



general catalogue

www.italmodular.com



modular storage solutions



For over 50 years ITALMODULAR have been helping companies and their people organize and improve the way they work, with an injection of passion, technology, quality and reliability. This is a business that has unfailingly offered its services to customers as a reliable partner in designing highly innovative modular systems and solutions to rationalize and organize storage space within any workplace. Due to the experience gained, their continuous investments in technology and human resources and their international customer support service, the company now emerges as a solid benchmark wherever factors such as innovation, quality and service are of the essence. A highly efficient combination that steers Italmodular's efforts towards innovative and totally reliable solutions capable of consistently meeting and exceeding the many and varied demands of each customer.





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Assembly without need for special tools



Quick to assemble



Option of custom design



Standard product



Shelves height adjustable at 15 cm intervals



Sliding module maximum load capacity



Shelf maximum load capacity



Dishwasher-safe racks



Suitable for refrigerated rooms



Anodized aluminium



Aisi 304 stainless steel



Warranty



Room quick and easy to clean



Heat shrink wrapping



Recyclable material

im|92

Shelving | Trolleys



The modular shelving and trolleys making up the IM 92 system are the ideal solution for anyone needing to organize, handle, display and make the most of available storage space in compliance with hygiene standards. The IM 92 system lends itself to a host of different applications, ranging from catering to the hotel industry, from walk-in refrigerators to the whole food industry, from the pharmaceutical trade to storehouses in general. Made entirely from anodized aluminium alloy or stainless steel, they are guaranteed to offer lasting stability against corrosion by water and moisture and provide a high standard of hygiene. Both stable and sturdy, they do not need any special fastening or anchoring, while they are built to take heavy loads with minimal bending. The extreme simplicity and speed of assembly achieved thanks to the slot-together system patented by Italmodular mean assembly is quick and easy and can be performed without the aid of special tools. The elegant design and extensive choice of standard sizes make the shelving highly adaptable, allowing for a great many combinations and resulting in considerable space saving and an excellent quality/price ratio.



im | 92



Overhead sliding shelving



Optimize more space.
The first shelving to push the boundaries of available space.
Up to 90% more storage area packed into the same space.

This new shelving model is the optimal solution for organizing and increasing available storage space. Its innovative, patented overhead sliding system, which runs smoothly and quietly, makes it the ideal choice for increasing storage surface area by between 25% and 90% compared to traditional shelving.

Made from anodized aluminium alloy with polyethylene or aluminium shelves, this shelving version rewards you with greater savings in terms of the amount of usable space; greater savings when it comes to installing cooling and air-conditioning systems, with the associated energy savings; and, because it is hung off the floor, the whole floor is easier and quicker to clean, thus resulting in a more hygienic space. The modern, elegant design, reliable stability, ease of assembly and the impressive load capacity make it the ideal solution for anyone needing to organize and make the most of available space, meeting the needs of numerous different applications.



The first sliding shelving capable of increasing your storage space by up to 90% more than fixed shelving.



A smooth, quiet sliding system.

The greatest quality of the sliding system is its smooth, soft and quiet gliding.



A system that suits every purpose and can be tailored to size.

With its great versatility, the system increases and organizes space in many areas of application, while the extensive choice of standard sizes makes the shelving highly adaptable, allowing for a great many combinations and resulting in considerable space saving.



Main fields of application

Food industry

Industrial refrigeration

Catering

Hotel industry

Pharmaceutical industry

Hospitals

Office furnishing

Storehouses



Unbeatable stability and high load capacity.

Both stable and sturdy, they do not need any special fastening or anchoring, while they are built to take heavy loads with minimal bending. Each sliding module has a load capacity of approx. 400 kg, which amounts to 1,600 kg for a standard module.

Example of increase in storage area in storage room measuring 10x5,7 m



Modular shelving.



+90%



Overhead sliding shelving.

Optimal solution for organizing
and increasing available storage space.



Quick and easy to assemble.

The extreme simplicity and speed of assembly achieved thanks to the slot-together system patented by Italmodular mean assembly is straightforward and fast and can be performed without the aid of special tools.

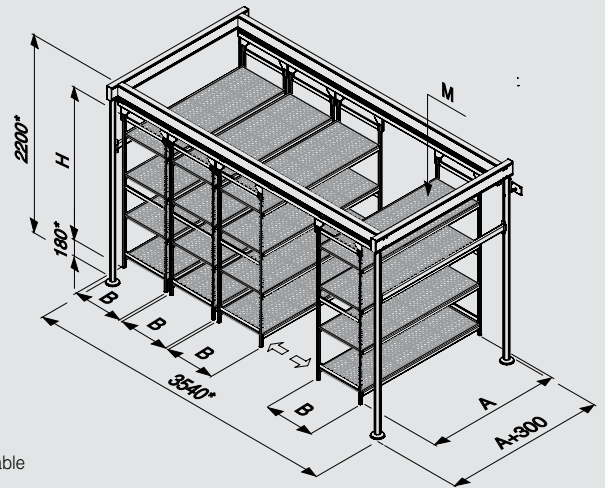
Durable properties.

Made entirely from anodized aluminium alloy 12 and 20 microns thick, with shelves made from polyethylene or aluminium and non-toxic plastics, it is guaranteed to offer lasting stability against corrosion by water and moisture.



Technical specifications

(values given in mm)



* : Variable

Standard 4-module configuration

Standard sliding module

| 📦 (Kg) | A (mm) | B (mm) | H (mm) | N° |
|--------|--------|--------|--------|----|
| 400 | 1505 | 557 | 1700 | 4 |

Other possible configurations

Sliding module

| A (mm) | 📦 (Kg) | B (mm) | H (mm) | N° |
|--------|--------|--------|--------|--------|
| 532 | 400 | 373 | 1550 | 3 ÷ 13 |
| 620 | | | | |
| 708 | | | | |
| 798 | | | | |
| 886 | | | | |
| 974 | | | | |
| 1062 | | | | |
| 1152 | | | | |
| 1240 | | | | |
| 1330 | | | | |
| 1505 | | | | |

- 📦: Max. load capacity
- A: Shelf length
- B: Width
- H: Height
- N°: Max. number of shelves
- M: Sliding module

Optional

Retaining bar.

Separator.

Label.



High standard of hygiene.

The smooth, rounded surfaces, the closed profiles, the total absence of gaps and cracks in which dirt can lurk and the innovative hanging system keeping the shelving off the floor - making the job of cleaning the space easier and quicker - combine to deliver a high standard of hygiene.



Easy Compact



**Overhead Sliding shelving system
EASY COMPACT.**

**The ideal solution for anyone
looking for more storage space,
high hygiene and greater savings.**

This patented sliding shelving system, called EASY COMPACT, is the ideal solution when you want to organize, increase and exploit your available space to the full – especially in mid-to-small-sized rooms, with light loads – with a more affordable investment so that the system will pay for itself in no time at all.

Employing central sliding tracks and two side shelving units to act as fixed supports, this sliding shelving version offers ease of material handling, excellent load capacity, reliable stability, high hygiene and great versatility in the way modules can be put together.



Variable surface area.

The design of the adjustable sliding track means shelving length can be varied by 400 mm, thus adapting to suit different spaces. Using just three track lengths, you can cover lengths ranging from 2300 to 2700 mm (2245mm track), from 2700 to 3100 mm (2645mm track), and from 3100 to 3500 mm (3045mm track).



High standard of hygiene.

The two central modules are lifted entirely off the floor, making it easier to clean underneath and thus assuring high standards of hygiene.

Impressive stability and excellent load capacity.

Each sliding and fixed module, comprising 4 shelves, delivers impressive stability with a 250 kg load capacity.

A system with multiple arrangement options that can be adapted to suit.

With its highly modular nature and two side shelving units acting as supports, this system allows you to add other fixed shelving modules – even one after the other – and thus create numerous compositions to make the most of your available space with a tailored organizational solution.



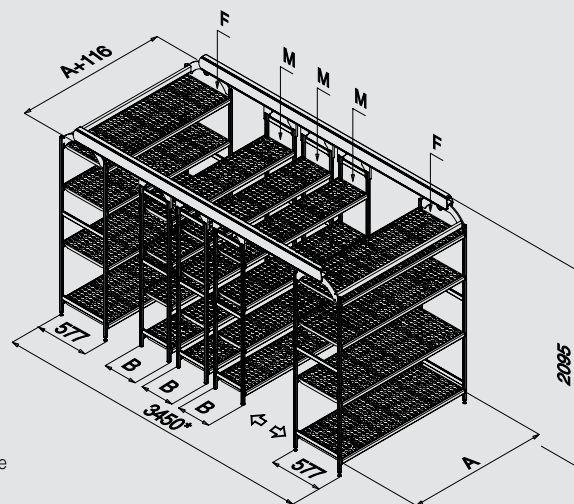
Ease of handling.

The system's distinguishing features - namely the central sliding tracks and two side shelving units acting as fixed supports - make handling goods easy by optimizing the available space in each room and providing the best organizational solution.



Technical specifications

(values given in mm)



* : Variable

Standard 5-module configuration

2 fixed modules + 3 sliding modules

| 📦 (Kg) | A (mm) | B (mm) | H (mm) | N° |
|--------|--------|--------|--------|----|
| 250 | 1505 | 475 | 2095 | 4 |

Other possible configurations

| A (mm) | 📦 (Kg) | B (mm) | H (mm) | N° |
|--------|--------|--------|--------|--------|
| 974 | 250 | 475 | 2095 | 4 ÷ 10 |
| 1062 | | | | |
| 1152 | | | | |
| 1240 | | | | |
| 1330 | | | | |
| 1505 | | | | |
| 1682 | | | | |
| 1770 | | | | |
| 1858 | | | | |
| 1946 | | | | |

- 📦: Max. capacity
- A: Shelf length
- B: Sliding module shelf width
- H: Height
- N°: Max. number of shelves
- M: Sliding module
- F: Fixed module

Optional

Retaining bar.

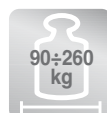
Separator.

Label.





im | 92



Modular shelving



**Organize space
as it best suits you.**

The great versatility of this shelving system means you can organize and optimize space in any room. Made from anodized aluminium alloy with aluminium or polyethylene shelves or AISI 304 stainless steel, it is guaranteed to offer lasting stability against corrosion by water and moisture and provide a high standard of hygiene. In point of fact, the quality of the IM 92 modular shelving is guaranteed by the international marks NF and NSF. An elegant design, high load capacity, unbeatable stability and ease and speed of assembly are some of the features that - together with the extensive choice of standard sizes - make this shelving highly adaptable, allowing for a great many combinations and resulting in considerable space saving, meeting the needs of numerous different applications. Moreover, with the aid of "Shelving Optimization" - an easy-to-use software that Italmodular issue to their dealers - it takes just a few minutes to choose the furnishing solution that best suits the desired application by viewing the solution in 3D along with the relevant estimate: all the hassle of consulting tables and doing time-consuming calculations by hand is now a thing of the past.



Optimal solution for rationalizing
and organizing available storage space.



**Automatic composition
calculation software.**

Quick and easy to use,
it enables you to put the
composition together
and gives a 3D view
of the solution along with
the relevant estimate.



A system that can be tailored to any size.

With its great versatility, the system organizes and optimizes space
in many areas of application, while the extensive choice of standard
sizes makes the shelving highly adaptable, allowing for a great
many combinations and resulting in considerable space saving.



Main fields of application

Food industry

Industrial refrigeration

Catering

Hotel industry

Pharmaceutical industry

Hospitals

Office furnishing

Storehouses



Guaranteed to last.

Made entirely from anodized aluminium alloy 20 microns thick with shelves made from aluminium or polyethylene, and in the AISI 304 stainless steel version, it is guaranteed to offer lasting stability against corrosion by water and moisture.

Quick and simple to assemble.

The extreme simplicity and speed of assembly achieved thanks to the slot-together system patented by Italmodular mean assembly is straightforward and fast and can be performed without the aid of special tools.



Stainless steel shelf



High standard of hygiene.

The smooth, rounded surfaces, the closed profiles and the total absence of gaps and cracks in which dirt can lurk combine to deliver a high standard of hygiene.



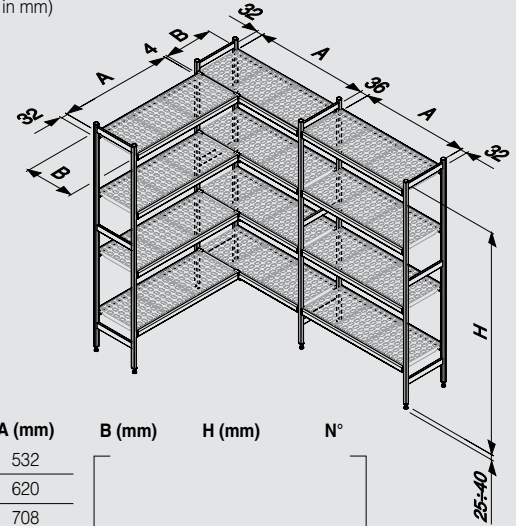
Impressive stability and high load capacity.

Both stable and sturdy, they do not need any special fastening or anchoring, while they are built to take heavy loads with minimal bending. A 100cm shelf has a load capacity of approx. 200 kg.



Technical specifications

(values given in mm)



| 📦 (Kg) | A (mm) | B (mm) | H (mm) | N° |
|--------|--------|--------|--------|--------|
| 260 | 532 | [|] | 3 ÷ 13 |
| 250 | 620 | | | |
| 240 | 708 | | | |
| 230 | 798 | | | |
| 220 | 886 | | | |
| 210 | 974 | | | |
| 190 | 1062 | | | |
| 170 | 1152 | | | |
| 150 | 1240 | | | |
| 140 | 1330 | | | |
| 120 | 1505 | | | |
| 110 | 1682 | | | |
| 100 | 1770 | | | |
| 90 | 1858 | | | |
| 80 | 1946 | | | |

- 📦: Linear shelf load capacity
- A: Shelf length
- B: Width
- H: Height
- N°: Max. number of shelves

Optional

Locking and non-locking swivel castor ø 100 mm.



Stainless steel bar ø15 mm for hanging cold meats.



Retaining bar.



Separator.



Label.



Gastronorm



Aluminum



Polyethylene

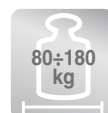
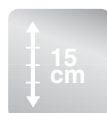
Interchangeable shelves.

Shelves come in three versions - anodized aluminium 20 microns thick, polyethylene and AISI 304 stainless steel - and have a number of distinguishing traits: they are easy to remove, boast an elegant, modern design and are easy to clean, making them thoroughly hygienic. Moreover, with the 373mm and 577mm wide versions, you have the option of replacing solid shelves and racks with Gastronorm containers.





im | 92



Trolleys



DISPLAY TROLLEY.

Functional and versatile display solution.

A trolley designed to display and store all manner of products. A practical, elegant system for putting crates of fruit and vegetables, wine bottles, bread baskets, trays of flowers etc. on best display. It comes in anodized aluminium with a choice of aluminium or polyethylene shelves and is characterized by its strength, stability, practicality and lasting durability. It features 4 galvanized steel locking swivel castors, which make it particularly safe and easy to handle even when carrying a full load. Quick and easy to assemble, it can be supplied in a wide range of sizes and can adapt to cater to any display need.

MODULAR TROLLEY.

Stable, practical handling.

This trolley has been designed and manufactured to carry all manner of foodstuffs and other products from the unloading area to the storeroom. It comes in food-safe anodized aluminium and stands out for its excellent strength, stability and practicality. The galvanized steel locking swivel castors make it particularly safe and easy to handle even when carrying a full load. With an elegant design and quiet operation, it comes in an extensive range of standard sizes and has shelves made from anodized aluminium 20 microns thick or polyethylene, making this the optimal solution to meet the needs of numerous applications.



Optimal solution for handling, displaying, storing.



Strong and stable.

Built to take heavy loads with minimal bending.
A 1152 mm shelf has a 110 kg load capacity.



Adapts to meet any display need.

A practical, elegant system in a wide range of available sizes for saving space and putting crates of fruit and vegetables, wine bottles, bread baskets and trays of flowers on best display, while it lends itself to many other display solutions.

Food-safe interchangeable shelves.

Shelves come in two versions - anodized aluminium 20 microns thick and polyethylene - and have a number of distinguishing traits: they are easy to remove, boast an elegant, modern design and are easy to clean, making them thoroughly hygienic and thus food safe.



Main fields of application

Food industry

Industrial refrigeration

Catering

Hotel industry



Quiet, safe and easy to handle even when carrying a full load.

The galvanized steel locking swivel castors make it particularly safe, easy to handle and quiet even when carrying a full load.

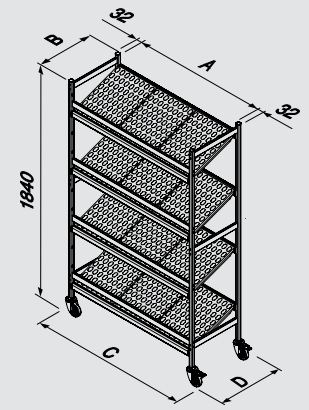
Dunnage Rack

Anodized aluminium platform, ideal for keeping foodstuffs off the floor, as dictated by health and hygiene standards. Comes with or without castors. Load capacity up to 250 kg. NF and NSF certified.



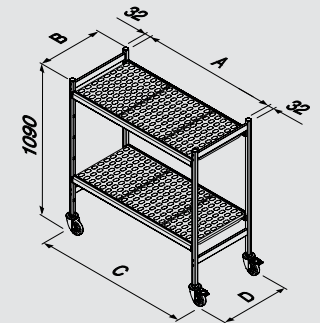
Technical specifications

(values given in mm)



Display trolley

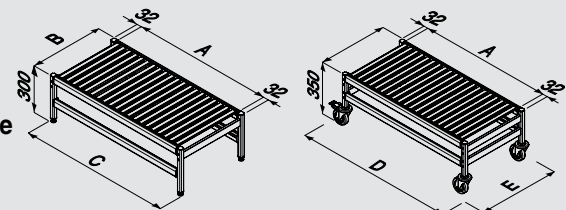
| 📦 (Kg) | A (mm) | C (mm) | B (mm) | D (mm) | N° |
|--------|--------|--------|--------|--------|-------|
| 160 | 798 | 907 | 450 | 500 | 3 ÷ 5 |
| 140 | 886 | 995 | | | |
| 130 | 974 | 1083 | | | |
| 120 | 1062 | 1171 | | | |
| 110 | 1152 | 1261 | | | |
| 100 | 1240 | 1349 | | | |
| 90 | 1330 | 1439 | | | |
| 80 | 1505 | 1614 | | | |



Modular trolley

| 📦 (Kg) | A (mm) | C (mm) | B (mm) | D (mm) | N° |
|--------|--------|--------|--------|--------|-------|
| 180 | 708 | 817 | 373 | 418 | 2 ÷ 6 |
| 160 | 798 | 907 | | | |
| 140 | 886 | 995 | | | |
| 130 | 974 | 1083 | | | |
| 120 | 1062 | 1171 | | | |
| 110 | 1152 | 1263 | | | |

Dunnage Rack



| 📦 (Kg) | A (mm) | C (mm) | D (mm) | B (mm) | E (mm) |
|--------|--------|--------|--------|--------|--------|
| 250 | 620 | 684 | 729 | 475 | 520 |
| 220 | 886 | 950 | 995 | | |
| 190 | 1062 | 1126 | 1171 | | |
| 150 | 1240 | 1304 | 1349 | | |

- 📦 : Shelf load capacity
- A : Shelf length
- B : Width
- C : Overall length
- D : Overall width
- N° : Max. number of shelves



Assembly without need for special tools



Quick to assemble



Option of custom design



Standard product



Maximum load capacity kg/m



Suitable for refrigerated rooms



Anodized aluminium



Warranty



Heat shrink wrapping



Recyclable material

im|09

Overhead rail | Framework | Hooked bars



The IM 09 system overhead rails, frames and hooked bars are the ideal solution for transporting, hanging up and storing meat inside walk-in cold rooms of any kind and size. Made entirely from anodized aluminium alloy 12 microns thick and non-toxic plastics, they are guaranteed to offer lasting stability and a high standard of hygiene. A stable, solid sectional system that is quick and easy to install and shows great adaptability, allowing it to cater to a diversity of space requirements.



im | 09



Overhead rail



Practical and safe meat transport with smooth, quiet gliding action.

The IM 09 sectional overhead rail system is the ideal solution for fitting out modern butchery departments and is particularly suitable for hanging up, transporting and storing meat inside walk-in refrigerators and processing rooms. The advantages that come with the system are time-saving installation, highly practical use and hygienic safety guaranteed by the use of anodized aluminium and non-toxic plastics. A sectional, stable, solid system that is built to take the loads and strain, featuring smooth, noiseless gliding. Quick and simple to assemble, this system - complete with accessories allowing system components to be put together at will - provides great adaptability to a whole host of different needs. Moreover, the new **three-way switch system patented** by Italmodular means meat can be moved effortlessly in three directions, providing operators with a supremely practical and safe work space, at the same time eliminating the time wasting associated with changing direction.



Ideal sectional system for transporting and hanging.



High load resistance, stable, quiet.

A stable, solid sectional system that is built to take the loads and strain, featuring hooks that glide smoothly and noiselessly.

A hygienically safe system.

Made entirely from anodized aluminium alloy 12 microns thick and non-toxic plastics, it is guaranteed to offer lasting stability against corrosion by water and moisture and a high standard of hygiene.





Highly practical to use.

The three-way switch system patented by Italmodular means meat can be moved effortlessly in three directions, providing operators with a supremely practical and safe work space, at the same time eliminating the time wasting associated with changing direction.



Quick and easy to assemble.

Quick and simple to assemble, this system - which comes complete with accessories allowing system components to be put together at will - offers the advantage of time-saving installation and great adaptability to individual application needs.

Overhead Rail System Accessories

Rack. Aluminium shelf to be attached to uprights. Can be fixed or hinged.

Code 09.RIG



Anti-Condensation Thermal Break. Installed near the walk-in cold room door, it impedes the heat conduction of metals, reducing the formation of condensation. Made from plastic.

Code 09.00420



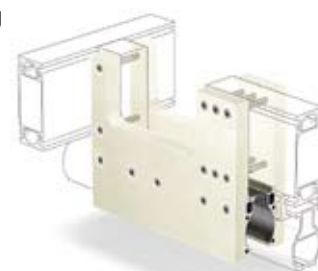
Angle Divert Switch. Used to divert the path of the overhead rail with an angle varying in the range 0 to 45°.

Code 09.00350



Anti-Condensation Load-Bearing Thermal Break. Installed near the walk-in cold room door, it impedes the heat conduction of metals, reducing the formation of condensation and doing away with the need for supporting structures up against the door. Made from plastic.

Code 09.00425



Manual Overhead Rail Lowering system. Used to connect overhead rails at different heights. Made from anodized aluminium, it is customized depending on the angle and difference in level.

Code 09.00470



Spring-loaded Horizontal Joint for overhead rail. Enables a break to be introduced in the overhead rail by sliding doors. Galvanized steel structure. The joint is operated by the door.

Code 09.00430



Pulley Connector. Installed on the end of the IM09 overhead rail, it helps with removing and inserting pulleys. Cast aluminium structure.

Code 09.00365



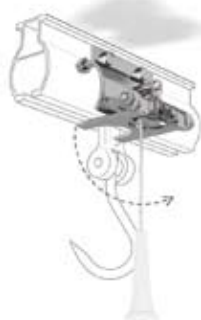
Self-Levelling Joint for overhead rail. Manual operation, vertical rotation, small size (~300 mm), used near sectional doors, roll-up shutters, goods lifts, etc.

Code 09.00460



Pulley Stop. Stainless steel mechanical stop for holding the pulley in place so that the meat can be processed.

Code 09.01080



Vertical Joint for unloading and loading. The joint is load-bearing and allows the overhead rail to be lifted by approx. 850 mm at the loading point. It is rotated manually. Galvanized steel structure.

Code 09.00450



Electronic Scale P.E. 300.

Resolution 1/3000. Capacity 300 kg, division 100 g. Digital weight display. Power supply 220 V, 50 Hz. Weighing section 300 mm. Galvanized steel structure.

Code 09.00300



Automatic Electric Lowerator.

Enables loads hung on the pulley to be lifted or lowered. Nominal capacity is 200 kg. Motor 380 V, 50 Hz, 0.45 kW. Low voltage control board with pushbutton panel. Galvanized steel structure. Maximum overall height under overhead rail is 650 mm.

Code 2.02570



Electric Hoist. Electric chain hoist. Standard capacities 125/250/500 kg. Complete with chain container, low voltage control board with pushbutton panel. Motor 380 V, 50 Hz.

Code 4.001009 \ 4.001010 \ 4.001020



Electric chain conveyor. Used to connect overhead rails at different heights. Difference in height ranges from at least 300 mm to no more than 1500 mm. Capacity 350 kg/m, Motor 380 V, 50 Hz, 0.75 kW. Galvanized steel structure.

Code 09.01050



Fixed fitting for hoist.

Code 09.00480



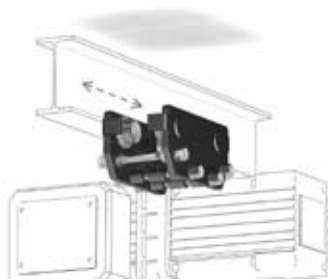
Pneumatic Mobile Overhead Rail Section. Enables a section of overhead rail (approx. 2.5 m long) to be moved vertically so as to provide enough clearance for lift trucks, trolleys, etc. to move underneath.

Code 09.00520



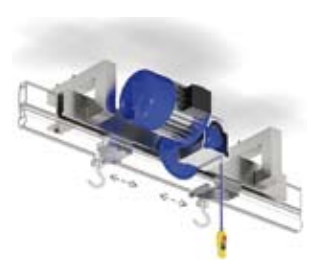
Manually operated runner for hoist.

Code 4.001100



Electric Spreader. Ideal to make the job of cutting up the carcasses of cattle and pigs easier. Electric motor 380 V, 50 Hz, 1 kW. Low voltage control board with pushbutton panel. Dimensions: Length 1700 mm (opening 1500).

Code 8.004022



Stainless steel hook for hoist.

Code 7.000231



Hydraulic Arm for unloading and loading.

Enables unloading and loading of fresh meat between vehicles and the overhead rail system. Anticorrosion aluminium structure. Customized fixings. Servo-assisted operation with built-in hydraulic power pack. Low voltage control board. Max. capacity 150 kg, electric motor 380/220 V, 50 Hz, 0.8 kW, working range 2260 mm, angle of rotation 270° and vertical travel 2000 mm.

Code 8.004150





im | 09



Framework



**Sectional system
for hanging and storing.**

The IM 09 system self-supporting framework, which is certified with NF marking, is a functional solution that is ideal for hanging up and storing meat inside walk-in cold rooms of any kind and size without the need for making holes in panels. Comprising anodized aluminium alloy profiles 12 microns thick and components that can be swapped round and adapted to each other, this system is designed to give you unlimited freedom in putting together the framework to meet your individual needs. A modern, stable, solid system that is quick and easy to assemble and food safe according to the relevant regulations in force.



Stable, solid, modern system for hanging and storing.



High standard of hygiene.

The smooth, rounded surfaces, the closed profiles and the total absence of gaps and cracks in which dirt can lurk combine to deliver a high standard of hygiene.



High load resistance, stable, safe.

A modern, stable and solid sectional system that is built to take heavy loads and does not need any special fastening or anchoring inside walk-in cold rooms.





Guaranteed to last.

Made entirely from anodized aluminium alloy 12 microns thick and non-toxic plastics, it is guaranteed to offer lasting stability against corrosion by water and moisture.

Quick and simple to assemble.

The extreme simplicity of assembly achieved thanks to the slot-together system means assembly is straightforward and fast and can be performed without the aid of special tools.

A sectional system that can be tailored to any size.

The system boasts impressive versatility meaning different compositions can be put together at will inside walk-in cold rooms of any kind and size.



Ceiling-mounted hooked bar.
Load capacity 50÷200 kg/m



im | 09



Hooked bars



Adaptable wall-or ceiling-mounted, fixed or sliding solutions.

The IM 09 system hooked bars make an ideal solution for fitting out and adding the finishing touch to butchers' shops, delicatessens and supermarkets. Made with anodized aluminium alloy profiles in various sizes for different load capacities, the range includes sliding or fixed hooks made from stainless steel and non-toxic plastic. The various bracket options also mean the hooked bars can be installed on a wall or ceiling and can be fixed or sliding to suit the specific requirements.



Ideal solution for adding the finishing touch to butchers' shops, delicatessens and supermarkets.



Hooked bar mounted on uprights. Load capacity 50÷200 kg/m



Wall-mounted hooked bar. Load capacity 50÷200 kg/m

Guaranteed to last.

Made entirely from anodized aluminium alloy and non-toxic plastics, they are guaranteed to offer lasting stability against corrosion by water and moisture.



Light wall-mounted hooked bar. Load capacity 60 kg/m



A system that can be tailored to any size.

The system boasts impressive versatility meaning different compositions can be put together at will to fit out butcher's shops, delicatessens and supermarkets in various sizes for different load capacities.



Quick and simple to assemble.

The extreme simplicity of assembly achieved thanks to the slot-together systems means assembly is straightforward and fast and can be performed without the aid of special tools



Safe, high standard of hygiene.

The smooth, rounded surfaces, the closed profiles and the total absence of gaps and cracks in which dirt can lurk combine to deliver a high standard of hygiene.



Wall-mounted sliding hooked bar. Load capacity 50÷300 kg/m



Ceiling-mounted sliding hooked bar. Load capacity 50÷300 kg/m



im | 97



PROTECT LINE

Modular stainless steel guard-rails

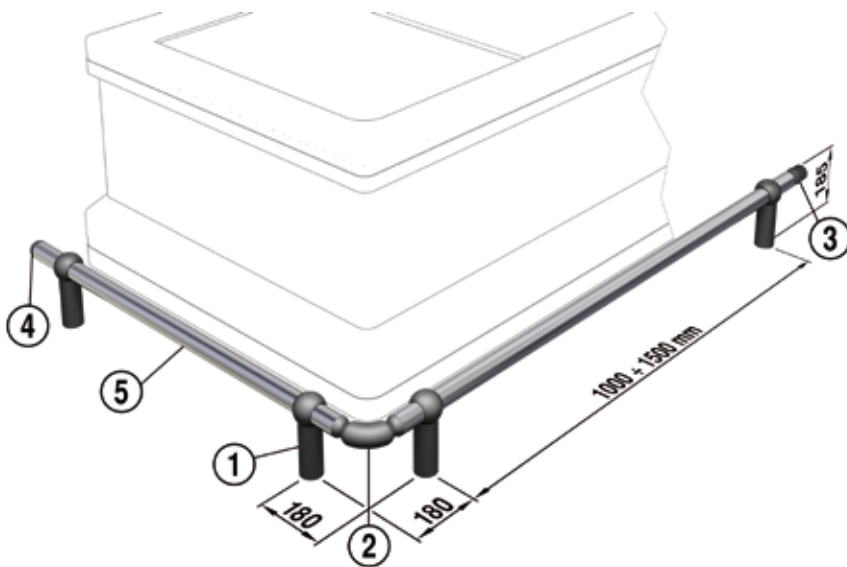


**The ideal solution
for protecting counters.
Elegant Design, sectional
and strong.**

The IM 97 PROTECT LINE system makes an ideal solution for protecting refrigerated counters in supermarkets and shopping centres from the effects of being hit by shopping carts and goods trolleys. Made entirely from AISI 304 stainless steel and shockproof plastic, it is guaranteed to offer strength, protection against knocks and lasting stability. This sectional system has been designed with no sharp corners, no plates, no welds and with no visible fastening to detract from its visual appeal. It has the virtue of being extremely simple to put together, making assembly quick and easy.



Ideal solution for adding the finishing touch to butchers' shops, delicatessens and supermarkets.



- ① **Complete foot h 185**
In shockproof plastic

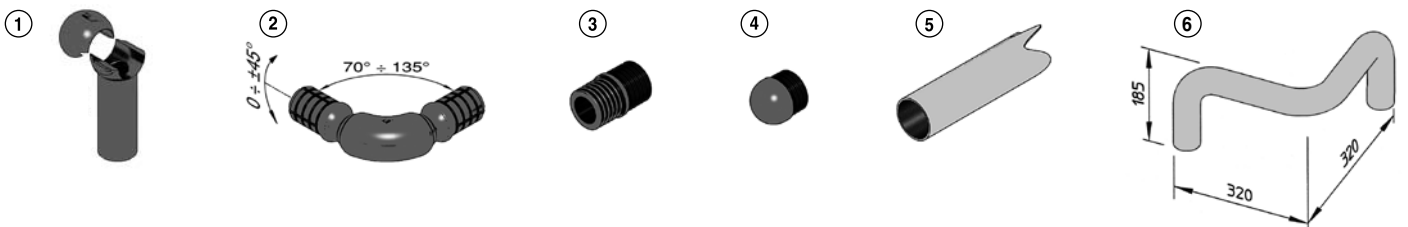
- ② **Complete adjustable corner 70°/135°**
In shockproof plastic

- ③ **Length connector**
in plastic for joining stainless steel tube

- ④ **Closing plug**
In shockproof plastic for stainless steel tube

- ⑤ **Stainless steel tube**
AISI 304 Ø 48.3 x 1.5

- ⑥ **Protection for corners**



Protection for corners and edges



Quick and easy to assemble.

With its sectional design meeting all size requirements, it stands out for its extreme simplicity and speed of assembly.

Safe, high standard of hygiene.

The smooth, rounded surfaces, the closed profiles and the total absence of gaps and cracks in which dirt can lurk combine to deliver a high standard of hygiene.

Durable properties.

Made entirely from AISI 304 stainless steel and shockproof plastic, it is guaranteed to offer lasting stability against corrosion by water and moisture.



Easy cleaning, supreme hygiene.

Wherever the corners and edges of walls and floors need protection, and a high standard of hygiene must be met, these connecting profiles rise to the challenge with their rounded shape and 20 micron-thick anodized aluminium construction. The extreme simplicity of fastening - which can be carried out using silicone, rivets and stainless steel anchors - makes this the ideal solution for a whole host of different applications.

A system that can be tailored to any size.

The system boasts impressive versatility meaning different compositions can be put together at will to protect corners and edges of walls and floors wherever a high standard of hygiene is required.

Certifications

**NF Food Hygiene Label assigned by:
AFAQ-AFNOR CERTIFICATION**

11, AV. Francis de Pressensè 93571
Saint-Denis la Plaine Cedex - F -

This label certifies that the product is
manufactured in accordance with norm
NF 031 It certifies that:

- The product is suitable in terms of hygiene



Assigned by NSF

INTERNATIONAL P.O. BOX 130140

ANN ARBOR MICHIGAN 48113 0140 U.S.A.

This label certifies that the product is
manufactured in accordance with NSF ANSI &
RVC 02 norms. It certifies that:

- The product is suitable in terms of hygiene
- The product is suitable for the uses stated
- The materials used in manufacture are
nontoxic and suitable for use in food handling
and storage
- The product is checked every year to ensure
it continues to meet the above norms
- Direct food contact with aluminium grids



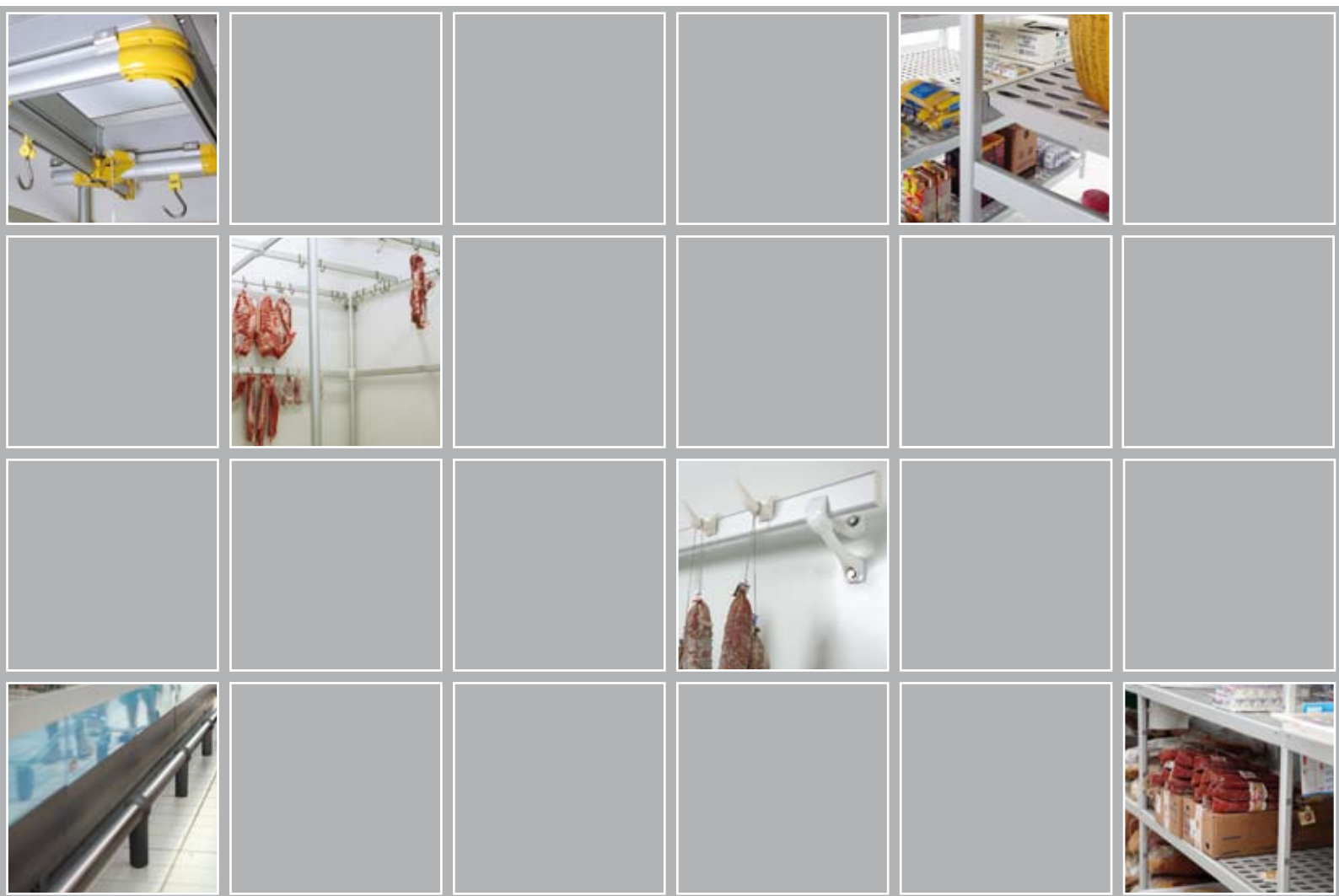
Warranty

Warranty coverage is limited to parts showing defects in materials and workmanship or affected by corrosion by water and moisture. The warranty shall not be valid for damage caused by improper use and/or carelessness by the user, by overloading, by atmospheric agents, by the use of chemicals, acids and salt. The warranty does not include the shipping of spare parts and the labour of technical personnel whose work may be required.

Packaging

To ensure products get the best possible protection and to optimize space during shipment and storage, the sides and shelves of the IM92 system are packed separately with cardboard protectors and shrink-wrapped. Extra assurance that the product will arrive undamaged.





Authorized dealer:



26025 Pandino (CR) Italy
Via De Gasperi, 25
Tel. +39 0373 970296 / 970184
Fax +39 0373 970329
info@italmodular.com

