

MODULAR SHELVING

for an optimal organization



CA-FEN-0911

COMPLETELY MODULAR: SHELVING TO SUIT EVERY NEED



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afnor
GROUPE

The NF brand provides an undisputed guarantee of Coolblok's products ability to use food products, complying with safety standards, utilization and quality of Modular Shelving according to AFNOR Certification system.



Furthermore of counting on a guaranteed product for food use, Coolblok is certified by ISO9001 thanks to its quality processes.

TYPLODES EN_11

MAKE AS MUCH PROFIT AS POSSIBLE OF THE AVAILABLE SPACE

Coolblok shelving has been developed and designed concerning to different professional needs. Whether you need to store raw or cooked food in cold rooms, or if you have to store other food products, cooking utensils or cleaning products in your professional kitchen, the Coolblok shelving is the ideal solution to make as much profit as possible of the available space.

With an excellent value, this shelving is easily adapted to all the refrigeration and hospitality industry thanks to its diversity of models; it also offers the ability to store Gastronorm containers with measures 1/1 and 2/3.

Designed to suit any professional need, the company is certified for its quality processes and suitability for food use. Its use is recommended for many businesses: hotels and restaurants, laboratories, hospitals, laundries and any other establishment that requires a storage instrument with guarantees.



ONE PRODUCT, MULTIPLE USES

One product, several ways of using it: Coolblok assures the storage no matter what the stored product is it or the professional using them.

FUNCTIONAL DESIGN

Simple and functional, but with an attractive design.

EASY ASSEMBLY

There is no need to use tools, screws or skilled labor, Coolblok shelving system allows a truly quick and easy assembly.

TOTALLY MODULAR - OR A MAXIMUM USE OF AVAILABLE SPACE -

Its effectiveness in optimizing the available space for storage use is only possible thanks to their range of shelves (until 10) and its ability to make corner assemblies that contribute towards a perfect fit.

EASY CLEANING / SIMPLE MAINTENANCE

Coolblok shelving is certified with the NF Food Hygiene mark granted by AFNOR, which ensures a low accumulation of waste and if there are any, a quick and easy cleaning.

TECHNICAL SPECIFICATIONS

Robust, hygienic and long lasting materials

All supporting elements of Coolblok modular shelving are made of anodized aluminum of 15 micron, with the high resistance of polyethylene shelves. They are recommended not only for use in temperate weather, but also for use in cold rooms. All items are tested to resist to cold temperatures without losing its properties.

Concerning to hygiene, NF certification of food hygiene granted by AFNOR guarantees Coolblok's ability to food use. Furthermore, the shelves are washable in a dishwasher for an easy cleaning.

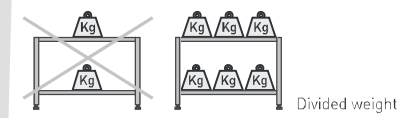
Therefore, the set is distinguished by its high quality, materials resistance, strength and hygiene.



High capacity and endurance

< 1mt = 120 Kg; > 1mt = 100 Kg.

There are available several sizes to customize the best solution according to different needs.

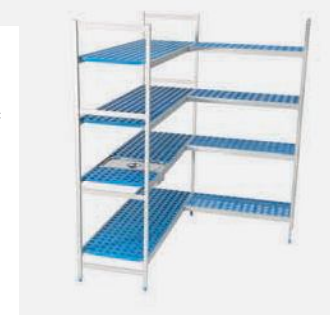


Totally modular and customized

The versatility of the shelves is based on the complete modularity, which allows the professional to combine different dimensions to adapt to the maximum available space. The organization in multiple storage areas and the combination of different measures assures the space optimization dedicated to different styles of organization.



multiple heights, widths and distributions for a customized set

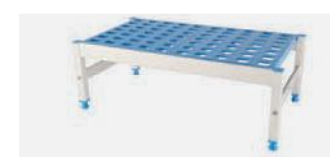


Variety of sizes: standard and traditional Gastronorm

Apart from the traditional 370mm and 470mm sizes, Coolblok has developed a shelving system specifically design to room Gastronorm containers of sizes 1/1 (in 560mm shelving) and 2/3 (in 385mm shelving) along with the shelves themselves. This new variety, added to the customizing possibilities Coolblok offers, allows having different dimensions, heights and configurations in a single structure depending on the storage requirements.

GN size shelving has been specially developed to meet the demands of kitchen and catering professionals, so they can have an optimal storage of prepared foods directly on a shelving support without having to move them to other containers; GN containers fit Coolblok's GN shelving themselves.

Coolblok respects the hygiene regulations and apart of being certified with the NF mark, has design unique floor benches. Now it is possible to avoid any food touching the floor even if it is still in its packaging, therefore guaranteeing an immaculate food processing when it comes to hygiene issues in any link of the food chain.



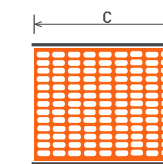
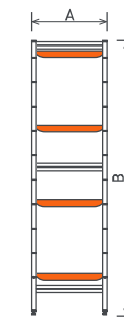
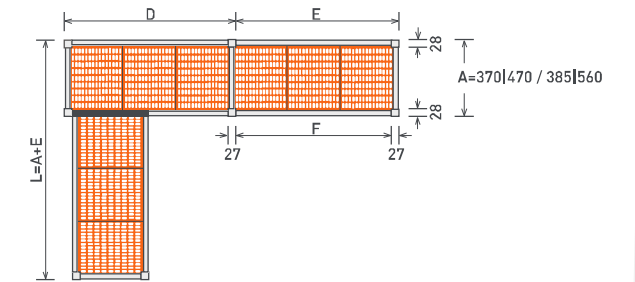
A balanced set

The adjustable feet ensure that any set of shelves has a total balance if the surface where it is installed is not completely flat.

Reduced packaging

The sets are supplied in a heat sealing and shrink packaging that enables storage to occupy the least space possible.

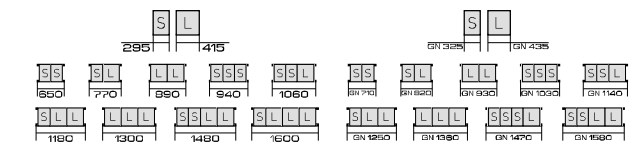
SHELVING



Line 370 / Line 470						
A	B	C	D	E	F	
370	1670	650	644	618	591	
470	2000	770	764	738	711	
		890	884	858	831	
		940	939	913	886	
		1060	1059	1033	1006	
		1180	1179	1153	1126	
		1300	1299	1273	1246	
		1480	1474	1448	1421	
		1600	1594	1568	1541	

Line 385 GN / Line 560 GN*						
A	B	C	D	E	F	
385	1750	710	704	677	650	
560	2000	820	814	787	760	
		930	924	897	870	
		1035	1029	1002	975	
		1145	1139	1112	1085	
		1255	1249	1222	1195	
		1365	1359	1332	1305	
		1470	1464	1437	1410	
		1580	1574	1547	1520	

370/470 Standard Color: Grey; 385/560 Standard Color: Blue; Other colors on request.
* The Gastronorm line has measures specially adapted to Gastronorm containers 1/1 and 2/3.

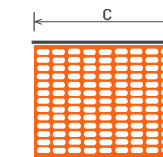
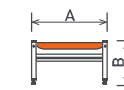
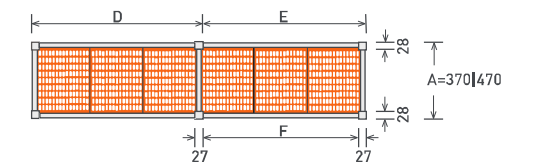


MODULATION: 370/470

GN MODULATION: 385/560

S - Small Shelves
L - Large Shelves

FLOOR BENCHES



Line 370 / Line 470						
A	B	C	D	E	F	
370	250	650	644	618	591	
470		770	764	738	711	
		890	884	858	831	
		940	939	913	886	
		1060	1059	1033	1006	

Line 385 GN / Line 560 GN*						
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Dimensions in mm