

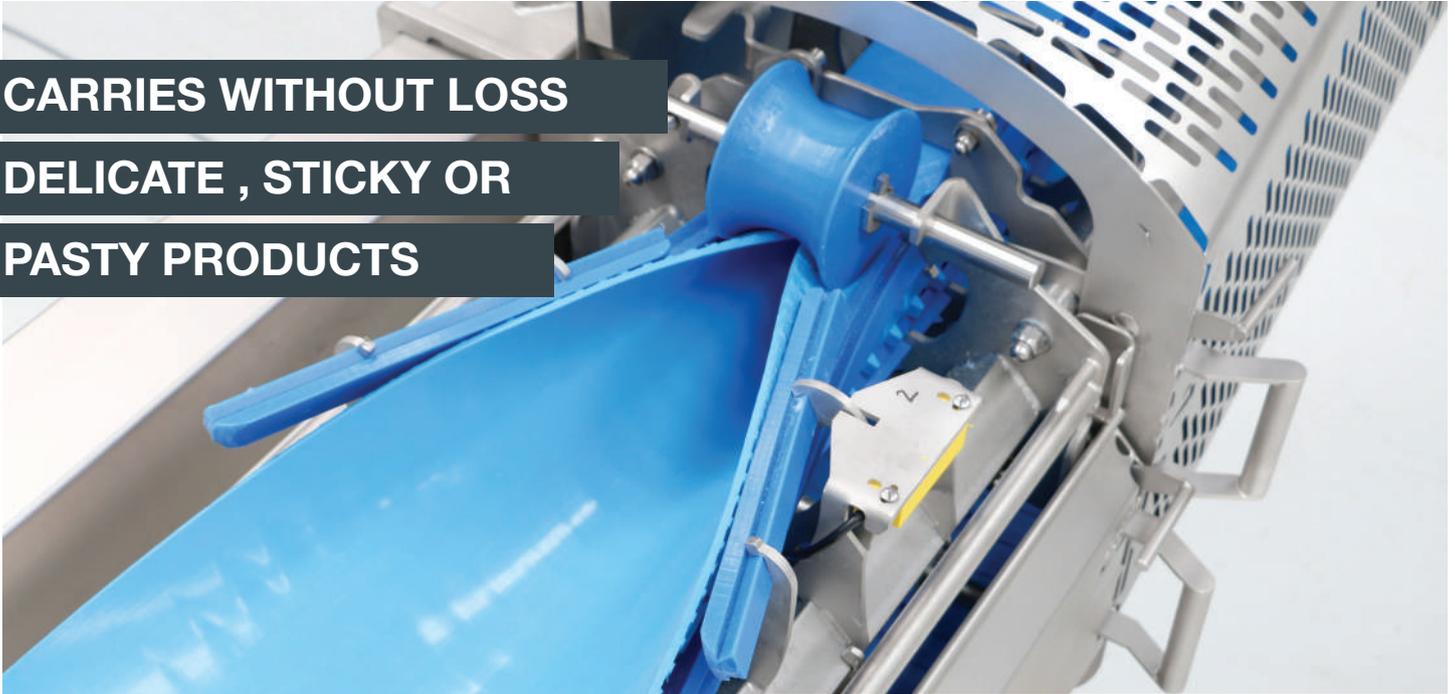


Innovation through elevation

CARRIES WITHOUT LOSS

DELICATE , STICKY OR

PASTY PRODUCTS



Newsletter November 2017

SUMMARY

COMPANY NEWS :

All about Liftvrac on your smartphone

First major exhibition in Japan

APPLICATION :

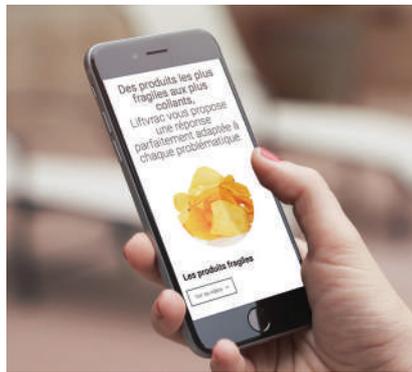
meat substitutes
Liftvrac Premium ;
soon available

INNOVATION :

New Hopper flap

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COMPANY NEWS



ALL LIFTVRAC READILY AVAILABLE ON YOUR SMARTPHONE

We have entirely reviewed our website to offer you, wherever you are, an easy and comfortable access to all our videos, newsletters and product descriptions.

Don't hesitate to add www.liftvrac.com to your favorites !

JAPAN PACK : FIRST MAJOR EXHIBITION IN JAPAN FOR OUR LIFTING CONVEYOR

Nearly 300 visitors came to discover the Liftvrac which was presented for the first time on a major Japanese professional exhibition. Our partner Sumitomo Shoji Machinex is already in the process of organizing visits and trials all around the country, in the premises of food manufacturers working on cheese, meat, ready meals and confectionary.

For all those who did not have the opportunity to come, the Liftvrac will be back in June 2018 on FOOMA exhibition. See you soon !



A perpetual fall of candies kindles visitors' curiosity



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NEWS

EUROPACK - EUROMANUT - CFIA - LYON (FRANCE) ; NOVEMBER 21ST TO 23RD

You missed our Liftvrac Premium, winner of the first EHEDG award for hygienic design in Rennes latest March ? Come and discover it in Lyon,

STAND LIFTVRAC : HALL 6 STAND F 75 !



APPLICATIONS

MEAT SUBSTITUTES : CHOOSE A CONVEYING SYSTEM THAT RESPECTS YOUR PRODUCTS

From a 3 billion USD turnover in 2013, the meat substitutes market should grow up to 6 billion by 2022. No doubt then that, in the years to come, manufacturers will have to design and install dozens of production lines specifically adapted to this kind of products. Working hard on R&D as well as on processes to offer meat substitutes capable of enticing the biggest carnivores amongst us, manufacturers also pay attention on conveying, a process stage that can be tough for their products and generate significant losses.



The first tests carried out with our Liftvrac on raw meat substitutes have shown that our lifting conveyor can bring real benefits in quality, cost and safety, particularly if compared to screw conveyors. We explain herebelow why.

Retain product texture

Texture is for meat substitutes the feature on which manufacturers focus their R&D efforts. Yet, texture can be altered when passing in a feeder screw, since such a conveying system tends to warm up the material. It is a phenomenon we already encountered on the meat market : passing through the screw, minced meat loses fat. Such a phenomenon does not occur at all with the Liftvrac, the reason why it was chosen to convey products that are extremely fragile and highly sensitive to changes in temperature (see the testimonial of Boncolac on frozen raspberries).

Online videos Liftvrac : tried and tested

[Click to view](#)

Raw vegetarian meat

Raw minced meat

Frozen minced meat

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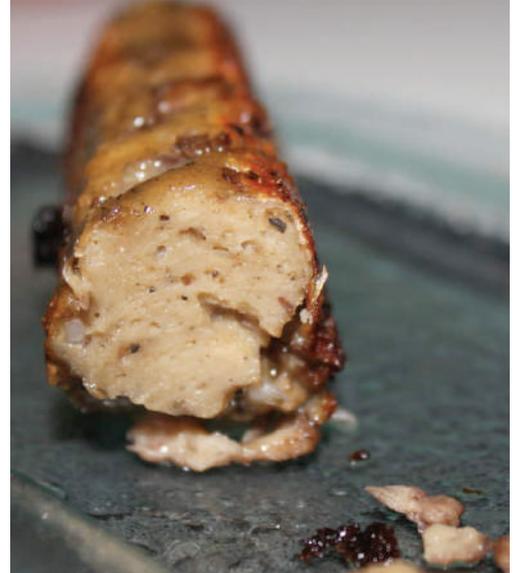
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.../... APPLICATIONS

Eliminate product losses

Raw meat substitutes are extremely sticky ; even more than meat from our experience. Any conveying system that is not, in a certain way, a « self-cleaning » one will necessarily generate product losses ; and feeder screws are probably the ones for which losses are the most significant. Eliminate such losses means increasing competitiveness ; and price is today an important improvement area for meat substitutes.

Reduction of product losses is the number one selling argument of our Liftvrac ; its patented lifting concept (that wraps the belt around the product) and flexible scraper keep the belt clean and the most sticky foodstuffs are fully collected at the end of the lifting process.



Online videos Liftvrac : tried and tested

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Raw vegetarian meat

Raw minced meat

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Increase safety for your employees

It appears from several discussions we had with manufacturers on different markets that feeder screws still pose too much risk during cleaning procedures, and the memory of severe injuries presses site managers to find alternative solutions. Our Liftvrac is one of them. It can be fitted with protective casings that are locked into place in a few seconds. In order to install or uninstall these casings, the operator requires both hands, and safety is further enhanced by an automatic shut-down function which is activated as soon as any of the modules is dismantled.

Willing to test our Liftvrac with your products ? Contact us !

INNOVATION

THE LIFTVRAC PREMIUM SOON AVAILABLE



The prototype we displayed at CFIA exhibition in Rennes has now entered the industrialization stage.

We are currently screening all parts of this new conveyor, which represents a real progress and change in design approach (as Olivier Rondouin board member of EHEDG France and member of the Hygienic Design Award jury highlighted) for serial production at reasonable costs.

Our target is to propose, in the course of 2018, a conveyor with a perfect level of hygiene on all its length that meets the requirements of the most demanding customers.

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TESTIMONY

“THE BENEFITS BROUGHT BY THE LIFTVRAC ARE FAR BEYOND OUR EXPECTATIONS.”

Bernard Jadot, Production Manager at Ter Beke

Ter Beke group is specializing in processed meat products and fresh ready-made dishes. Ter Beke is in particular a fresh lasagnes market leader for which it offers a wide variety of recipes. All of them are topped with a layer of grated cheese for a delicious au gratin cooking.

Since March 2017, one of the 5 production sites of Ter Beke’s ready-meals division, located in Wanze, Belgium, is using a Liftvrac to lift this grated cheese up to a multihead weigher. It is a long S-shaped model that has been specially adapted to fit particular constraints of the production environment. During our latest visit to the factory, Bernard Jadot confided he is more than satisfied with our lifting conveyor.



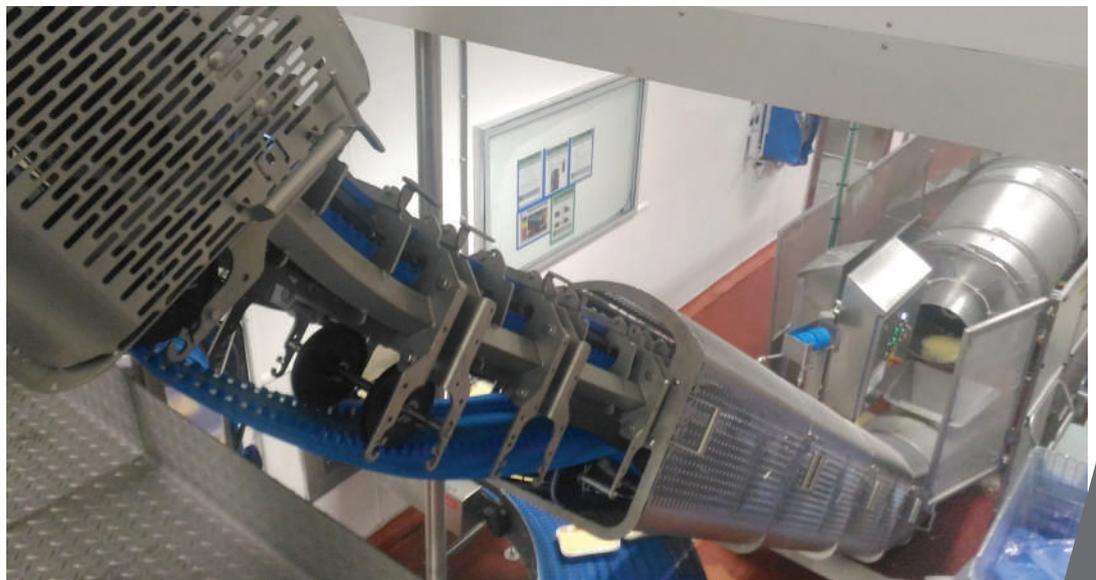
**Online videos
Liftvrac : tried
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Raw vegetarian meat

Raw minced meat

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Improved process quality

Grated cheese was previously conveyed by a pneumatical system that avoided product losses but was heating the product (high speed friction in tubes) which thus tended to agglomerate. This phenomenon was not only generating regular clogging problems but also problems of dosing accuracy from the weigher.

With the Liftvrac, losses are still non-existent and cheese’s strands no longer agglomerate.

The quality of both conveying and dosing operations is far better.

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.../...
TESTIMONY

A substantial increase in line's OEE

With the cheese no longer clogging the conveyor, production downtime is reduced and it is possible to produce over much longer periods between two cleaning operations. Moreover, time required for cleaning has been reduced.

Unexpected additional gains

The Liftvrac also allows to save on energy costs since its power consumption is only 0,37 kWh, around ten times less than the pneumatic system.

Finally, this new equipment is also much more convenient for operators. They no longer need to continuously keep an eye on the conveyor to avoid problems ; they are fully confident in the Liftvrac and seldom check it.

“Considering all the benefits we get from using the Liftvrac, the return on investment will be very short. This will probably lead us to consider new orders in a close futur.”
concludes Bernard Jadot.

**Online videos
Liftvrac : tried
and tested**

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Raw vegetarian meat

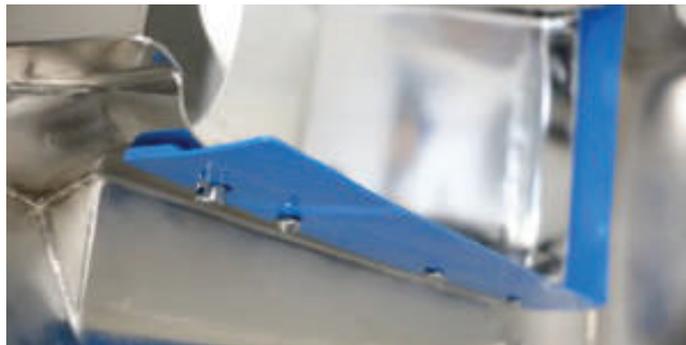
Raw minced meat

Frozen minced meat

INNOVATION

**NEW HOPPER FLAP :
FLOATING FIXTURE FOR BETTER HYGIENE**

Traditionally, the sealing flaps of conveyors' hoppers are tightened between two bolted plates ; let say they are seldom removed in order to be cleaned.



This point appeared to us as a top priority for improvement in our global approach of hygienic design. Such a system indeed generates retention areas which are located close to the carried goods and thus represent a real danger.

We therefore conceived a new flap that is simply clipped on pins. When the hopper is disassembled, the flap is hold in place but remains slightly floating which allows it to be cleaned on both sides with a water jet. For deeper cleaning, assembly as disassembly are carried out in a few seconds, as for all our peripheral equipments.

When the hopper is in working position, the flap is caught between the conveying belt and hopper's edge, strongly hold and perfectly tight.

Our flap is made from a single material belt, specially machined with a variable thickness to ensure a good stiffness of the upper area as well as an appropriate flexibility for the lower area. A single piece goes all around the hopper, against 3 previously, which improves simultaneously hygiene and tightness.

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