

# Organize yourself!

Coolblok's modular shelving was projected and developed having in mind the different kinds of ways you can use it.

With an excellent quality/price relation, these shelving units adapt themselves easily to each industry of refrigeration and hotel management because it is ideal to all kinds of storage, satisfies different needs and offers the best solutions for hotels, restaurants, hospitals, laboratories, dry cleaning shops and others.



## DESIGN

The challenge was to conceive a simple and elegant design without losing its functionality. The result is real, Coolblok's modular shelving is the ideal solution to all storage problems.

## EASY TO ASSEMBLE

The concept "easy assembling" means that Coolblok's shelving units were conceived with a simple system, with no screws thus it is not necessary to use special tools or specialized problems.

## EASY TO CLEAN / EASY TO MAINTAIN

Coolblok's shelving units have a nice and hygienic look and allow an easy maintenance and cleaning, since it is easy to remove the shelves.

## SPACES

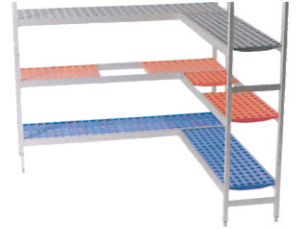
Its effectiveness in maximizing spaces is only possible due to its shelving units (up to 10) and its angular assembling capacity which potential allow a perfect storage.

# ... no stress

## TECHNICAL SPECIFICATIONS

### Aluminium plumbs, shelves and benches anodized with 15 microns.

Coolblok's modular shelving is known for its high quality level, rigor, safety and resistance as well as for its innovative and singular design.



Coolblok's Modular Shelving

Following the current concerns about food hygiene at the hospitality and restaurant sectors, Coolblok developed the floor benches that are risers of 25 cm height which allow the package of products avoiding their direct contact with the floor.



Coolblok's Floor Bench Structure

### Brand new GN line special designed for Gastronorm containers.

Gastronorm Line enables the combination of shelves and containers with 1/1 and 2/3 Gastronorm sizes, fulfilling therefore a basic need of the food industry. Gastronorm sizes are standardized dimensions by the EN 631 standard for containers used in food industry. It is the most used standard around the world with respect to the parameters of materials and items that can be in contact with food products.



Direct Storage of GN Containers

### A more personalized storage.

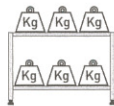
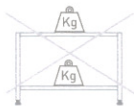
All shelving units were developed to allow an easy assembling and cleaning and at the same time respecting all required hygienic norms.



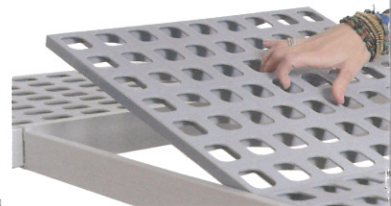
Compact Packing / Easy to Transport

### Shelving capacity: < 1mt = 120 Kg; > 1mt = 100 Kg.

Our shelves come in many sizes which allow you to personalize the best solution according to your different needs.

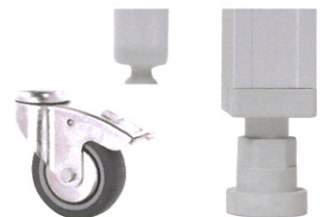


Balanced weight



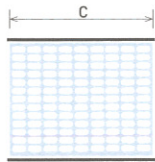
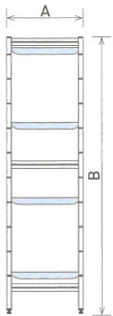
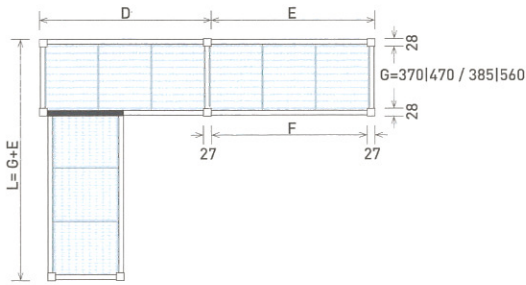
Possibility of Angular Assembling

### Wheels\* and leveling feet (PVC).



\*Only available for the shelving.

# SHELVING

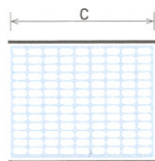
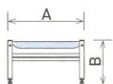
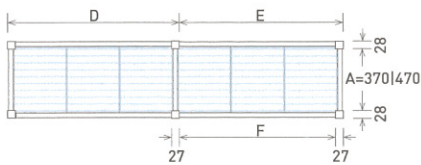


370 Line / 470 Line					
A	B	C	D	E	F
370	1670	650	644	618	591
470	2000	770	764	738	711
		890	884	858	831
		940	939	913	886
		1060	1059	1033	1006
		1180	1179	1153	1126
		1300	1299	1273	1246
		1480	1474	1448	1421
		1600	1594	1568	1541

385 GN Line / 560 GN Line*					
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

\*Gastronorm Line presents measures specially adapted to 1/1 and 2/3 Gastronorm containers.

# FLOOR BENCHES



370 Line / 470 Line					
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

385 GN Line / 560 GN Line*					
A	B	C	D	E	F
385	250	710	704	677	650
560		820	814	787	760
		930	924	897	870
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		1145	1139	1112	1085

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Dimensions in mm.