

# INTRODUCING OUR **MEAT RAIL RANGE**

Bespoke Cold Storage For The Meat Industry



-40°C to +45°C MEAT RAIL  
**POLAR STORE**  
SOLUTIONS THAT STACK UP

**Dawsongroup** | global  
Asset specialists since 1935



# Main Features – Meat Rail

Our Polar<sup>o</sup>store™ Meat Rail is a regular cold store fitted with meat rails designed to hook meat carcasses onto. They have a temperature range of -40°C to +45°C and can be used for chilling, freezing, blast freezing or thawing meats. Reliable, cost effective and sustainable cold storage and available in 20ft & 40ft High Cube sizes, for hire or purchase globally.

Our units use the latest refrigeration technology to maintain the chosen temperature 24/7 in ambient temperatures up to +50°C. Along with our on hire service and maintenance packages, our units also have 5 year warranties, giving you peace of mind knowing your product is stored correctly.

## Standard features

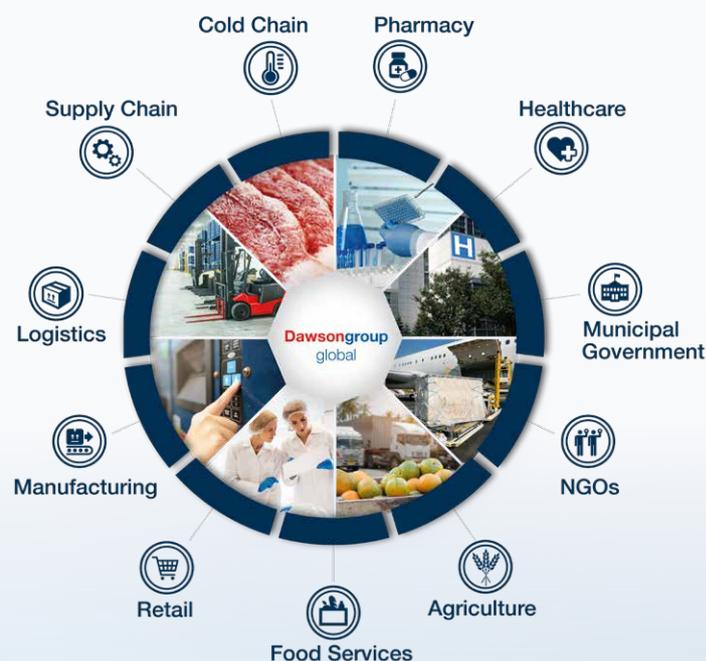
- Up to 200 hooks (6 tonnes of product)
- All our units are High Cube (9ft6", 2.9m)
- Easy open double doors with 70/30 split
- Internal release & lockable door handle
- Flat floor with 4 drain holes
- LED internal lighting
- Sliding strip curtain
- Door cut out switch
- Audio & visual person trapped alarm
- Audio & visual mains failure alarm
- Semi-permanent loading ramp
- Plug and play  
(18m cable, 5 pin plug, 440v, 3ph, earth & neutral)
- -40°C to +45°C

## Optional Features

- Remote temperature monitoring
- Support legs for dock loading or uneven ground
- Clip on generator set for intermittent mains power

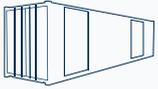
## Why Dawsongroup | global?

Dawsongroup have grown to become the largest independent asset rental & sales business in the UK and Europe. The group has grown to cover specialisations in temperature-controlled and now offer this product globally. We are committed to service excellence and our flexible service & maintenance packages provide customers with an increased flexibility in asset ownership without risking upfront costs.



# Bespoke Needs

Our Meat Rail units come in a standard layout with 70/30 entrance, meat hooks installed to interior ceiling and the single fridge at the rear. If you have a more bespoke layout in mind we can accommodate this including:



**Single or multi side access**



**Pharma Spec (GDP Compliant)**



**Modular Designs**



**Dual Temp Compartments**

Just contact a member of the team on +64 274 064700 or email at [brianwynne@dawsongroup.co.nz](mailto:brianwynne@dawsongroup.co.nz)

	Temperature range	Number of meat hooks	Applications	Number of machines	Model number
<b>20ft</b>	-40° to +45°C	100	Chill, freeze, thaw	1	MR2096
<b>40ft</b>	-40° to +45°C	200	Chill, freeze, thaw	1	MR4096
<b>20ft Blast Freezing</b>	-40° to +45°C	100	Blast freezing & chilling	2	MRBS2096
<b>40ft Blast Freezing</b>	-40° to +45°C	200	Blast freezing & chilling	5	MRBS4096



**5-year warranty on new refrigeration units**



**24/7 Breakdown line**



**Delivery worldwide**



**Global service network**

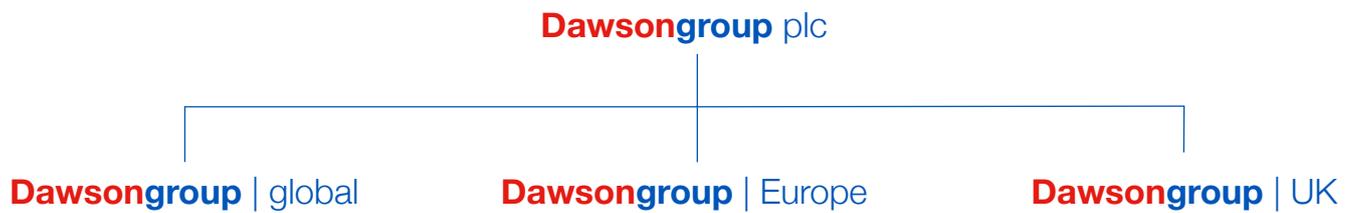


**Full on hire maintenance**

# POLAR°STORE

SOLUTIONS THAT STACK UP

- COLD ROOM
- BLAST FREEZER & CHILLER
- SUPERFREEZER
- MODULAR
- MEAT RAIL



## For all enquiries:

Please call **+64 274 064700** or email **brianwynne@dawsongroup.co.nz**

Visit our website at **dgglobal.org**

PO Box 688, Pukekohe, Auckland 2340

