

# HYGIENIC STORAGE SYSTEMS

OPTIMAL HYGIENE,  
EFFORTLESS STORAGE

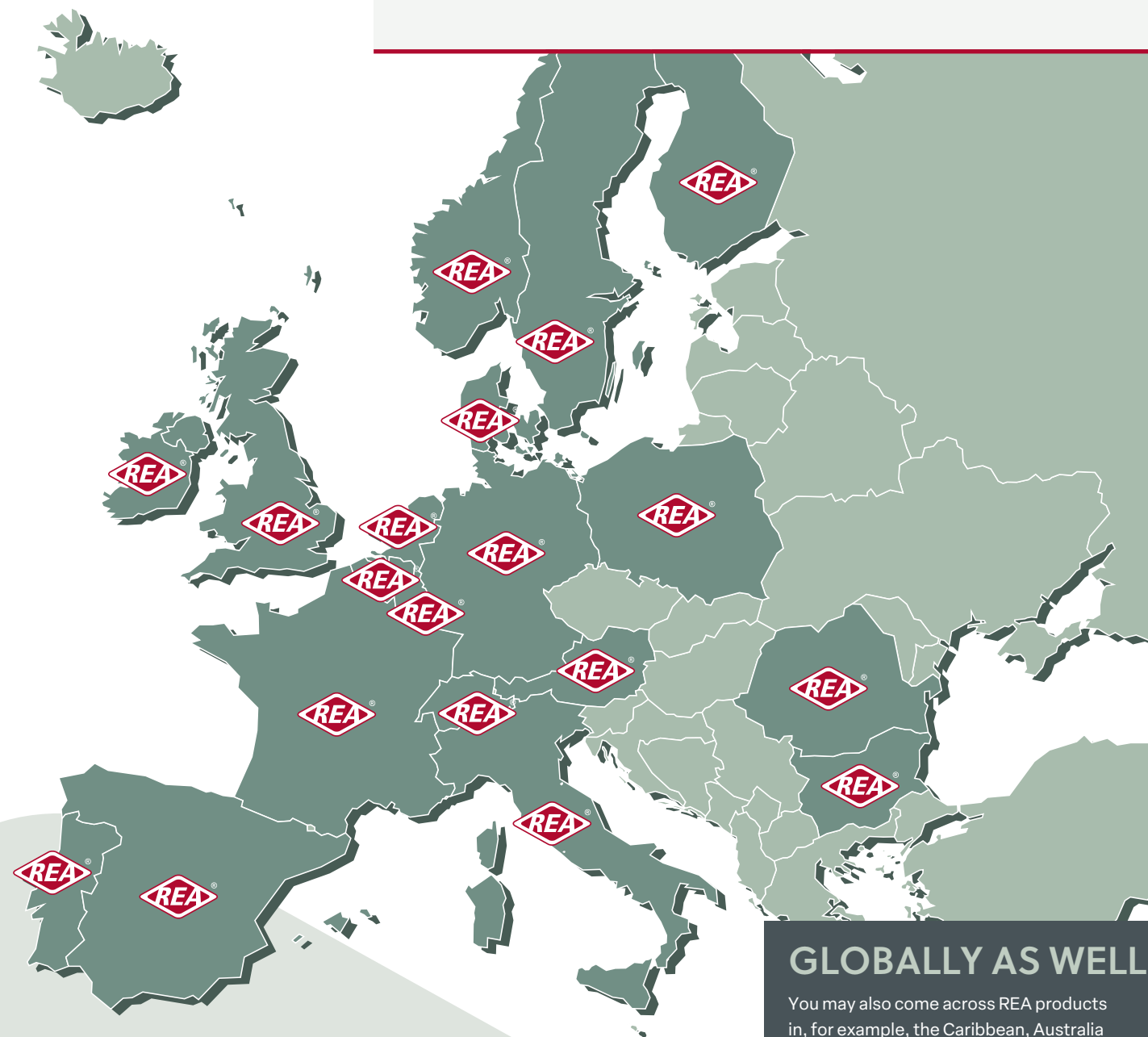
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HYGIENIC STORAGE SYSTEMS

# DELIVERY REGIONS IN EUROPE

REA Industry and Trading Company supplies high-quality plastic storage systems across Europe. We offer solutions that meet the highest standards of hygienic storage. Find out how REA can help your business operate more efficiently and hygienically, wherever you are.



## GLOBALLY AS WELL

You may also come across REA products in, for example, the Caribbean, Australia or New Zealand.

# WELCOME TO REA



We proudly produce high-quality plastic storage systems that meet the highest standards. For more than 60 years, we have been a reliable partner for companies that value hygiene, durability and functionality.

Whether you work in the food, chemical or pharmaceutical industry, our systems offer reliability and efficiency.

Our products meet the highest standards for hygienic storage. Explore our product range and be inspired by our solutions that will surely optimise your business processes.

At REA, we strive for long-term relationships based on trust, quality and service. Contact us for the perfect solution to suit your needs.

Kind regards,

**Hubert van Hooren**  
Director



## A PIECE OF HISTORY

In 1964, REA founder Siebe Rijploeg developed a plastic storage rack. The rack was both simple and revolutionary. REA was the first to launch a plastic storage system that met an urgent need from the food industry. It turned out to be a perfect creation.

Finally, food could be stored hygienically. In swimming pools, sports facilities, leisure and rehabilitation centres, the systems are also innovative and perform extremely well. Over the years, the systems have been further developed and REA has gained an excellent reputation globally.





# THE IMPORTANCE OF HYGIENIC STORAGE

In the food industry, food safety is of paramount importance. Every step throughout the process, from production to consumption, must meet strict standards to safeguard consumer health.



Our storage systems are designed with hygiene and food safety in mind. Every aspect of our design has been carefully considered and optimised.

One of the key features of our storage systems is the use of high-quality, easy-to-clean materials. Smooth surfaces offer no place for bacteria or other contaminants to grow, which ensures optimal hygiene.

With REA, you can rely on your food products being stored safely and hygienically, from production to consumption. We aim to provide



you with the tools you need to meet the highest food safety standards, so that you can provide your customers with the highest quality products. Discover the benefits of hygienic storage with REA and make food safety a priority in your business.

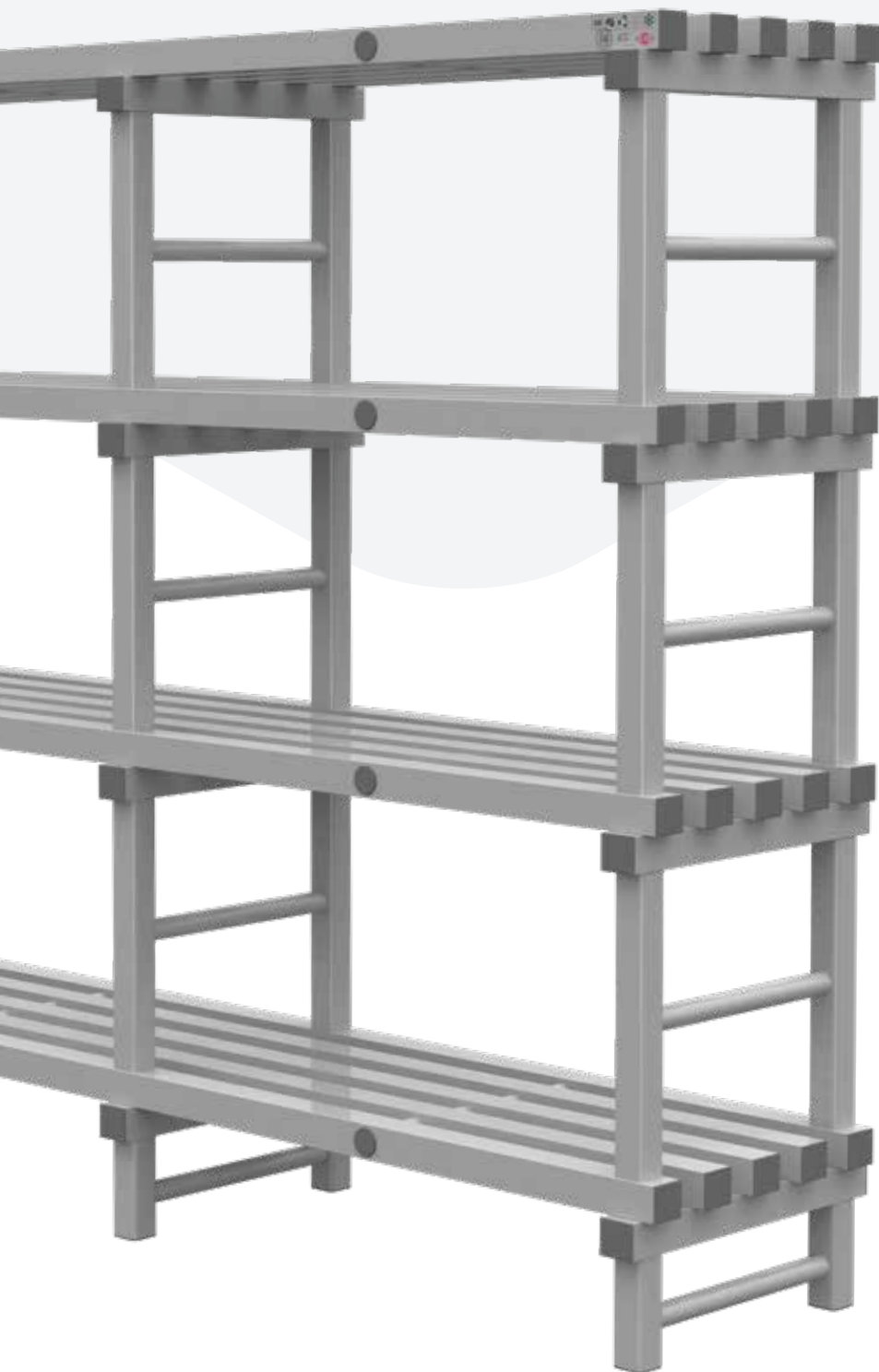
REA's systems are manufactured from high-quality, impact-resistant plastic materials and have a high load-bearing capacity. Their

temperature resistance is from -40 C to +80 C. These features explain the products' unprecedented long service life.

All systems can be supplied on wheels and can also be fitted with rubber bumpers to protect walls and door frames.



# SO VERSATILE ARE OUR STORAGE SYSTEMS



REA's solutions are available in a wide range of sizes, allowing for optimal use of any space. Whether you need to organise your stock, optimizing your cold storage, or meet specific requirements. Thanks to our easy assembly and full HACCP compliance, you can trust in the quality of our systems.

Visit our website [www.rea.nl](http://www.rea.nl) for more information.

## THAT'S WHY YOU CHOOSE REA

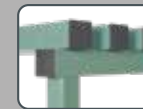
Why should you choose REA? Our strong and modular plastic shelving systems are lightweight and hygienic, making them perfect for various storage needs. With a focus on quality and customer service, we have been a reliable supplier for countless businesses across many different industries for sixty years.

### Classic, Design and Grey

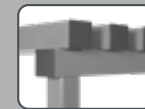
REA plastic storage systems are available in green and grey tube profiles. Both Classic and Design are green, with Classic featuring the traditional red finish and Design featuring a grey finish. Grey is the (new) variant with grey tube profiles and a grey finish.



Classic



Design



Grey

### Original Dutch Design

REA plastic storage systems have proved their almost indestructible reliability for sixty years and are recognisable by their distinctive colour schemes and robust appearance. This original Dutch product provides a reliable and durable solution for every user.

### Made to measure

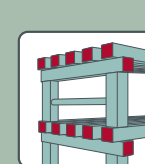
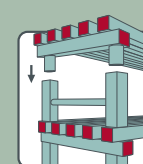
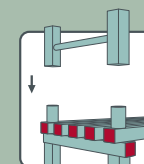
With REA, maximum filling of your available space is possible. This thanks to the many depth, height and width dimensions in our basic range. However, should this fail, customisation is still an option. Please ask about the possibilities.

### HACCP

Plastic is easy to clean and does not corrode. REA plastic storage systems therefore perfectly match the guidelines of HACCP regulations.

### Easy assembly

REA storage systems are designed with effortless assembly in mind. Without tools or technical knowledge, you can start using the storage system in no time.







BUTCHER DENNIS VAN DE VEN

## EFFICIENCY IN ACTION



**Dennis van de Ven is the proud owner of an artisanal butcher's shop in Schijndel. In addition to many prepared meats, his butcher's shop offers a wide range of high-quality fresh meats. Dennis talks about his experiences with REA's products.**

"We have been in business for 19 years and have been using REA's racks since day one. REA was a logical choice for us because it is a nice local company from Schijndel. Their racks are durable and last a long time. It shows, because we still use them. Plus, they are easy to clean. We love them. Sustainability, quality and beautiful products were the deciding factors for us to choose REA's racks.

Besides the racks, we also have carts with wheels that we can move around. In addition, we have a spice cabinet that has been fully equipped by REA. They are perfectly sturdy, which means they don't break if you drive into them. Exactly what we need.

We also use REA Shelf Covers, especially for smaller items. This way, smaller items don't fall through and

stay up straight. Our collaboration with REA is going very well. For REA, there is only one downside to their racks. You buy their racks only once, after that you never have to buy new ones, haha.

I have another tip for REA: don't change your concept too much. Perhaps a different colour could be interesting for new markets, but the current design has a clear recognisability.

I am very happy with REA's products. They meet all our requirements when it comes to sustainability, quality and ease of use. REA's racks are a valuable addition to our shop."

HOTEL VAN DER VALK EINDHOVEN - BEST

## KEPT COOL AND ORGANISED

Edgar Bolwerk, project manager at Van der Valk, recently supervised the prestigious project of the new Van der Valk hotel in Eindhoven-Best. With his vast experience and eye for detail, he played a key role in the realisation of this beautiful hotel. Edgar shares his insights and experiences on the layout, challenges during construction and his collaboration with REA.

"My name is Edgar Bolwerk, I'm a project manager at Van der Valk and I had the privilege of supervising the new hotel Van der Valk Eindhoven-Best during its construction. In furnishing our hotels, Daimy and Alice van der Valk work together with an interior expert and possibly a designer. For the hotel in Eindhoven-Best, they chose a 1970s theme, with lots of gold and pink tones combined with natural colours. It is important to us that guests immediately feel comfortable in the hotel, which is exactly what this theme exudes.

During construction, we faced a specific challenge regarding storage in our cold stores. We have cold stores and freezers with high ceilings, which means we need taller racks. We had these made to measure. We carefully drew up all the measurements and consulted REA to find the best solution.

For us, it is essential that a supplier offers both quality and flexibility. We

always choose top brands for our kitchen appliances and other facilities, and this includes storage racks. After all, you don't want to fall back on lower-end brands when it comes to such important components.

I was visiting an older Van der Valk location the other day and they still used REA racks that were more than 30 years old. That says a lot about the durability and quality of the products. Van der Valk has always attached great value to hygiene, which is probably why REA was chosen at the time.

We mainly purchase storage racks from REA, but we were also pleasantly surprised by the capabilities of the trolleys with wheels. So we have those

now too and we use them a lot. REA's racks offer many advantages, especially the extra features such as wheels and adjustable heights make cleaning and moving them around very easy.

Our collaboration with REA is going very well. Once it's in place, it's in place. The products remain in good condition for years, just like all our other investments. Everyone learns to work with it and no one has to think about it anymore.

Within our group, everyone is excited about the racks but not everyone knows all the possibilities. We discovered many features ourself. I think REA can do even more to demonstrate the possibilities and inform their customers.

I am very happy with REA's products. They meet all our requirements when it comes to sustainability, quality and ease of use. REA's racks are a valuable addition to our facilities at Van der Valk."





# APPLICATION AREAS

REA makes plastic storage systems for a wide range of applications. Especially when it comes to hygiene, REA offers a high-quality, flexible and unique concept. In addition, our storage systems have proven to have unprecedented longevity. Why exactly is our system so suitable for your industry's needs?

## FOOD

- Perfect for storing supplies.
- Efficient layout for cold stores and freezers.
- Complies with food industry regulations.
- Complies with the principles of HACCP regulations.
- Storage systems for supermarkets, butchers, bakeries, meat processors, dairy processors, fish processors, poulterers, caterers and pastry chefs.



## HOSPITALITY

- Perfect for storing supplies.
- Efficient layout for cold stores and freezers.
- High quality: a REA storage system will last many years.
- Prep tables for mise en place.
- Container trolleys for convenient storage and transport.



## RECREATION

- The system is strong and reliable.
- Toys, teaching and auxiliary materials can be conveniently stored.
- Certified playpens and changing tables.
- Suits the demanding regulations within the recreation sector.
- Hygiene and safety go hand in hand, a reassuring thought.
- Storage systems for swimming pools, sports halls, fitness centres, saunas, water-sports centres and dressing rooms



## NAUTICAL

- The storage systems are robust, lightweight and seaworthy.
- Stored stock stays in place thanks to storm rails that can be deployed in unsettled weather.
- All our storage systems can be secured to the wall with special brackets.
- The efficient layout is particularly convenient for compact refrigeration and freezer rooms within the nautical industry.
- Marine, inland and offshore storage systems.



## HEALTHCARE

- Customised racks, perfect for in warehouses.
- Serving or baking trolleys can be fitted with low-noise wheels.
- Very easy to clean, in line with HACCP guidelines.
- Storage systems for hospitals, nursing homes, elderly care centres, rehabilitation centres, physio-practices, laboratories and the pharmaceutical industry.



## FUNERALS

- The plastic trolleys are perfect for moving flower arrangements, wreaths and flowers, for example.
- A silent and multifunctional system.
- The appearance of the storage systems is neutral.
- Storage systems suitable for funeral homes, crematoriums and cemeteries.



**The variation possibilities with the REA system are endless.  
Do you have a specific question? Please contact us!**



## **REA Industrie en Handelonderneming B.V.**

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