compliant with food safety standards (HACCP). The large, swivel castors are ideal for heavy loads, offering great stability and easy handling, even when fully loaded.

To ensure long-term strength, we have avoided using plastic parts, and chose steel fasteners for all joints.

The whole range is available in customisable sizes and configurations and can be modified later to suit the user's specific needs.

1 **QUARTER-CARRYING TROLLEYS WITH SLIDING HOOKS**

Designed for transporting quarters and cuts from the unloading area to the cold room, with direct integration into the meat rail via a safety strap.

2 **QUARTER-CARRYING TROLLEYS WITH STATIC HOOKS**

Ideal for transporting quarters and cuts from the unloading area to the cold room.

3 **COLD CUTS MATURING TROLLEYS**

Available in 2 or more levels, these trolleys are perfect for hanging salami as well as cheese. They come with either aluminum hanging bars or wooden rods (the latter are specifically designed for Small Local Producers).



In the photo: quarter-carrying trolley with sliding hooks (page 74)

Quarter-carrying Trolleys 1

With Sliding Hooks

Typical application:

Transportation of quarters and cuts from the meat unloading area to the meat rail system (corridor, storage room, processing area, etc.).

Operation:

It allows the load to move smoothly and be transferred from the trolley to the meat rail without effort, using a special safety strap that ensures a secure coupling between the two profiles.

Standard Dimensions:

1600x700x2540 mm (if provided with a meat rail system, the height will be adjusted accordingly to allow for direct integration into the rail).

Structure:

Particularly robust and secure, perfectly balanced regardless of the load applied. It is built with profiles suitable for heavy loads and 200 mm diameter wheels. If needed, a lowered base can be created to maintain useful space while reducing height.

Hooks:

The standard size comes with 4 sliding hooks and corresponding hook locks that prevent hanging quarters from sliding during movement and maintain a balanced load distribution.

Castors:

Swivel, made of PA6/PUR, ø 200 mm (2 with brakes) and standard zinc-plated support (stainless steel available upon request).



+60°
-15° Operating temperature range: from -15°C to +60°C

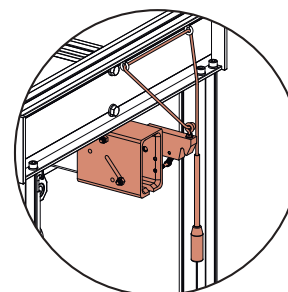
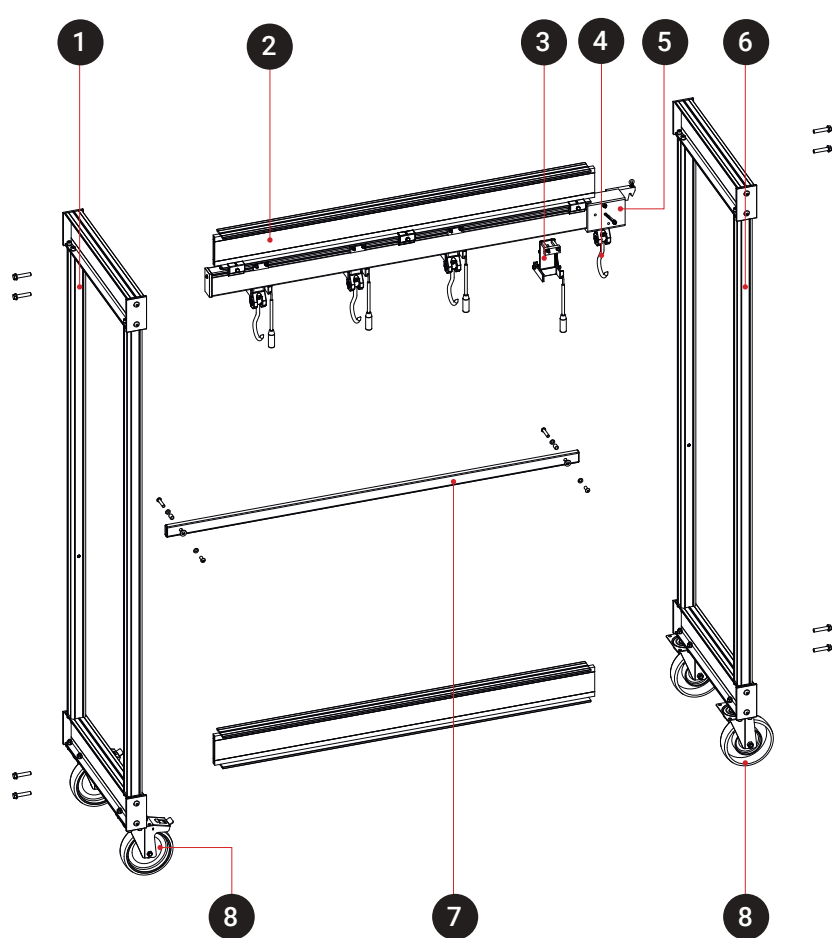
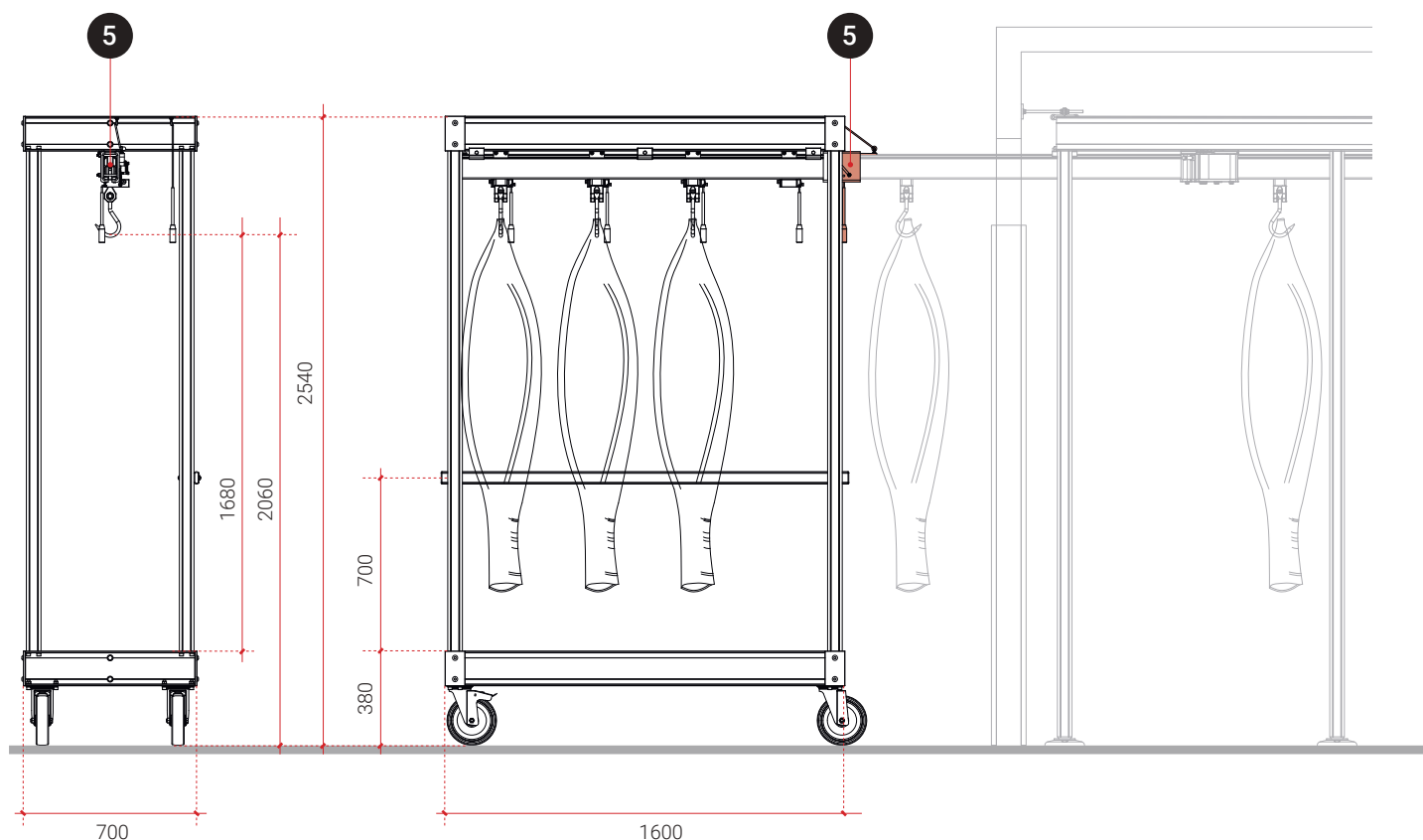


Load capacity: 400 kg

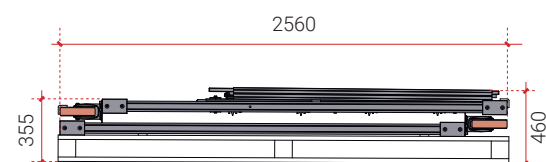
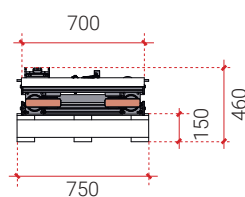
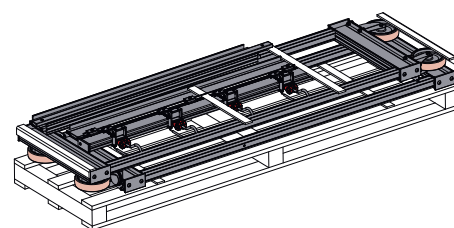


On request: it can also be made with custom dimensions and a food-grade plastic cover





**Optimised packaging to minimise transportation costs.
Up to 6 trolleys per pallet**



1. Left side (pre-assembled)
2. Beam + rail (pre-assembled)
3. Hook lock
4. Sliding hook
5. Safety strap for trolley insertion into existing rail
6. Right side (pre-assembled)
7. 50x20 mm bar
8. Castors ø 200 mm (2 braked)

Quarter-carrying Trolleys 2

With Static Hooks

Typical Application:

Used to transport quarters and cuts from the unloading area to the refrigerated room. It's also a cost-effective storage solution, especially in smaller operations.

Standard Dimensions:

1600x700x2200 mm

Structure:

Strong and secure, designed with heavy-duty profiles and 200 mm diameter wheels.

Hooks:

The standard size comes with 6 food-grade plastic hooks.

Castors:

Swivel, made of PA6/PUR, ø 200 mm (2 with brakes) and standard zinc-plated support (stainless steel available upon request).



Operating temperature range: from -15°C to +60°C

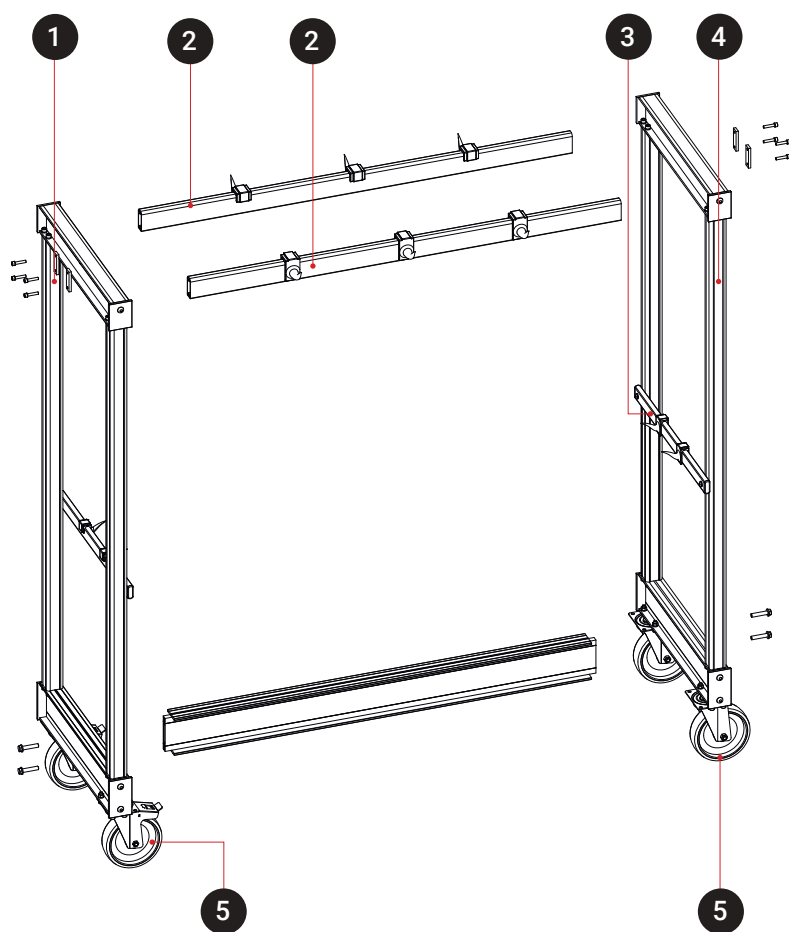
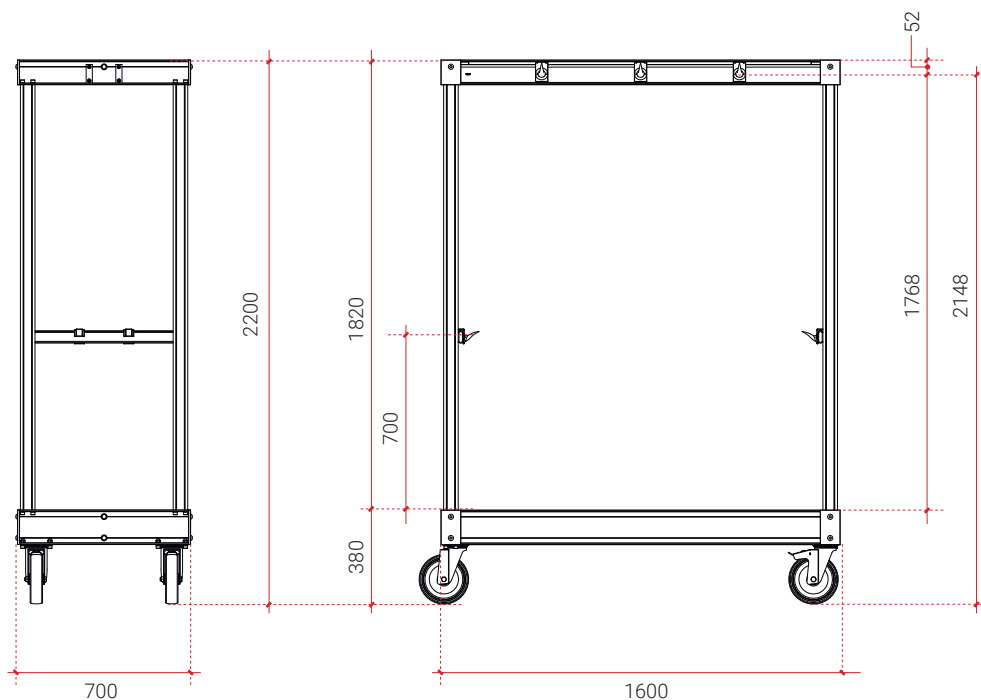


Load capacity: 400 kg



On request: it can also be made with custom dimensions and a food-grade plastic cover

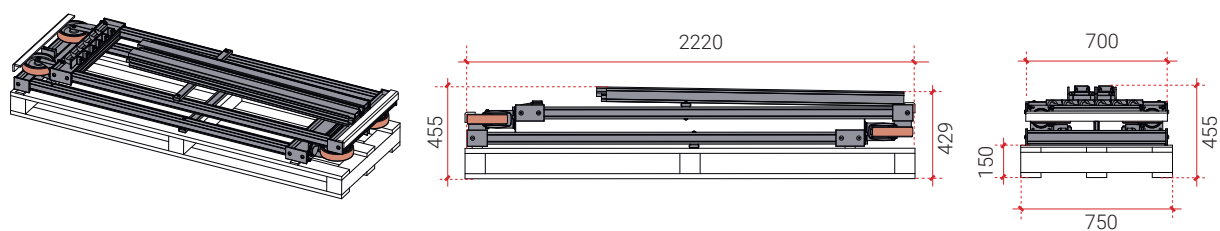




Key Legend

1. Left side (pre-assembled)
2. 75x30 mm bar with butcher hooks (always supplied)
3. 50x20 mm bar with optional butcher hooks
4. Right side (pre-assembled)
5. Castors $\varnothing$ 200 mm (2 braked)

Optimised packaging to minimise transportation costs.
Up to 7 trolleys per pallet.



Cold Cuts Maturing Trolley 3

Typical Application:

Perfect for hanging cured meats and cheese

Standard Dimensions:

840x770x1850 mm

Variants:

Available with 2, 3, or 4 storage levels, and choice of meat hanger: wood or anodised aluminium alloy

Castors:

Swivel, made of PA6/PUR, ø 125 mm (2 with brakes) and stainless steel support

Optional:

Stainless steel drip tray

 **+60°** Operating temperature range: from -20°C to +60°C



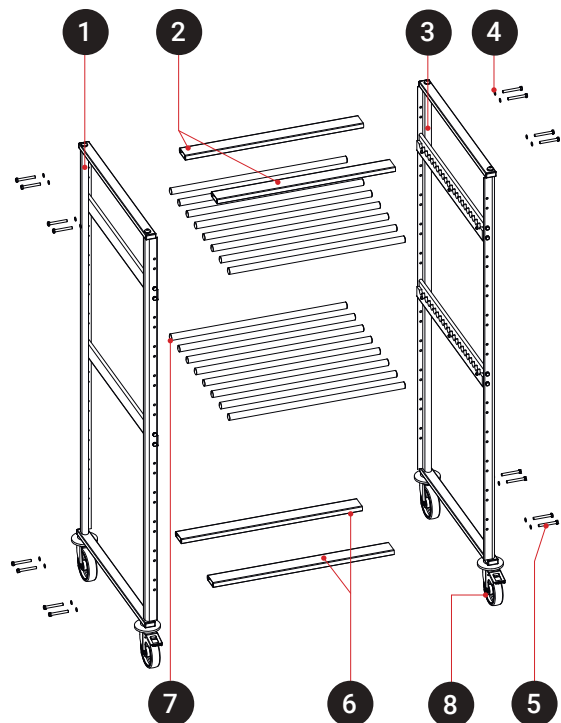
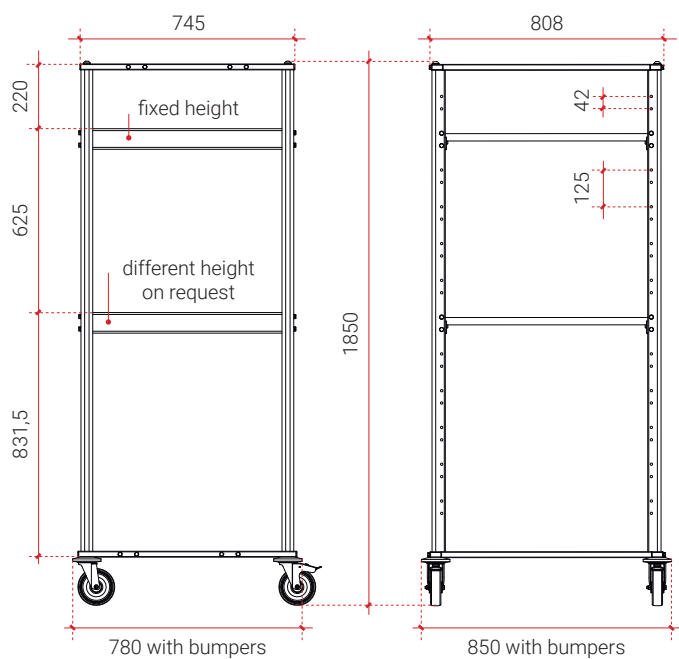
Load capacity:
300 kg



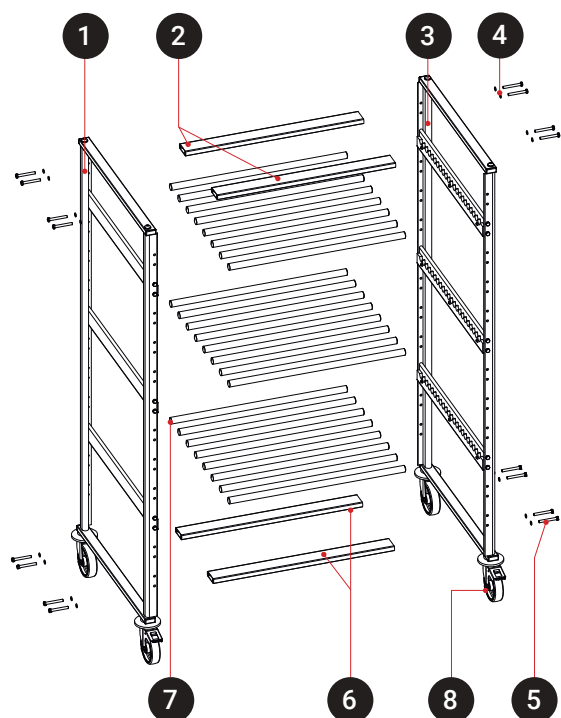
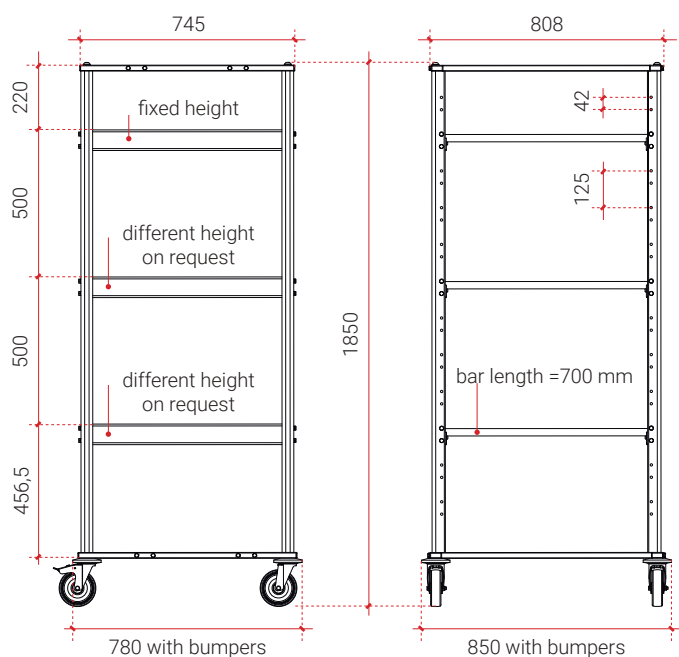
On request:
custom dimensions



► 2 levels



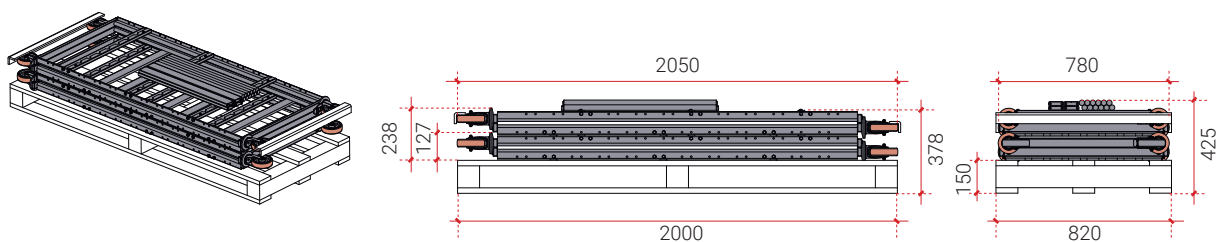
► 3 levels



► Key Legend 2 and 3 Levels

- | | |
|-------------------------------|--------------------------------|
| 1. Left side (pre-assembled) | 5. TE screws 8x70 |
| 2. High spacers (L 698 mm) | 6. Low spacers (L 712 mm) |
| 3. Right side (pre-assembled) | 7. Aluminum or beechwood bars |
| 4. Washers | 8. Castors ø 125 mm (2 braked) |

Optimised packaging to minimise transportation costs. Up to 15 trolleys per pallet.



Rollers

Roller conveyors are the perfect solution for moving trays, containers, or packaged products. They use a simple inclined system to transfer loads from one point to another in the processing area. Our conveyors are custom-made, featuring anodised aluminium alloy profiles designed by us.

Made from anodised aluminium and AISI 304 stainless steel, they offer exceptional durability, even with frequent cleaning, including use with a pressure washer. The rollers, constructed from anodised aluminium with stainless steel shafts and end mechanisms, ensure smooth movement, even on slight inclines.



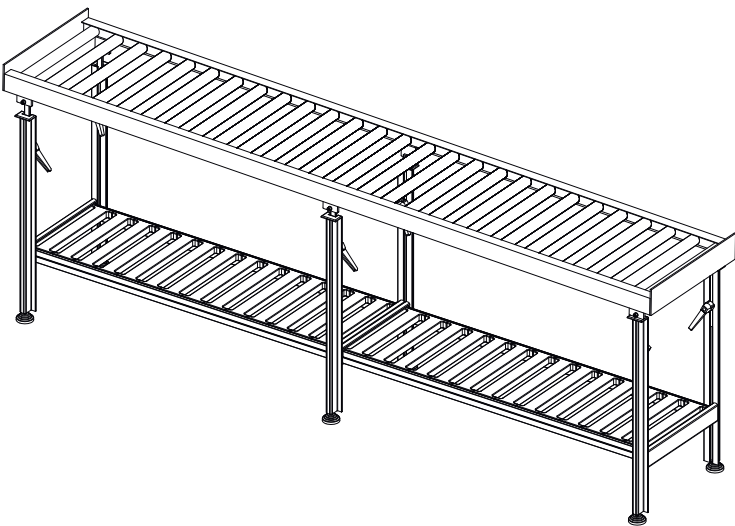
Sliding Surface



Rollers made of anodised aluminium alloy, 40 mm in diameter, with shafts and end mechanisms in AISI 304 stainless steel.

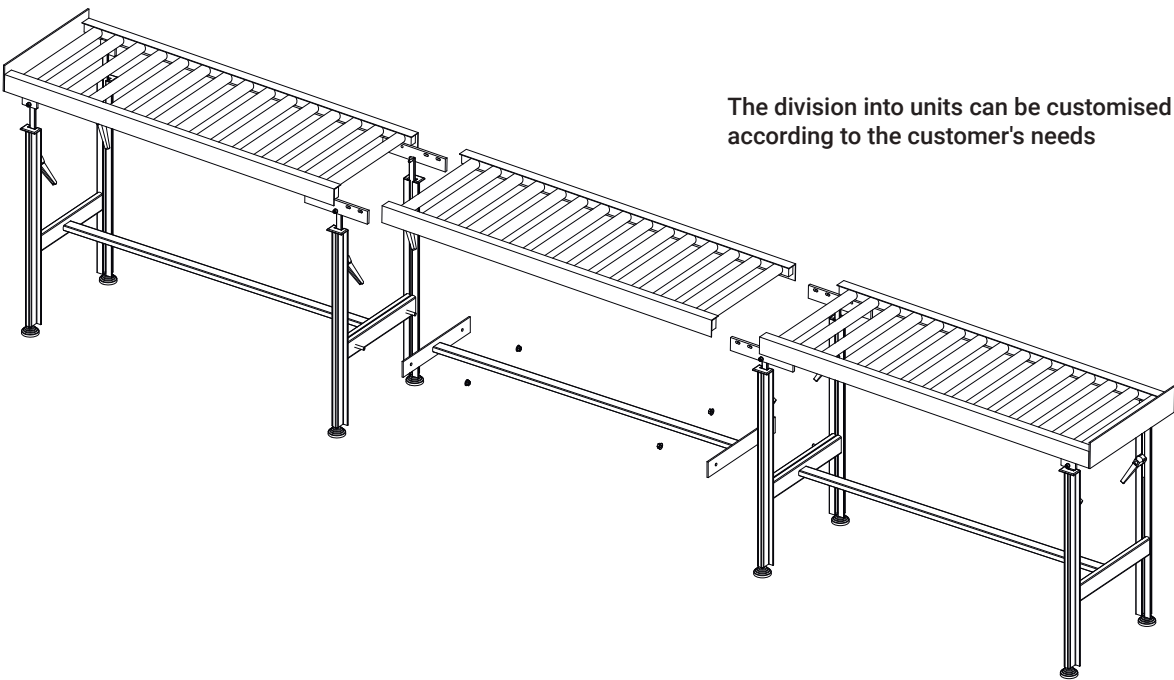
- Standard widths of 500 or 600 mm (useful sliding surface width: 420 or 520 mm)
- Centre-to-centre spacing of the rollers: 50 or 100 mm

Roller with Shelf



We can accommodate any customer needs by adding service shelves as required.

Modular Roller



We custom-build roller conveyors in any length, with quick-connect sections that can be shipped partially disassembled for easier transport and assembly.

The division into units can be customised according to the customer's needs

For quotation requests and any inquiries, please contact:

commercial@aiguidovie.it

(when requesting a quote, kindly specify full company details, including the VAT number)

A.I. Guidovie s.r.l.

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30175 - Marghera - Venice - ITALY

T +39 041 921621 - 4 lines

e-mail: commercial@aiguidovie.it

pec: aiguidovie@pec.it

VAT number: IT02167200274

r.e.a. n. 201095

share capital € 50.000,00 fully paid

Member of :



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VENETO EST**

Area Metropolitana
Venezia Padova Rovigo Treviso



A.I. Guidovie s.r.l.

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