

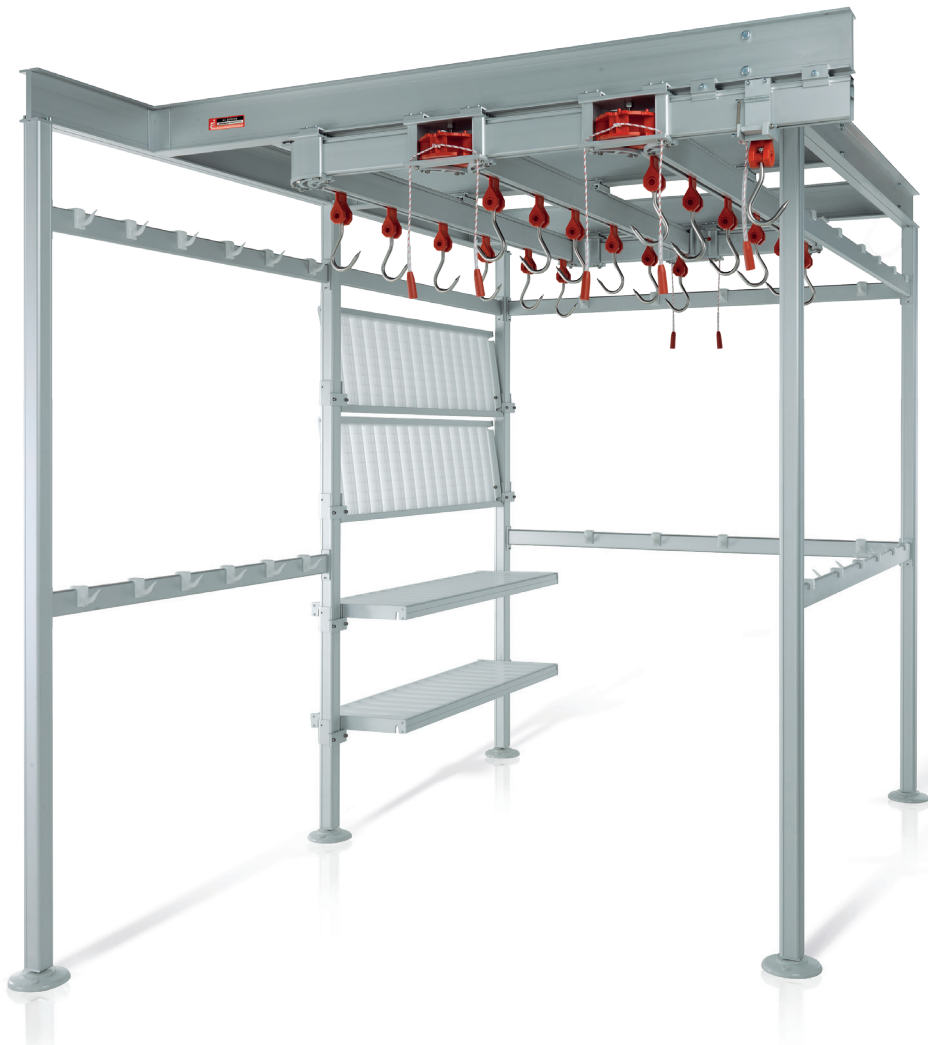
Irrera Meat Rail System



Operating Rail:
Practical Example



Assembly Example



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

HACCP

Easy to clean and sanitise following the
HACCP system



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



The shelf slats are removable and dishwasher-safe,
allowing for easy cleaning



Fast and simple assembly



Load capacities tailored to the customer's specific
requirements



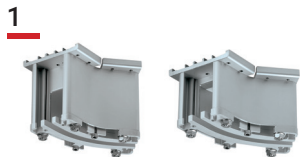
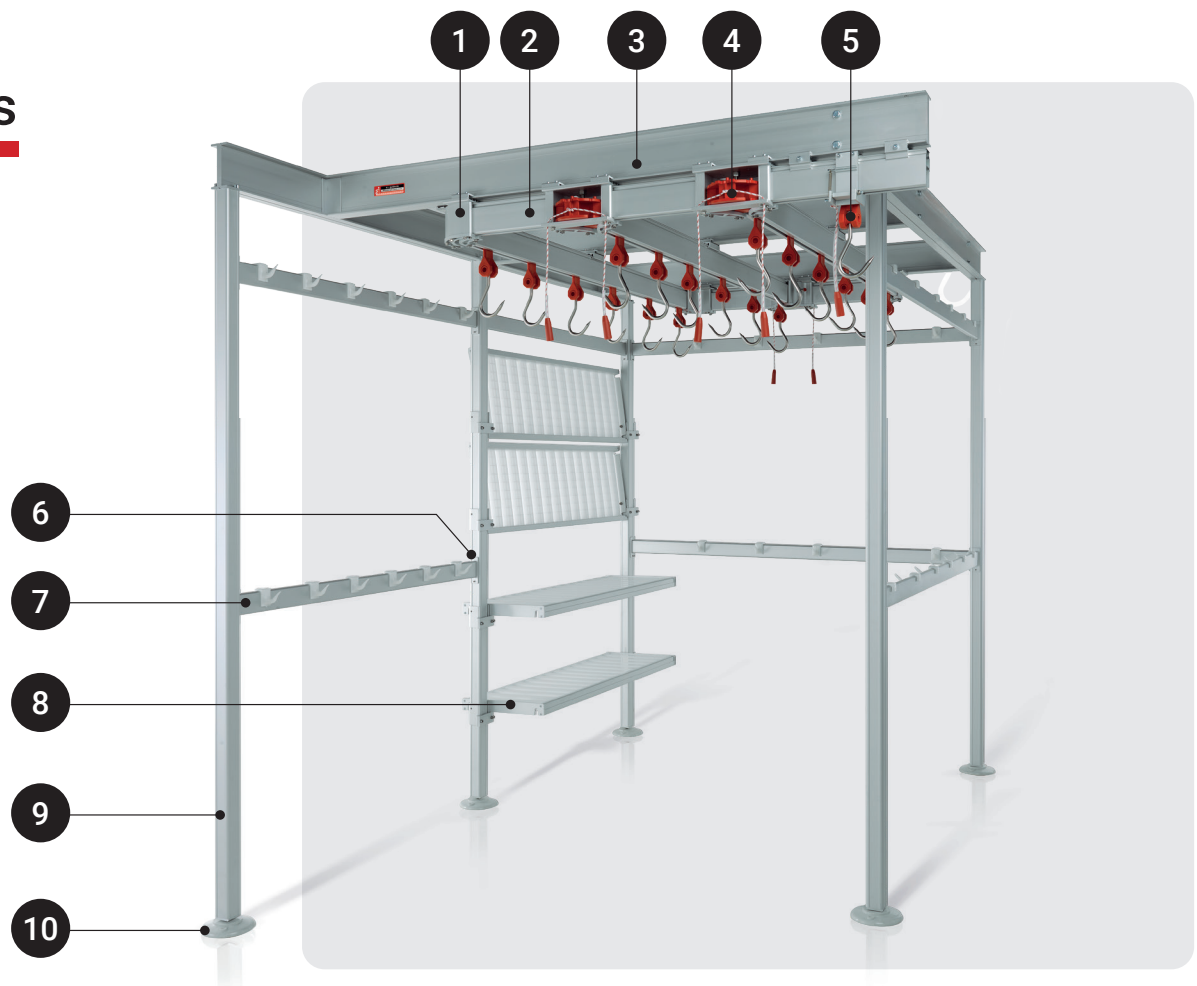
Fast and simply assembly



Maximum modularity and long-term integrability

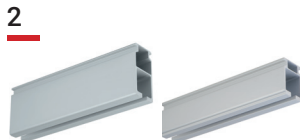


Highlights



Bends

Available with various angle options, they allow for easy development of even the most complex layouts



Two heights of rail profiles

They ensure the most suitable solution can always be offered to meet the customer's specific needs



Three heights of beams

They allow for the optimisation of both cost and load capacity



3/4- way switches

They allow quick movement of the hook in all directions



Sliding hooks

Fitted with reinforced tips and reinforced bearings, they have a certified load capacity of either 300 kg or 150 kg each



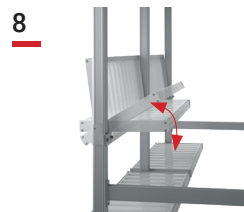
Aluminium fittings

They provide the structure with rigidity and long-lasting durability



Hanging bars

They are available in single or multiple levels to optimise storage



Folding shelves

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



Posts

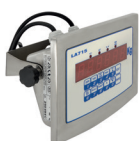
They support the structures, allowing installation of the system without drilling into the cold room



Base plates

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

Electronic/electric Accessories



Scale integrated into the rail

For weighing the meat directly on the rail



Hoist integrated into the rail

For raising and lowering meat suspended on sliding hooks