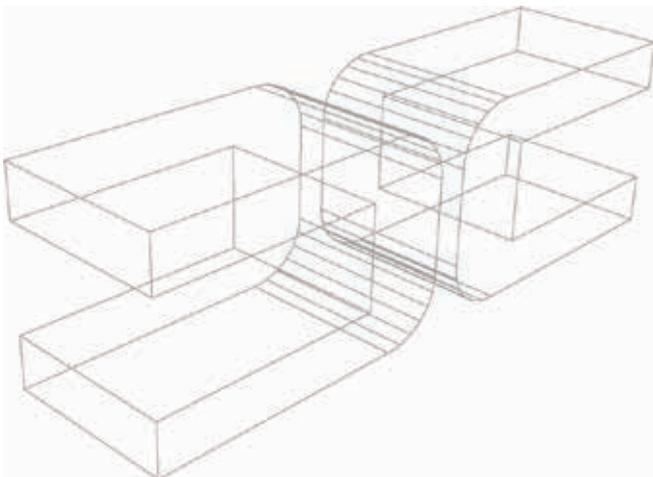


Infinity Structure



The INFINITY ® range of buildings offer the best possible performance in terms of control of the working environment, biosafety and process optimization. Our flexible customer-centric design approach, will help you to visualise your ideal building right from the initial consultation, through to completion.



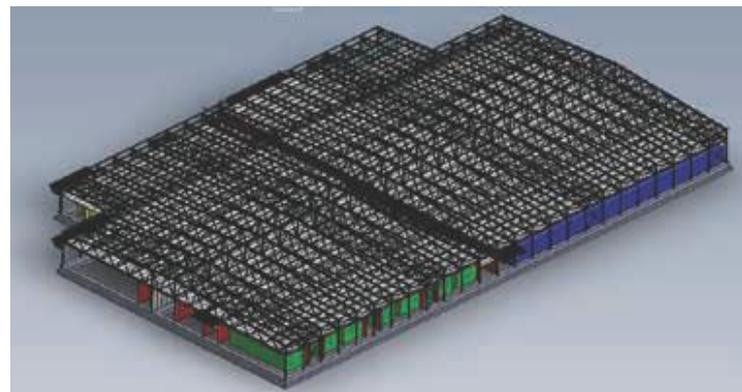
INFINITY® STRUCTURES

Endless Possibilities

As the name suggests, the INFINITY® range of products are as unlimited as your own imagination. These fully bespoke solutions are the pinnacle of prefabricated buildings whether it is for hatcheries, meat processing, warehousing, food processing, chilled storage, blast freezing. The list of uses and designs is infinite.

DESIGN

When we say we can build any structure, we mean it. C-Lines INFINITY® prides itself in designing fully tailor made structures to suit any and all your needs. All C-Lines pre-fabricated structures are designed and built to be strong, highly durable and extremely cost effective.





MANUFACTURING



All components are calculated in Eurocodes and made with the highest integrity materials. When fully assembled, there are no visible posts inside, giving you the freedom to maximize the structure's area.

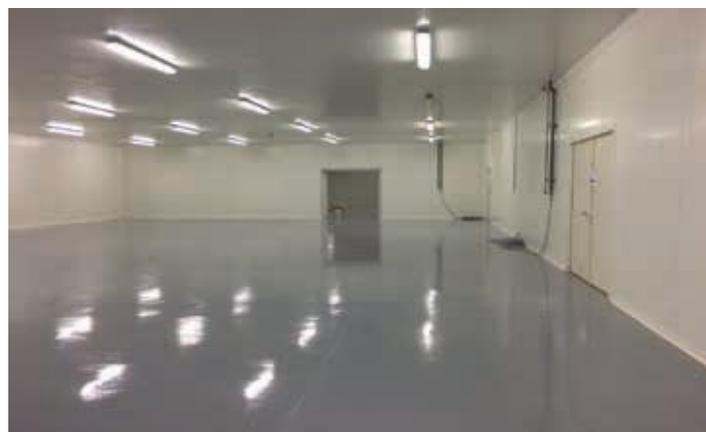
FLOORING & FINISHING

Fully sealed flooring is an essential but often overlooked component of a food preparation or chilled storage area. Choose from a wide range of PU and Epoxy coated floors for a sleek and functional finish. Our protective PVC plinths and angles ensure that your walls remain damage and scratch free from being grazed by trolleys and other equipment.

INSTALLATION



Using our in-house quality controlled, prefabricated design makes for an easy and rapid installation. C-Lines provides step-by-step instructions to erecting Infinity® structure





DRAINAGE

Efficient waste removal is important to your operation. As part of our turnkey solution, all sub-structure details, drainage and plumbing can be supplied with Infinity® structures.



ELECTRICAL

All electrical design and installation can be supplied by C-Lines in accordance with the equipment supplier and customer's needs.



DOORS

Choice of doors, windows and other wall furniture is important not only for overall aesthetics but for functionality. We offer a comprehensive range of accessories to cope with any requirement, from meat processing to clean-room facilities. Types of doors supplied include sectional, sliding, swing, office and fast doors. All door windows are equipped with highly durable, shatter-proof glass.





ROOF

Roofing is available in PU sandwich panel, corrugated lacquered trapezoidal metal sheets or Aluminium-Zinc coated metal sheets. All roof material options are sleek in design and provide excellent sun and rain protection.



WALLS

Our walls are specifically designed for agriculture and food industry requirements with improved insulation and free of any thermal bridge. Infinity® walls can be fitted with various industry equipment and protection attachments. The smooth bio-secure surface makes cleaning a breeze.

ATTIC SPACE

INFINITY® structures offer very spacious attics to accommodate technical networks such as AHU, electrical cabling and piping keeping your production facility free of hanging cables and pipes. The large air buffer in the attic also helps regulate the building's temperature.



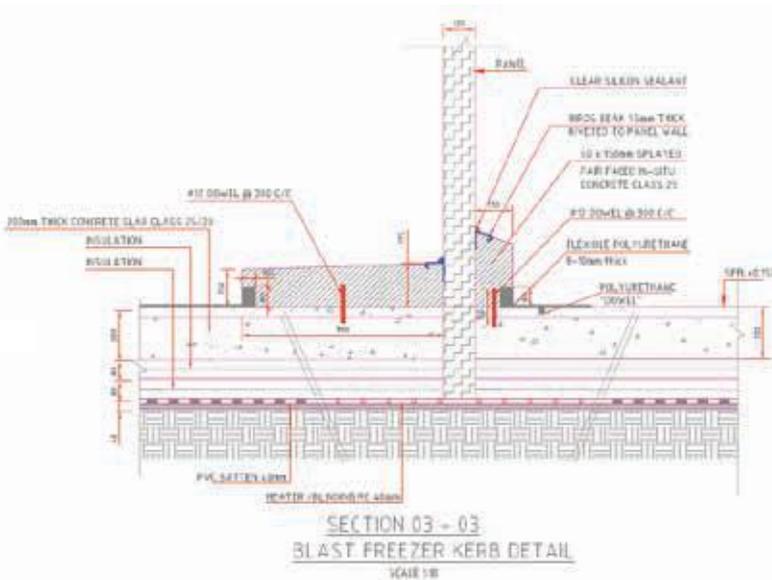


STAINLESS STEEL ACCESSORIES

A comprehensive range of high quality stainless steel accessories made with superior craftsmanship is at your disposal for all Infinity ® structures. Beyond the intrinsic hygiene and durability qualities, this stainless steel equipment offers good ergonomic consideration and improved safety to workers.

COLD ROOMS

Ice formation is a common problem when introducing cold sections into any structure. Whether your facility has a cold room, blast freezer or cold storage, INFINITY® structures guarantee that there will be no ice formation under the insulation.



BIO-SECURITY & FOOD SAFETY

As bio-security is our top priority when designing and building C-Lines structures, all surfaces are made smooth for easy cleaning thus reducing the risk of bacteria loading on materials. All joints are silicone sealed to prevent external water ingress. All internal rooms of food preparation and processing structures are FDA approved with regards to food safety and food handling regulations.



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