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Press release on company launch

Opening the door to new technologies in the food industry Alfons Lummer launches food technology Lummer in Europe

Delbrück – food technology Lummer is specialized in helping numerous food producers overcome their fear of using new technologies. We know and understand the latest systems. We keep abreast of trends in cutting, weight, form and transportation – all crucial to modern food production. And we are experts in three advanced technologies, which have raised the bar for high-quality, efficient food production worldwide:

Ultrasonic cutting
Waterjet cutting
Robotics

The use of a new technology is not always possible and, in some cases, even advisable. Food technology Lummer offers both small and large food producers an independent and noncommittal appraisal of their production systems and operations. Our consultants use data from this appraisal to develop a production scenario that shows how new technologies can enhance their competitiveness.

Alfons Lummer not only accompanied but, in some cases, also drove key developments in baking technology in his former position as managing director of a well-known machine building company. Since the beginning of 2008, the mechanical engineering expert has been building up his own business. Solid “made in German” craftsmanship, coupled with international project management, is at the heart of his success strategy. With more than 25 years of experience as a master electrician and master mechanical engineer, Alfons Lummer advises and supports companies in the food industry across Europe. In addition to developing systems and processes, he can take over complete management of various projects and coordinate test runs.

Alfons Lummer aims to “open the doors” to innovation in the food production sector with the following technologies:

Ultrasonic cutting

Machines that cut with advanced ultrasonic technology are leading the way in the food industry. Ultrasonic-based cutting offers an alternative to conventional cutting technologies, particularly in the baking and candy industries, but also in cheese production. With ultrasonic technology, cutting blades have no connection with the material. At 20,000 oscillations per second, no a crumb clings to the blade.

However, the general lack of knowledge about ultrasonic cutting is still holding back broad deployment of the technology in the food industry. This is an area where Alfons Lummer has expertise and continues to research, together with technical universities and research institutes.

Waterjet cutting

Waterjet cutting has proven itself in the food industry, especially where conventional cutting technologies have delivered insufficient quality. The technology can cut all materials and has become an increasingly important component of complex cutting systems. It eliminates follow-up work and speeds up processing. Because waterjet cutting emits neither gas nor steam, the technology is safe, clean and environmental friendly. Modern waterjet cutting systems support continuous process optimization and quality improvement in processing industries.

Robot technology

Together with leading machine manufacturers, Alfons Lummer is working with leading machine manufacturers to develop industry robots, robotic software, modular production cells and a wide range of applications. Robotic systems allow food producers to increase their productivity and product quality as well as work safety.