

# INTRODUCING THE ELECTRICALLY POWERED QUANTUM SKINNERTM BY BETTCHER - IMPROVED PERFORMANCE AND ENERGY SAVINGS



Picture: Bettcher GmbH

*Quantum Hand-Held Skinner™ - Running on electric power, the tool can save as much as 90 percent of energy usage*



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*Quantum Hand-Held Skinner™ - Adjustable depth of the blades makes it flexible and delivers a controlled, clean operation.*

Bettcher GmbH, located in Dierikon, Switzerland, is the European subsidiary of US corporation Bettcher Industries. With its latest generation of the Quantum Skinner being launched in Europe in 2018, the electrically powered tool offers substantial energy savings. It complements the company's range of value-driven, cost-efficient solutions for the meat processing industry.

### Faster, Labor-Saving Processes

The new Quantum Skinner is engineered to remove skin and

fat from pork, poultry and fish, and is ideal for de-rinding several pork primals. It easily and quickly removes hair roots and skin patches. The adjustable depth of the blades makes it flexible and delivers a controlled, clean operation that eliminates knife gouges.

### Electrically Powered Innovation

The skinner ensures improved skinning performance and a quieter operation thanks to the Quantum® High-Speed Motor and Driveline. In comparison to

skinners that require compressed air to operate, the Quantum Skinner leads to dramatic energy savings. Running on electric power, the tool can save as much as 90 percent of energy usage, an important saving in the meat processing industry.

### Easy to Handle

The Quantum Skinner weighs just over 1 kg, making it lighter and easier to handle than other skinners. This means that processing line workers do not tire as quickly, which in turn leads to improved productivity and increasing product yields. As an additional benefit the Quantum Flex Skinner can now be used with the new motor, so that only the handpiece needs to be changed in order to switch applications.

Bettcher's Quantum Skinner sets new standards of energy efficiency while improving performance.

[www.bettcher.com](http://www.bettcher.com)

## INNOVATIVE 3D PLANNING TOOL

3D glasses offer a visual experience that walks clients through complex production planning processes before they are even created. This new service provides important decision-making support. As a specialist in the field of production planning for the food industry, Lissner Engineers + Architects uses VR technology to simplify, accelerate and reduce concept design and fine-tuning.

### Professional Planners with More Than 30 Years of Experience

Lissner Engineers + Architects is ushering in a new era with the innovative use of VR technology. The family-owned company, now with the second generation at its helm, is headed by industrial engineers Dennis and Tobias Lissner. It has been designing newbuilds,



modifications and expansion of production facilities in line with the most advanced standards for over 30 years. One of the unique

strengths of the company is the implementation of construction work during operation. Dennis Lissner emphasizes: "We don't see ourselves as a classic firm of architects. As a specialist in production planning and in particular for the meat industry, we plan optimal operational processes. We ensure smooth workflows of product and staff by designing the shortest possible paths and avoiding points of intersection. Only when planning for the production area is completed, can the planning of technical equipment and construction be continued. The new VR technology provides a very effective support for this process."

### Virtual Reality Brings Planning Concepts to Life

The VR planning tool, presented for the first time by Lissner Engineers +

Architects at IFFA 2019, enables the three-dimensional representation of complex 2D plans and thus makes them easier to follow. With the help of 3D glasses, customers can immerse themselves in the virtual world of construction planning. They can visually experience the locations and dimensions of machines and systems in their intended position and take a virtual walk through the facility before construction begins.

The comprehensive digital model reproduces large and complex machines in their intended locations and to scale. This enables a realistic, spatial view of machine installation, layout and dimensions, and provides a run-through of process workflows. By using the VR planning tool, Lissner Engineers + Architects' solutions for production systems in the food industry are

perfectly adapted to each location in order to maximise productivity.

At the same time, system limitations can be determined. Tobias Lissner explains: "VR technology offers realistic implementation of our concepts and gives our customers the feeling of being in the middle of the planned production environment. Our 3D tool makes complex relationships and interfaces understandable and can pinpoint planning risks right from the outset - this makes it much easier for our customers to make important decisions." The new 3D planning tool therefore simplifies and speeds up processes at Lissner Engineers + Architects. Customers benefit from an added increase in planning security, which in turn helps reduce costs.

[www.lissner.eu](http://www.lissner.eu)

## ALLERGEN-FREE ALTERNATIVES. NEW GENERATION OF PLANT - BASED FOODS - WITHOUT SOY OR WHEAT



Hydrosol Vegetarian Nuggets

A look at current sales figures and growth projections quickly reveals the importance of plant-based alternatives to meat and dairy products. "The plant-based revolution" is not just one of this year's top trends according to Innova Market Insights, it's also a rapidly expanding category in food

retail. Worldwide, the market for plant-based products is showing double-digit growth. However, consumer expectations are rising commensurately. In addition to flavour, texture and indulgence, a short ingredients list is also increasingly important, as is the absence of soy and other allergenic

ingredients. Accordingly, Hydrosol has long been using other plant protein sources instead of soy.

### Meat Alternatives with Peas, Potatoes or Fava Beans

"Due to the GMO issue and its allergenic potential the demand for soy in Europe is declining sharply," says Florian Bark, Product Manager at Hydrosol. "In its place, protein sources like peas, potatoes and fava beans are coming to the fore, along with newer sources like chickpeas, sunflower and algae. For example, we use these proteins in our plant-based meat and sausage alternatives." Allergen- and soy-free stabilising and texturing systems based on