

MEAT TRANSPORTATION SYSTEMS

Meat transportation systems are made up of a set of components for hanging and handling meat inside isolated vans.

There are two different systems:

- guide rails and hook with nylon washer.
- tubular rails and Euro-hook.

In both systems, components are anchored to the roof and suitable provisions must be made to ensure the roof will withstand the load.

For the guide rail system, the aluminium curve determines the distance between two rails.

For the tubular rail system, vehicle width must be divided into equal sections depending on the number of tubular rails to be installed.



Use standard care and caution and follow these warnings:

When dimensioning a meat transportation system, all vehicle-related variables should be taken into account: frame torsion, insulated body torsion, roof load capacity, type of cargo and transport conditions, running conditions. It is the vehicle's manufacturer who should select the components, their number, mounting configuration and fastening systems based on vehicle design specifications.

At customer's request, Pastore & Lombardi can test the application after prior feasibility evaluation.

ARTICULATED HOOKS

- only center line per hook is allowed

BRACKETS

- alternate a pair of brackets with chains with a pair of brackets without chain when using the means, remember to connect chains for even load distribution.
- failure to connect all chains will lead to load mass-ups against the connected chains, which might break or cause loosening of bracket fasteners.

RAILS

- trim rails at connection points to avoid wear to hook washers.
- lubricate rails with products authorized by Veterinary Medicine Body for improved sliding properties.

ALUMINIUM TUBE WITH EURO-HOOKS

- always install support hook stop for load distribution.
- failure to install hook stops will lead to load mass-ups against the installed stops, which might break or cause loosening of bracket fasteners.
- lubricate tubes with products authorized by Veterinary Medicine Body for improved sliding properties.

MATERIALS AND OBJECTS IN CONTACT WITH FOOD (FCMs)

The meat transport is subject to "contact with food", therefore it is handled by Pastore & Lombardi Spa in accordance with the regulations pertaining to FCMs, at their headquarters in via Don Giovanni Minzoni n.3 – 40057 Granarolo dell'Emila - Bologna.

In order to ensure the healthiness of the food coming in contact with the meat transport for the duration of its purpose it is necessary that also during the steps following the purchase from Pastore & Lombardi Spa (transportation, reselling, assembly and use) all relevant prescriptions regarding FCMs and hygienical measures pertaining to food are observed by the personnel in charge; fundamental that, during use, the meat transport must be regularly cleaned, maintained and – where necessary – disinfected, in accordance with the relevant prescriptions regarding hygienical measures pertaining to food.

TRACEABILITY

The traceability of the meat transport is guaranteed by the timestamp on the product.