

GAME & BUTCHERY REFRIGERATED TRAILERS



BESPOKE TRAILERS

We have an extensive stock of standard freezer and chiller trailers, but also specialise in the supply of custom-built trailers to suit individual requirements. The advent of farmers' markets, the increased popularity of music festivals and outdoor events, the public interest in sourcing local food directly from smaller producers – all of these trends have encouraged food producers and retailers to get out and about. A refrigerated trailer enables them to get closer to their customers while delivering their produce in the best possible conditions and adhering to stringent health and safety regulations.

REFRIGERATED CARCASS TRAILERS

These are ideal for butchers and farm shops. The carcass rail systems can be fitted into both chiller and freezer trailers and comprises:

- heavy-duty galvanized box section steel internal framework
- aluminum T-rails with adjustable mid and end stops
- double stainless steel, heavy-duty meat hooks on nylon rollers
- stainless steel carcass restraint system to prevent trailer instability during transit (optional)

REFRIGERATED GAME TRAILERS

The FSA Game Meat Regulations 2006 requires all shoots to refrigerate produce within four hours (7°C for deer and 4°C for game). This can prove difficult when out in the field or during a long day shoot. A refrigerated trailer offers convenience and flexibility, and the mobility is a huge advantage to shoots in that they can be towed into the field, used in situ and then towed back to base. It also means that the cold chain can be maintained between shoot and game dealer.

All of our trailers can be fitted with the bespoke game hanging rails (telescopic bars attached to load-lock tracking) giving capacity for up to 400 brace of pheasants or other game birds, or with carcass rail systems for venison (6 red deer or 10 roe deer carcasses in a 3m trailer).



VENDING TRAILERS



Coldtrails supplies Humbaur vending trailers, from 3m to 7m internal length, either as a shell to be fitted-out by the customer, or as a bespoke vending trailer designed to each individual customer requirements.

These vending trailers have multiple uses – either as catering outlets, as mobile butchery or fishmonger retail units, or as exhibition trailers for outside events. As an example of this versatility, trailers can be constructed for butchery use, comprising a walk-in refrigerated compartment at the front complete with carcass hanging rails, leaving the remainder of the trailer as a vending unit with opening sales panel, chilled serve over counter, and stainless steel preparation surfaces with a double sink unit with hot and cold running water. For the mobile fishmonger, we can construct a double chilled server counter with a sloping fish display area, complete with additional undercounter chilled storage.

