## LAMBERET: **AN EXPERT IN COMPOSITES TECHNOLOGY**

Lamberet insulation is the fruit of years of experience, research and development.It represents proficiency in a technology dedicated solely to

Combining composite materials which are complicated to implement and have a strong insulating capacity, our panel offers incomparable advantages: at least 16% more insulating than a metal-sided panel, ideal for refrigeration applications because it is non-conductive, uses no metal and is thus non-corrosive, and economical to repair, waterproof and steamproof.

> This leading technology in the field of refrigerated industrial vehicles provides you with better preservation assurance and an optimized economic return by limiting the use of your cooling unit.



# AMBERET'S BENEFITS

### "OB" door:

Lamberet trailers come standard with an "OB1" single-leaf door. Shifted to the right to make distribution easier, its multi-lip seals provide excellent impermeability.

The closing system is made up of a stainless steel rod controlled by an ergonomic single-motion "Easy Handle".

In the 1300 and 2000 kg versions, single leaf rear door (hinges on the right) (your choice) OB1 (900 mm x (IH-6 mm)).

### "OT" door:

As an option for 1300 and 2000 kg trailers, the "OT2" full-opening door is made up of two leaves that offer the full width of the vehicle for loading access.

This solution is ideal for quick loading and unloading, stacking on pallets, and transporting meat products.

HD frame integrate vertical and horinzontal protection using buffers, including stainless steel hinges

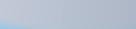
## ATP regulations:

 a legal obligation to achieve results, requiring that products must be kept at the temperature indicated by law (https://agriculture.gouv.fr/la-reglementation-sur-Ihygiene-des-aliments).

 an obligation of means, which requires using an ATP-approved transport

Lamberet trailers benefit from ATP compliance certification, "Heightened





The transportation of perishable foodstuffs is subject to dual regulations:

Isolthermal" qualification, issued by the competent authority Cemafroid (www.cemafroid.fr).







<sup>\*</sup>Not counting options or cooling unit. Indicative average weight of a 100 kg electric cooling unit. Dimensional tolerances: +/- 5%

### PERMIT REGULATION FOR BRAKEDTRAILERS

**B PERMIT** 

**B PERMIT** 

If the GVWR of the trailer does not exceed 750 kg, a B permit is enough

If the total GVWR

If the total GVWR

4250 kg inclusive

(pulling vehicle + trailer)

(pulling vehicle + trailer)

is between 3501 kg and

is less than or equal to 3500 kg

























Depending on the road code, a GVWR trailer above 500 kg must have its own license plate. Lamberet has SIV authorization from the French Ministry of the Interior and offers the ability to carry out grey-card formalities on your behalf.

www.lamberet.com













ISOTHERMAL REFRIGERATING

A SINGLE TECHNOLOGY FOR MULTIPLE **DIMENSIONS** 

Lamberet, which specializes in refrigerated vehicles, designs, produces, and sells a full line of trailers.

Depending on your business, the volume you want, and the payload, Lamberet can offer you the best isothermal or refrigerated solution for your

These professional-quality vehicles are ATP-certified and have "heightened" insulation as a standard feature, based on the regulations in force for transporting perishable foodstuffs. An ATP certificate (previuosly, veterinary qualification) comes with your equipment.

Lamberet trailers meet the requirements of:

- > food service businesses
- > hunting companies
- > home distribution
- > the meat sector
- > leasing (short- and long-term)
- > occasional storage and transportation (market, event) of fresh products.

**業LAMBERET** 



TRAILER 1300 KG GVWR isothermal or refrigerating

TRAILER 2000 KG GVWR isothermal or refrigerating



Professional quality accessible with a B\* or B96\* permit! This assembly combines an isothermal or refrigerated body of very high quality, with a robust, stable single-axle chassis. Ideal equipment for transportation or as a cold room with

occasional boosts.

BENEFITS

**isothermal** (no cooling unit, transports with a polyurethane core. with mains-powered unit only (booster cold room) or refrigerated with road-usable unit alone or with both road and mains (transport door, lockable, with "Easy Handle". for all distances and occasional-boost

Powerful, durable "heightened" insulation with ATP approval.

Optimized useful volume: 2.8 m<sup>3</sup>.

### **EQUIPMENT**

- 4 configurations to choose from: Extra-thick (85 mm) insulating panels
- less than 80 km without transshipments), Impact-resistant polyester walls with antibacterial white gel-coat surface.
  - Smooth gray flat floor, with one siphon.
  - Swing-open 1217 x 1400 mm OT1
  - Galvanized steel body, single-axle, outer 155/70 R13 wheels.
  - 420 mm-high fixed drawbar with ball 50 mm in diameter.
- Foot-step incorporated into body. Inertia braking with automatic reverse and power parking brake.
  - Jockey wheel and stabilizing stands. Spare wheel and crank.

caterers, etc.

## to long distances.

Up to 690 kg of payload. Configuration 100% adaptable to your business.

Meets perishable foodstuffs transport regulations: approved by ATP.

## **EQUIPMENT**

kg trailer combines a substantial useful volume of nearly

5 m<sup>3</sup> with options to adapt to each activity: Pallet-ready version

with "OT" rear door, meat hooks, special food shelves for

## Stable two-axle chassis adapted • Extra-thick (85 mm) insulating panels Stable two-axle frame adapted

- "Reinforced Isothermal" quality
- No-slip foot-step to ensure easy
- Inertia braking with automatic reverse and power parking brake.

with a polyurethane core.

Flat grey no-slip floor, 1 siphon.

Aluminium plinth 160 mm high

Swing-open (900 mm x (IH-6 mm))

OB1 door, lockable, "Easy Handle"

Galvanized steel body, two-axles,

- Automatic jockey wheel ø 60 mm and stabilizing stands.
- Spare wheel and crank.

professionals.

## to tall loads.

• Impact-resistant polyester walls with Ideal for transporting large pallet antibacterial white gel-coat surface. containers.

Available in five useful heights (1800, • Flat grey no-slip floor, 1 siphon. 1950, 2150, 2250 mm).

Meets regulations for transporting perishable foodstuffs: "Heighter Isothermal" quality approved 155/70 R13 wheels outside the body. for ATP, HACCP "Hygiene" • 420 mm-high fixed drawbar with ball specifications.

### **EQUIPMENT**

vehicle based on your activity and suited to the transport of

large-volume perishable foodstuffs. In its "meat door" version

with full rear opening, meat hooks, extra useful height, and

red-tinted no-slip floor, this is the ideal solution for meat industry

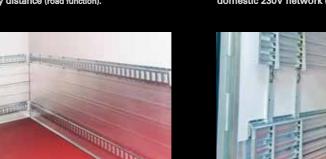
- Extra-thick (85 mm) insulating panels with a polyurethane core.
- Impact-resistant polyester walls with antibacterial white gel-coat surface.
- Aluminium plinth 160 mm high • Swing-open (900 mm x (IH-6 mm)) OB1 door, lockable, "Easy Handle".
- Galvanized steel body, two-axles, 175 R 14 C wheels outside the body.
- 420 mm-high fixed drawbar with ball
- Inertia braking with automatic reverse and power parking brake.
- ø 70 mm jockey wheel, stabilizing stands.
- Spare wheel and crank.



## Additional equipment



nited by regulations to perishable foodstuffs for distance of 80 km without opening the doors. Vith a refrigeration unit, your trailer becomes a



repeat impacts.
The securing rails secure and stabilize your



wheat nooks (optional): In the meat transport version, trailers of 1300 kg and above have inserts in the roof for fastening the right system for your business: Fixed or removable hook bars, slider-type hangers, bi-rails, tubes, or a hybrid. Additionally, the floor can be red-tinted, no-like transport dead, opening a standard property.



two stabilizing stands at the rear and a par-king brake for static usage or parking; a spare



Adjutsable and liftable shelves (optional): Height-adjustable and liftable, the shelves are available for multiple levels and two depths (400 or 500 mm).

100% aluminium (corrosion-resistant), they are secured in a lifted position by mechanical rods.



Middle shelf (optional):
This shelf forms one or more additional loading levels for storing your food items.
Modular and removable, a shelf is formed of



Grating (optional): The floor is covered with removable, slatted plastic slabs, which are easy to wash, in order to allow optimized ventilation, prevent contact between food items





