

CASESTUDY

WODSCHOW MAXI- AND MEGALIFT - LIFTERS FOR MIXING BOWLS

Wodschow is a Denmark-based developer, manufacturer, and marketer of industrial mixers for among other customers in the food production and pharmaceutical industries.

Hovmand supplies bespoke lifters that are co-marketed with Wodschow's mixers. The lifters make it possible for the operators to manipulate the mixing bowls, especially the larger sizes from 60 to 200 litres.



The lifters supplied – Maxilift and Megalift – pave the way for several efficiency increasing processes and applications by making the handling of the mixing bowls easy, quick, and safe.

FUNCTIONALITY - OPPORTUNITIES - EFFICIENCY - WORKLIFE

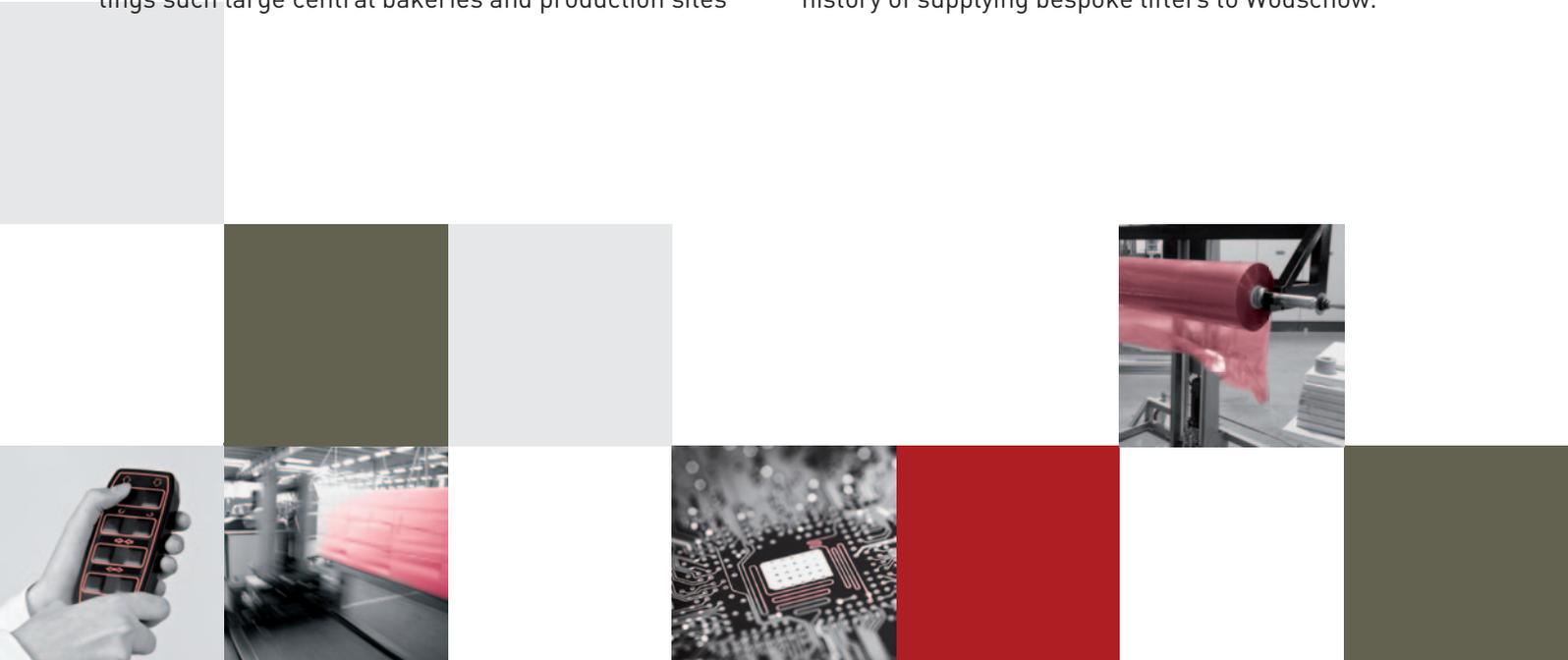
BACKGROUND

The Wodschow industrial mixers are used for a variety of processes in a number of industries.

The smaller sizes are found in among others bakeries and industrial kitchens, the larger ones in industry settings such large central bakeries and production sites

for foodstuffs, chocolate, chewing gum, and pharmaceutical ingredients.

Handling of the larger mixing bowls necessitates purpose-developed handling equipment, and Hovmand has a long history of supplying bespoke lifters to Wodschow.



FUNCTIONALITY

A Hovmand lifter provides a flexible electric solution for lifting and turning the bowls, operated by remote control. It lifts the bowl directly from the mixer, table or shelf, to a suitable working height.

Maxilift and Megalift fixate the bowl by means of a "click on" system mounted on the bowl ring.

The lifters can turn the bowl sideways - even upside down - and have a strong construction with two towers for heavier lifting. Lifting up to 4 meters and up to 200 kilos.

OPPORTUNITIES

The lifters make it possible to handle and manipulate very large and heavy mixing bowls a full 360 degrees.

The bowls may be removed fully loaded from the mixers and moved for further processing of the mixed contents, e.g. by pouring these into a funnel on a production machine. Also, the lifters make it possible to place the bowls directly in the washing machine after use.

Using the lifters, you can also avoid having to manually move or shovel the mixed ingredients from a bowl placed on the floor and onto a table, workplace, or machine.

EFFICIENCY

The customer's internal workflow may increase significantly by reducing the need for manpower: manipulation of the bowl is possible for a single operator to do rather than the two operators normally needed for, as examples:

- Pouring the contents of the loaded bowl into a funnel
- Moving the bowl to the next place of usage
- Placing the empty bowl in a washing machine

Use of the lifter may also increase work flow efficiency by reducing the time spent to prepare for the process as the lifter makes it possible to place the mixing bowls in an optimal working height and pour or place the contents on a table or workplace.

Full capacity usage of the bowl increases the possibility of shortening processing and production lead time and, as such improves cost/benefit ratio and, therefore, also e.g. payback time of equipment.

WORK LIFE

Repeated and heavy manual lifts and manipulations cause both serious back problems and other chronic health related conditions and injuries. These lead to a poor working environment and an increase in necessary sick leave days.

By adding the services of Hovmand lifting and moving technology to the process, Wodschow's customers find that they can reduce heavy lifts and moves significantly and even eliminate them, improving work life for the operator by minimising the risk of back injuries, muscle pain, fatigue, etc.



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