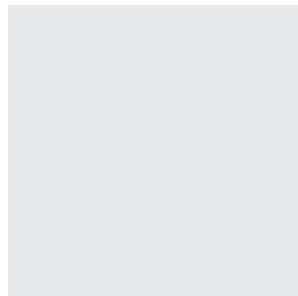
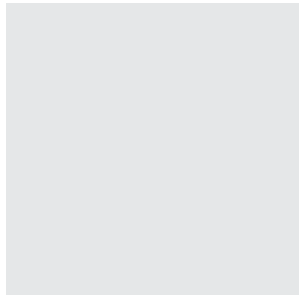
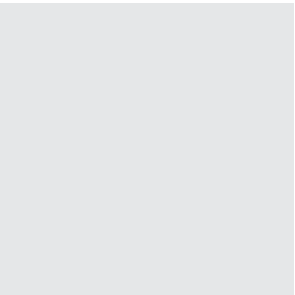




# LIFTING IN KITCHENS AND BAKERIES



# HOVMAND

LIFTING & MOVING TECHNOLOGY

WE IMPROVE OUR CUSTOMERS' WORKFLOW WITH INTELLIGENT LIFTING AND MOVING SOLUTIONS



## ▶ EMMA

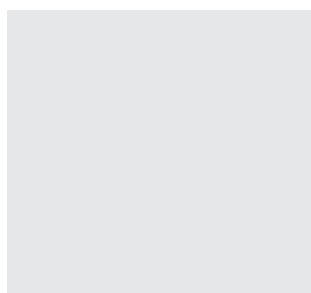
Mixer bowls can be heavy and difficult to move around. An Emma Kitchen Lifter lifts and shifts heavy items around in the kitchen and the bakery. It is easy to use, takes the weight off your daily workload and allows you to work in a smarter manner while at the same time taking care of your body.

Emma is available in three versions; Emma 1 and 2 lift items to the table edge, Emma K can place the bowl right on the table top.

All our lifters come with electrically operated lifting/lowering functions and rechargeable batteries.



## ▶ IMPACT 70



Kitchens and bakeries use large quantities of goods that need to be lifted and moved around. Instead of manual lifting and shifting operations, use an ergonomic lifter as an aid in the daily routines to prevent sore back and limbs.

The Impact 70 lifter is electrically operated and provided with a platform that allows you to lift and carry cardboard and plastic boxes, pans, sacks, bowls, roasting dishes etc.

The Impact 70 is available in two heights.

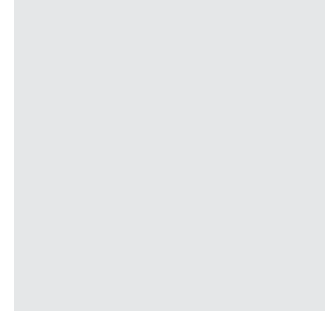
## ▶ INOX 30-80 QC

Mixer bowls in many sizes need to be lifted and shifted as well as tipped and emptied several times every day. INOX 30-80 grabs hold of bowls between 30 and 80 litres and lifts, rotates, tips and empties them. You can lift the bowls and pour the contents out on to the table top or position the bowl at the right working position when you need to portion out the contents.

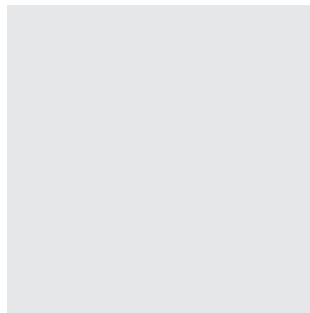
Once the work is done, you take the bowl directly to the sink where you can wash it or place it directly in the dishwasher.

You can free yourself of all lifting operations and no longer have to carry the bowls around. INOX 30-80 comes in stainless steel, with smooth surfaces for easy flushing to clean it.

INOX 30-80 is available in two heights.



## ▶ INOX 100 CLICK AND 140 CLICK



A 100 litres mixer bowl easily weighs in excess of 100 kg, when loaded, and is almost impossible to lift and shift around. An INOX lifter enables you to easily get hold of the bowl and lift it, shift it around, position it at a suitable height, rotate the bowl and pour the contents into a pan or the dough onto the table.

You can also leave the bowl at the lifter and rotate it for easy cleaning inside and out and to wipe it dry.

Bowls easily 'snap lock' to the lifting arms and are held securely in place during lifting and rotary operations.

The lifter comes in stainless steel, with smooth surfaces for easy flushing to clean it. INOX 100 is the ideal choice for 100 litres bowls and INOX 140 for 140 litres bowls.

Both models are available in two heights.



## ▶ INOX 200 CLICK

When mixer bowls become large they can be practically impossible to lift and shift around. For these operations you need an INOX 200 lifter which enables you to safely and easily lift, fill, shift around, empty and wash even large mixer bowls, from 140 up to 200 litres.

All INOX lifters are provided with a remote control which allows you to lift and empty the bowl while standing next to the lifter.

INOX 200 is available in two heights.



## SPECIFICATIONS

	Emma 1	Emma 2	Emma K	Impact 70	INOX 30-80 QC	INOX 100 Click	INOX 140 Click	INOX 200 Click
Material	Aluminium and stainless steel	Aluminium and stainless steel	Aluminium and stainless steel	Aluminium and stainless steel	Stainless steel	Stainless steel	Stainless steel	Stainless steel
Capacity (kg)	50	100	70	70	80	100	140	200
Bowl size (L)	30 til 60	80 til 140	30 til 60	Platform	30 til 80	100	140	140 og 200
Lifting height (mm) (below bowl)	625	640	1080	1350	1510 (30 L) 1405 (80 L)	1500	1455	1228 (140 L) 1083 (200 L)
Total height (mm)	958	958	1225	1517	1980	1980	1980	1965
Width (mm)	490	490	455	455	555	975	975	970
Lifting speed	43 mm/sec	43 mm/sec	125 mm/sec	125 mm/sec	125 mm/sec	125 mm/sec	125 mm/sec	125 mm/sec

### Additional lifting height:

Lifting height (mm) (below bowl)				1750	1940 (30 L) 1835 (80 L)	1930	1885	1578 (140 L) 1433 (200 L)
Total height (mm)				1917	2410	2410	2410	2315

## HOVMAND

Hovmand is a world-leading manufacturer of lifters and lifting tools. Hovmand has globally been supplying lifters to a wide range of companies and industries, and for a variety of purposes for many years.

With Hovmand lifters, you improve the material flow and increase efficiency. In addition, you improve work life and job satisfaction. Our broad portfolio of lifting and moving equipment is supported by customised, engineered solutions meeting special demands.

Hovmand lifters are sold and serviced through a network of dedicated distributors worldwide.

### Dealer:

# HOVMAND

LIFTING & MOVING TECHNOLOGY

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