



**Exclusive feature for Food Packer and Processor International**

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## **A CLOSER INSPECTION OF LOMA SYSTEMS**

*Julie Foskett talks to Simon Spencer, Managing Director of Loma Systems:*

**Corporate profile:** Loma Systems designs and manufactures inspection equipment to identify product defects and contaminants for the food industry. The company was established in the UK in the 1960s, and today is one of the leading global companies involved in food safety systems. Loma Systems have manufacturing facilities in the UK, the USA, the Czech Republic and China, with over 330 employees worldwide and machines installed in over 60 countries. They are proud to have worked with 35 of the world's top 40 food companies, including Nestle, Unilever and McCains.

The company has a philosophy of making their name synonymous with safe, reliable, and tough machines, delivering maximum uptime at a reasonable lifetime cost of ownership. The equipment is complemented by a good after sales service support team, with a thorough understanding of the pressure on companies working in the food industry today. The specific needs of industrial food production such as strict cleanliness and enhanced durability, have been key factors in Loma's product development, and follow the company's ethos of 'Designed to Survive'.

Loma was recently acquired by ITW, the well-known global manufacturer of advanced industrial technology. This acquisition helped Loma to refocus on their core product range of metal detectors, X-ray systems and checkweighers.

The company has brought revolutionary new technologies to market over the last 12 months and many processors and packers are already reaping the benefits of Loma's continued commitment to product research and development.

The most recent product in the Loma portfolio has been the new compact and versatile CW<sup>3</sup> Checkweigher, which the company considers the best machine currently available to the food industry.

The checkweigher can easily be integrated into high-speed lines with belt speeds up to 120m/min, making this unit ideal for today's high volume production lines. Fast and accurate, the CW<sup>3</sup> can cope with a wide range of flexible and rigid packs weighing up to 6kg, and future models will be able to handle heavier weight packs.

The CW<sup>3</sup> operates accurately at low temperatures and is resilient to the cold, which is crucial when many food production lines run in near freezing environments. As with all of Loma's products, this machine is constructed of stainless steel, including the bearings and rollers. The CW<sup>3</sup> will happily endure real-world production line conditions and the inevitable intensive cleaning processes needed to maintain hygiene standards. This new product is a good demonstration of Loma's commitment to providing affordable technology for use in demanding applications.

The launch of Loma's IQ<sup>3</sup> Metal Detector was heralded as a revolution in metal detection technology due to its advanced electronics, enabling the unit to auto-select the correct frequency for maximum contaminant sensitivity. No longer are operators required to manually optimise frequencies, which is both time-consuming and risky. The IQ<sup>3+</sup> version adds the benefits of an easy to use and intuitive colour touch screen; making it even simpler for operators to use and achieve maximum functionality from the equipment.

Another of Loma's successful developments has been the recent launch of the next generation range X-ray system - the X<sup>4</sup>. The X<sup>4</sup> offers the very latest advances in X-ray technology, coupled with the highest levels of accuracy, reliability, safety and longevity. Loma has focused on the ownership experience, working on operator requirements, reliability and usability issues. The X<sup>4</sup> system is robust, hygienic and simple to use, offering customers a sophisticated, easy-to-operate and multi-functional inspection system.

Even with the toughest machines on the market, problems can occur and Loma fully understands the impact of lost production time, which is why a team of dedicated service engineers are on hand to ensure they are kept in top working order.

These teams are comprehensively trained to deliver a fast and effective response when disaster strikes. When a customer calls with a problem, Loma guarantees to get the right engineer on site with the right parts as quickly as possible.

The company has 20 service technicians on the road in the UK, four in Ireland and another ten in Europe, and Loma prides itself on having the best Response Times and First Time Fix Rates in the industry. Loma's key objective is to deliver maximum uptime from their equipment, and focuses on continually improving their performance against these targets.

Through the continual development of new products, Loma Systems have proven that their range of equipment offers the best and most advanced inspection technology available, and will continue to play a major part in the field of global food safety.

For more information on Loma Systems please visit [www.loma.com](http://www.loma.com) or telephone: + 44 (0) 1252 893300.

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