

Meat Framings



**Eurocode 9 Certified
Load Capacity**



1 m



1,5 m



2 m



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



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



Certified load capacity tested according to Eurocode 9

HACCP

Easy to clean: HACCP compliant



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



Hooks and shelves are removable and dishwasher-safe



Height-adjustable base plates



Load capacity designed to meet customer's needs



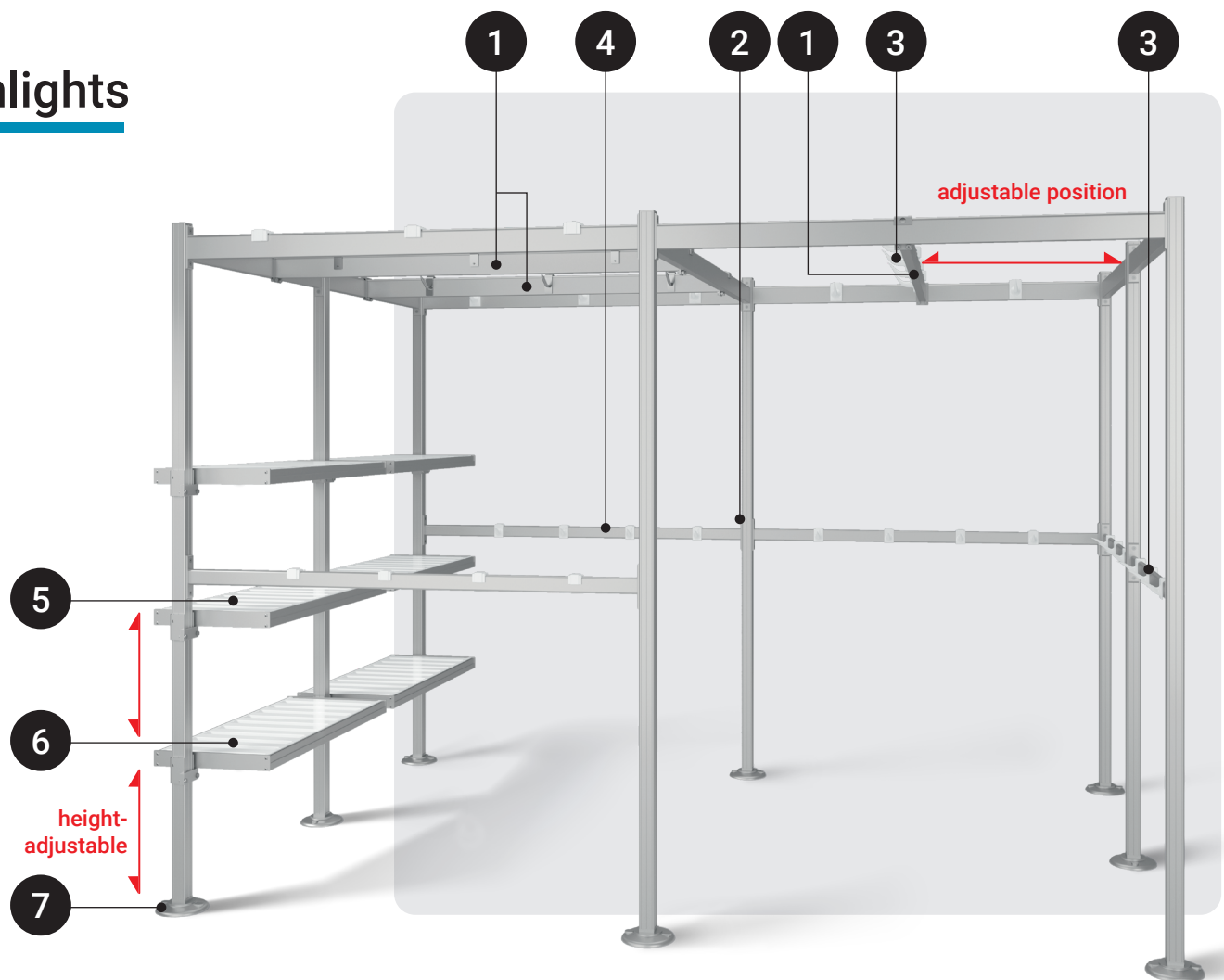
Quick setup: easy to assemble



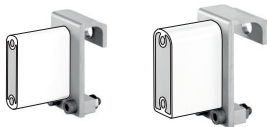
No drilling required: the structure is self-supporting and can be installed without drilling into cold room panels



Highlights



1



Mobile hanging bars

They are easily movable and removable, and can also be integrated at a later stage

2



Aluminium fittings

They ensure the structure remains rigid and stable over time

3



Butcher hooks

They are made in AISI 304 stainless steel or food-grade plastic. Easily movable and removable

4

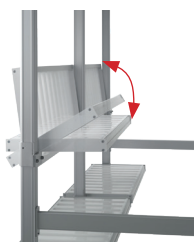


Hanging bars

They are available in single or multiple levels to optimise storage

A. For upper bars
B. For lower bars

5



Folding shelves

Ideal for convenient and hygienic storage of crates, trays, and more. They can also be added later as needed

6



Polypropylene slats

Suitable for food environment. Tested at -30°C

7



Base plates

Wide and adjustable, they ensure optimal weight distribution and maximum stability of the structure