

CATERING

The right solution for transport of fresh, deep frozen,

catering and sea products.





- Possess an optimum loading capacity, in one or other temperature.
- **Deliver** B to B and B to C
- Beneficiate of a temperature controlled transport bodywork which can also be used as storage







KLÉGÉ-EUROP solutions

- Tailor made, on platform cab or rigid
- Several possibilities of panel composition
- Interior fittings can be amended during the bodywork lifetime
- Protection strip and load lock for loading security
- Bodywork available for all range of vehicles (from 1 to 100 CBM)
- Adapted floor: smooth or non slip floor with different finishing possibilities: standard, roll cages, meat or aluminum rice corn
- > Fixed or folding shelves, depth on demand
- Second floor

In respect of the most exigent rules, yours!

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KLEGE-EUROP is:

Conformity:

Bodywork with CEMAFROID approval: Ensures respect of ATP norms

Time efficiency:

Bodybuilder certified by UTAC; Allows on site refrigerated vehicles probation.

Security:

System that identifies, evaluates on controls significant dangers regarding alimentary security.



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First industrial coachbuilder in Europe to be certified ISO 9001 and 14001



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