

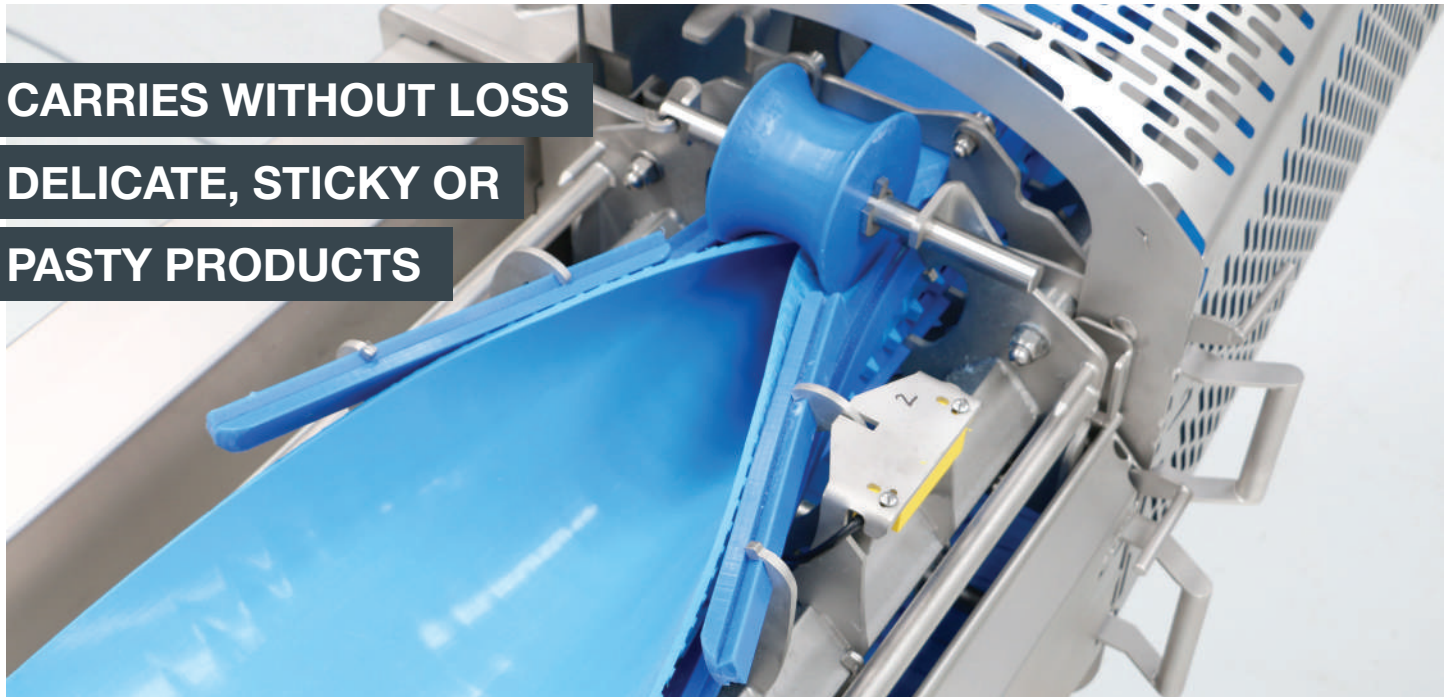


Innovation through elevation

CARRIES WITHOUT LOSS

DELICATE, STICKY OR

PASTY PRODUCTS



Newsletter March 2017

SUMMARY

ACTUALITÉS :

New office for Liftvrac Inc.

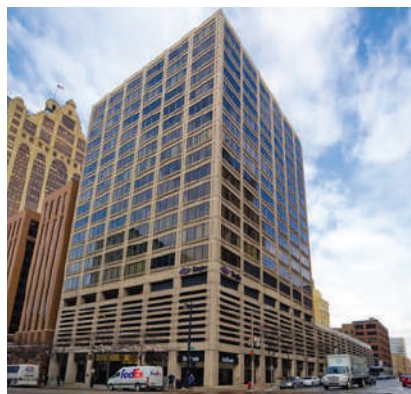
Liftvrac Premium : still more hygienic

PRODUCTION PROCESS :

Liftvrac helps you gain more flexibility

COMPANY NEWS

LIFTVRAC INC. SETTLES IN MILWAUKEE



Our American subsidiary leaves New York to settle in the Great Lakes region, close to the many cheese manufacturers who operate there and nearby our spare parts warehouse. This move aims at offering a still closer and more responsive service.

Our new office is associated with a new and toll-free number to help you contact us more easily : you can now dial

800-250-2321

LIFTVRAC America Inc.

250 East Wisconsin Ave.

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Toll free number : 800-250-2321

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ACTUALITÉS

CFIA 2017 LIFTVRAC PREMIUM

Our « Liftvrac Premium » competes for the 1st Hygienic Design award

We invite you to visit the CFIA exhibition in Rennes, France, **from March 7th to 9th**, where we will present our Liftvrac Premium. This new model of our conveyor has been entirely re-designed according to EHEDG's guidelines and the requirements of **American 3-A standards** to meet the most stringent demands on food hygiene.

Our Liftvrac Premium distinguishes through :

- no dead area
- no hollow body
- no sharp edge
- a minimum number of screws and bolts
- a high quality surface finish with very low roughness (< 0,8 µm)
- continuous and ground welds

The Liftvrac Premium is candidate for the first hygienic design award for food manufacturing equipment, sponsored by EHEDG France which celebrates this year its 10th anniversary. .

LIFTVRAC'S STAND : HALL 10 - B28/C27



**LIFTVRAC
PREMIUM**
Our « Liftvrac
Premium »
competes for
the 1st Hygienic
Design award



**Online
videos
Liftvrac :
tried and
tested**

Click to view

Biscuit filling

Liquid chocolate

PRODUCTION PROCESS

LIFTVRAC HELPS YOU GAIN MORE FLEXIBILITY

All food manufacturers today agree to say that the era of big production campaigns is well and truly over. From now on, if they want to efficiently meet the demand of their various distribution channels, they must be able to produce many different recipes in small batches. This is a major trend of Industry 4.0, which ready-made food specialists already face.

What can be the consequences of this new trend on manufacturers' requirements for foodstuff conveying all along their process ? How can conveying equipment help increase the flexibility of production lines ? There is up to now few literature on this subject, which though appears fundamental to us. In the same time, we noticed that some of our customers were using our **Liftvrac as a means to make their process more flexible**. We thus thought it might be useful to share this experience.

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PRODUCTION PROCESS

MORE RECIPES = MORE CLEANING

Cleaning cycles are with no doubt, when they are required several times a day, the operation that has the biggest negative impact on the **overall performance of a production line**. For a manufacturer who wants to produce within a day about 10 recipes on a single line (which is the case of one of our customers), each cleaning cycle must be as fast and efficient as a Formula 1 pit stop.

This is what we offer with our conveying belt which never gets very dirty and can be cleaned very quickly. This feature is often a decisive advantage for our equipment compared with conventional lifting conveyors.



Online videos
Liftvrac :
tried and
tested

Click to view

Biscuit filling

Liquid chocolate

BELT PERMUTATION : A STILL FASTER OPTION

This option was retained by another customer of ours, who dedicates a belt to each of his recipes. The line is thus stopped for a minimum amount of time (the one needed to dismantle the belt and replace it) and **cleaning operations are carried out while the line is running**.

An additional benefit of this option is that it offers a higher level of safety in allergen management since belts used to carry such ingredients will not be used for recipes which must be free of them.

TOWARDS A CONNECTED LIFTVRAC ?

Can one imagine a Liftvrac fitted with sensors to detect residues that would have resisted the cleaning procedure ? Or a Liftvrac connected to the workshop's MES (Manufacturing Execution System) to automatically launch the cleaning cycles and register them in the quality management system ? Yes, of course, this is technically feasible. **If you feel interested in such developments just let us know, we will be happy to discuss the subject with you !**



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