

# NEWS

June 2016

## Summary

Liftvrac :  
At ease in every situation

Industrial manufacturers of snacks and confectionary equip themselves with Liftvrac conveyors

Customer testimonial :  
« We are looking for exemplary ends of lines in terms of hygiene and product quality. »

Actimeat

## Online videos Liftvrac : tried and tested

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[Ground meat](#)

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# LIFTVRAC

Innovation through elevation



*Welcome in this summer issue of our newsletter.*

*You will discover here, amongst other articles, how our lifting conveyor can integrate in a vast number of industrial environments to solve conveying issues on frozen, sticky or fragile products.*

*Looking forward to meeting you in your premises to define the best layout for your future Liftvrac.*

*Marcel Boursier*

## Company News

### The Liftvrac team keeps growing

We have the pleasure of welcoming Rémi Delfault in our team.

Despite his young age (23), Rémi already has a good experience of the agrifood industry. Holding a diploma in industrial maintenance, he has worked for 3 years in an EURIAL dairy factory specialized in butter and cream production, as a technician first, and then as maintenance workshop foreman.

Rémi is now in charge of assembling the Liftvrac conveyors in our workshop and installing them on your production sites ; you will then probably have the opportunity to get to know him very soon !





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## Liftvrac : At ease in every situation

The IFFA and Expo Pack exhibitions (held respectively in Germany and Mexico), to which we participated together with our partners Inotec and Proeco Pack, were a good opportunity to present our Liftvrac along with the devices it today mostly feeds in production : a mixer and a weigher (90% of installed Liftvrac).

Our Liftvrac integrates indeed ideally with this kind of equipment as it allows to :

- bring a solution in case of serious layout or footprint constraints (lack of space above a weigher, conveying through a partition wall, linking of 2 machines set side by side...),
- lift any kind of ingredient without loss,
- monitor precisely the output rate through servomotor drive,
- protect products from any potential contamination while conveying them,
- ensure that no residue remain in the conveyor, with simple cleaning procedures.

Products can be fed continuously into the Liftvrac from all kinds of equipment (deep-freezing or cooking tunnels, grinders/mincers, churns, hoppers, bin tilters...) using a range of hoppers tailored to all needs :

- pasty and dense products,
- very fluid products,
- powders,
- agglomerated products.

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*IFFA :  
S-shaped Liftvrac  
installed between a  
K+G Wetter grinder  
and an Inotec mixer*





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With its modular design and performance level, the Liftvrac can in fact adapt to almost all situations. It indeed offers :

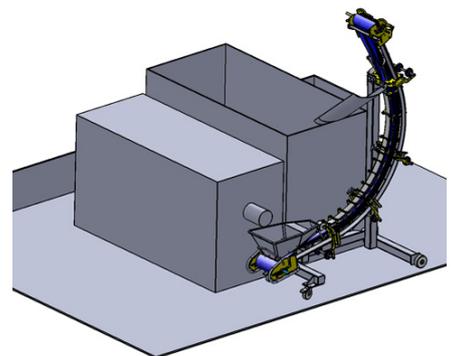
- a quite wide range of output rates, from 100 kg to 20 tons per hour (density 1),
- the possibility to elevate products up to 9 meters,
- S and C standard modules that enable to achieve the optimum conveying trajectory,
- troughed modules for horizontal conveying,
- movable models and angle adjustment options, that make it easily usable on several lines.

As a specialist of tailor-made layouts, our technical department can help you optimize your installation.

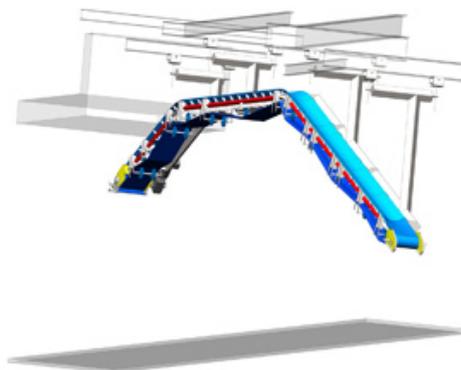
Feel free to seek advice from them !



*C-shaped Liftvrac : the space-saving champion (above with a Multipond multihead weigher, herebelow feeding a mixer placed next to a mincer)*



*Our troughed modules make it possible to convey products horizontally, from one workshop to another for example*



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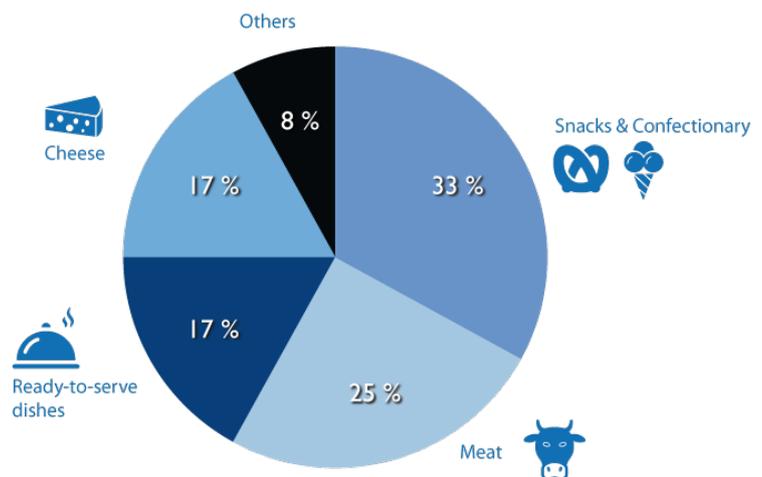
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## Industrial manufacturers of snacks and confectionary equip themselves with Lifvrac conveyors

Since we published an article about the benefits offered by the Liftvrac for the manufacturing of snacks and ready-to-serve dishes in the [october 2014 issue of our newsletter](#), these industries have become an important part of our business. Over the first half-year 2016, 50% of our orders and installation projects relate to these markets plus the confectionary one, which faces similar issues.



*Liftvrac's sales and projects breakdown by sector, first half-year 2016*

Industrial manufacturers who chose the Liftvrac are European as well as American or Asian ; they have to deal with numerous products and ingredients, often fragile (chips, expanded snacks, peanuts) pasty (chocolate paste) and/or sticky (deli meats) and were searching for a solution that would allow them to shift from one production to another in minimum time, with no risk of cross-contamination.

In most cases, the Liftvrac replaces conveyors equipped with cleats or slatted belts, after a comparative testing that proved the benefits of our solution :

- almost no product loss,
- product integrity maintained,
- no retention zone and simplified cleaning procedures.

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## Customer testimonial

« We are looking for exemplary ends of lines in terms of hygiene and product quality. »

**Eric Sallembien**

**Director of operations**

**Actimeat**

## Tailor-made meat ingredients for the agrifood industry

Actimeat is specialized in the manufacturing of frozen shelled meat used as an ingredient in the industrial manufacturing of ready-to-serve dishes, sauces, stuffings...

The company offers customized products, elaborated from its customers' specifications, and thus manages numerous recipes.

## Process control and traceability for utmost quality

Actimeat has developed innovative processes that enable the company to offer meat ingredients with exceptional organoleptic properties. ISO 22000 and QS certified, the company has also implemented a quality policy that goes far beyond regulatory requirements, especially for traceability.

Actimeat has recently installed a Liftvrac on a cooked meat production line in order to improve the end of its process.



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### **A Liftvrac replaces a shelling device, 2 modular belt conveyors and an elevator equipped with cleats**

Our S-shaped Liftvrac, equipped with our [new hopper dedicated to the breaking-up of agglomerated products](#), collects the products coming out from the deep freezer and conveys them up to a weigher installed 4 meters above. The new installation is much simpler since the two modular belt conveyors that fed the previous elevator have been removed.

### **The new installation aims at reducing product and cold losses**

Removing the modular belt conveyors has allowed to avoid product losses, which were significant with this type of equipment, and to reduce cold losses occurring when transferring the product from one belt to another. The global performance of the end of line regarding cold losses has also been improved due to the specific design of the Liftvrac's belt, which retains cold very well, and to the perfect integration of our new hopper at the end of the deep-freezing tunnel.

### **Better protection against accidental contaminations**

Our Liftvrac, fitted with a flexible scraper, and the breaking-up hopper clog up far less than the previous equipment. With almost no retention zones they are also easier to clean : DNA analyses are always perfect. Finally, products are no longer exposed to the surrounding atmosphere during transportation since the conveying belt is rolling up around them. « This is an increasingly important point for our customers » admits Eric Sallembien, who adds : « This first installation was a trial balloon for the improvement of our ends of lines. I consider it as perfectly convincing and am sure it will enable us to meet even better our customers expectations.»

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### **Upcoming exhibitions**

#### **Confitexpo - Guadalajara (Mexico)**

August 2nd - 5th 2016

**Stand 758 (Proeco Pack)**



#### **PPMA - NEC Birmingham (UK)**

September 27th - 29th 2016

**Stand B114**



#### **Pack Expo - Chicago, Illinois (USA)**

November 6th - 9th 2016

**Stand E-9925**



#### **All4Pack - Paris (France)**

November 14th -17th 2016

**Geppia's pavilion, Hall 5a, stand E011**

