

NEWS

February 2016

Summary

New Liftvrac Access range

Hygienic design : Liftvrac joins EHEDG

New hopper for the breaking up of agglomerated products

Customer Testimonial :
« *The Liftvrac enables us to lift our products on a shorter distance and to feed our weigher more evenly.* »

Danival

Online videos Liftvrac : tried and tested

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Mashed potatoes

Tomato pulp

Dried grapes

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LIFTVRAC
Innovation through elevation



As the year begins, please let me first renew my wishes of personal happiness and professional success to all of you.

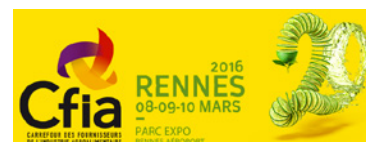
Our company has entered year 2016 proposing many new devices that we are pleased to present in this issue, and in particular a new «Access» range that should enable many more manufacturers to acquire a Liftvrac.

Hoping to count you shortly amongst our customers, our team is looking forward to meeting you on our upcoming exhibitions and wishes you a pleasant reading.

Marcel Boursier

Come and visit us on our upcoming exhibitions to discover all our innovations

CFIA
Rennes - France
March 8th-10th 2016
Hall 10 - Stand B20 C19



IFFA
Frankfurt - Germany
May 7th-12th 2016
on Inotec's stand : Hall 8 - Niveau 0 - B80

IFFA

Expo Pack Mexico
City of Mexico - Mexico
May 17th-20th 2016
on Proeco Pack's stand : n° 3336





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New Access range : Simplified and standardized design for 15% savings on equipment cost

The modular design of our Liftvrac is one of its main competitive advantages and is highly appreciated by manufacturers who need to lift their products in complex premises layouts. Custom-built from a specific technical study, it can adapt to almost any configuration.

But this design mode has a cost, for which we sometimes received criticism, especially when the equipment requires no particular adjustments.

Concerned about better meeting all kinds of needs with a cost-effective solution, we have drawn on our 8 years of experience with the Liftvrac to create a standardized range so that more companies can afford to buy our equipment.

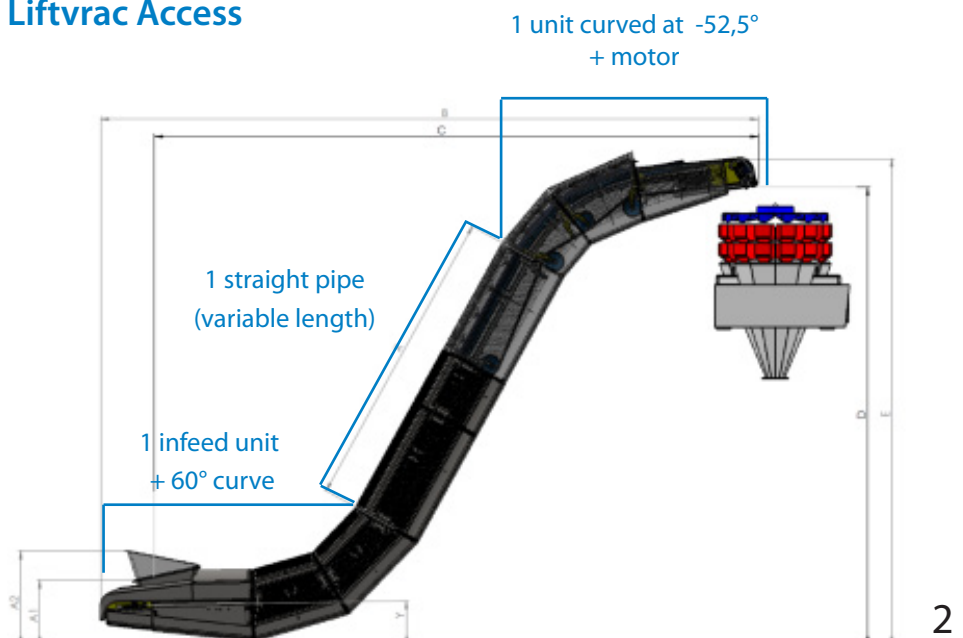
Comprised of 3 modules only, pre-defined by our technical services, our Access range nevertheless offers the possibility to create many variations of our Liftvrac.

By eliminating the engineering stage and reducing the number of modules we have been able to save around 15% on the manufacturing costs of our equipment.

More information on this new range ?

[Contact us !](#)

Liftvrac Access



Online videos

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Hygienic design :

Liftvrac goes a step further and joins EHEDG

By becoming a member of the European Hygienic Engineering & Design Group, composed of equipment manufacturers, food companies, research institutions and public health bodies, Liftvrac is joining an authoritative reference in terms of hygienic equipment design and manufacturing process for food products elaborated or imported in Europe.



Our member status will allow us to continue the process we have initiated in order to adapt all our devices to the requirements of U.S 3-A standards (with which EHEDG directives are aligned), by relying on the guidance documentation released by the association and exchanges with other members.

After our hopper and our motor head ([see the october 2015 issue of our newsletter](#)), we have entirely reviewed the design of our cleaning pig in order to meet the requirements of U.S 3-A and EHEDG standards :



- Pig is moulded instead of welded
- Pig's body is solid instead of hollow
- Pig is fitted with 8 flexible strips to ensure perfect cleaning of the tube with a single stroke.

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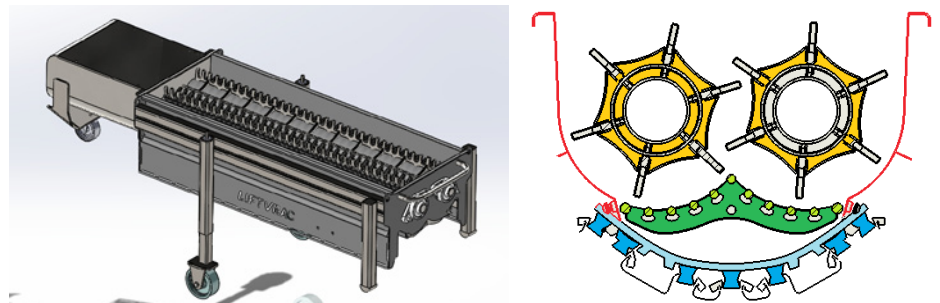
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New :

A standard hopper for the breaking up of agglomerated products

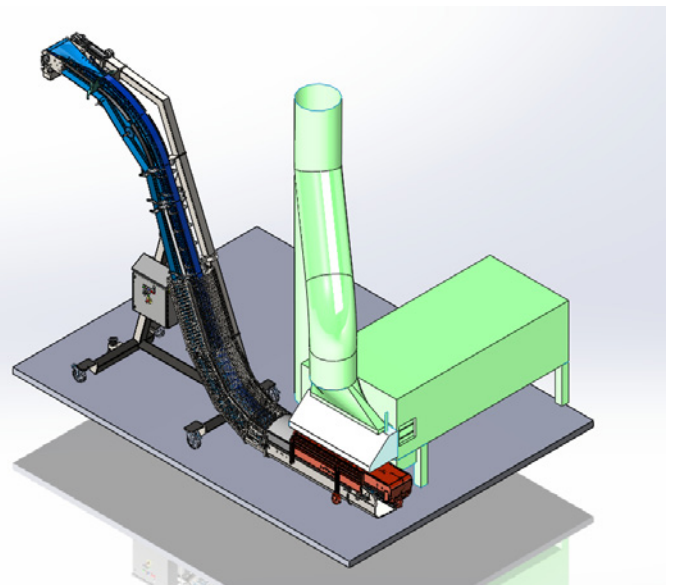


This new hopper was born from what we noticed when visiting several manufacturers : there were no standard solution able to break up agglomerated products (such as vegetables coming out of a freezer) while feeding a conveyor.

All the devices we could observe were custom-built, one at a time, by equipment integrators, without industrial perspective.

We thus designed and industrialized our new hopper taking into account the outfeed height and width of industrial freezers, in order to propose a device that saves space and is much easier to clean than all we have seen.

Our hopper can be fitted with different rear output sieves, depending on the size of the products that need to be conveyed.



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Customer Testimonial

« The Liftvrac enables us to lift our products on a shorter distance and to feed our weigher more evenly. »

Thierry Auvity

Technical Manager

Danival

Danival : 100% French and organic

Established in the south of France (Lot-et-Garonne), Danival has been creating and producing over the last 25 years a whole range of sweet and salted recipes based on organic ingredients : sauces, canned vegetables, prepared dishes, desserts...

The company has become one of the leading French brands specializing in organic groceries and employs over 100 persons.

A S-shaped Liftvrac for a new production line

Working on the installation of a new production line for cereals packed in pouches, Thierry Auvity was looking for an elevating conveyor that could fit its premises layout. « We had constraints of available height and floorspace for the installation of our elevating conveyor in the production workshop. The S-shaped Liftvrac offers a reduced footprint. A straight conveyor was more difficult to install and use. »

The Liftvrac offers the additional benefit to feed the weigher, which is fitted with a low volume hopper, more evenly.

Garden peas for validation testing

« The Liftvrac had been favourably received in the press as well as on the CFIA exhibition, so we felt rather confident about the solution. But we still wanted to test its ability to raise products almost vertically with a product which, by nature, does not respond well to this kind of operation : garden peas. Results were truly convincing. »

An interesting solution for cleaning operations and maintenance

« Thanks to its design, the Liftvrac has no retention zone. It is a true benefit in a HACCP approach. We are conveying cereal mixes seasoned with French dressing, therefore cleaning is rather delicate. The belt shaped in tube is a big advantage for cleaning operations compared to a conveyor with side rails and cleats. The positive drive is beneficial as well for cleaning and maintenance. »

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Optional moving and tipping features : a real bonus

« The mobile version with tipping up option allows us to clean the equipment outside the manufacturing area. We start with a rinse cycle in the upright position, then we carry out the foaming in the horizontal position. The good mobility of the Liftvrac enables us to use it alternately on one of our production lines or the other (pouches or trays) ».



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