



Intelligence in industrial
process

FOR THE DEVELOPMENT OF YOUR
INDUSTRIAL PERFORMANCES



Dynamic weighing
& Intelligence in industrial process

DYNAMIC WEIGHING & intelligence in industrial process

Vendée Concept designs and manufactures innovative equipment for the food industry.

Our intelligent products range (CALIBRA) and our performances solutions incorporate specific technological processes and concepts like automation, grading, weighing, supervision, conveying and handling.

All of our solutions could be adapted to your specific needs.

Our expertise at the service of innovation offers you optimal product processing: speed of transfer, production data monitoring and traceability.

All of our machines are made of stainless steel to match to the need of the food industry.

Our main clients come from the poultry, seafood, meat, elaborated products, bakery, confectionery, fruits and vegetables industries.



Poultry



Seafood



Meat and
Elaborated products



Bakery and
Confectionery



Fruits and vege-
tables

Our distributors and sales representatives are covering a large part of the world. You will find them in North-America, Latin-America, Central-America, Africa, Asia and Europe.

We have a strong presence outside of France. Our clients come from more than 30 countries and it has allowed us to have roughly 40% of our turnover coming from the export.



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**French market
Leader**



STAFF

Roughly 60 people work in Vendée Concept.

Our design department includes approximately 20 engineers who are the key to our success. We also have mechanical, electrical and automatism offices where the drawing of our machines are manufactured.

Our IT-Department develops by itself all of the machine and supervision's software. We have designed our own industrial computers to match the needs of the food industry.

Our finished products are made and assembled at the head office, in La Roche sur Yon.

The workshop is composed of different working areas: cutting, welding, passivation, electricity, R&D Room, assembly.



French manufacturing

Our manufacturing plant is located in Vendée, on the french atlantic coast.



NEW

CALIBRA T QUARTZ,

Certificated checkweigher according to the OIML and MID CLASSES X AND Y guidelines.



Patented and certified checkweigher

This checkweigher offers optimal products processing and a high weighing accuracy. Designed to be robust and adapted to the wet environment of the food industry, it features a patented hinged belt which allows an optimal cleaning and a significant decrease of the maintenance's costs. Our checkweighers are certified according to the OIML and MID specifications (X and Y classes) LNE Certificate – 33969. The ejection systems are various: Compressed-air blower, flipper, tiltable conveyor, etc. We have several well-known customers in the food industry who have decided to trust us.

Supply system	Manual or automatic
Type of belt	Patented hinged belt
Sealing	IP67 or IP69 (option)
Temperature	From +0°C to 30°C
IT	Industrial computer UC PANEL
Production data collection	RECUP S ou GESTPROD (Software)
Production rate	200 products / minute
Certification	MID Directive compliant (2014/32/UE)



- Approved and patented version
- Simplified and resistant design
- Waterjet cleanable
- Easy to set up and program
- Complementarity with GESTPROD software

Certified accordingly to the classes X and Y



CERTIFICAT LNE - 33696

CALIBRA ROBOT, robotic integration

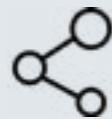
Vendée Concept incorporates robots over your production lines

The different CALIBRA ROBOT machines are extremely flexible and allows the automation of countless tasks in the food industry.

The actual range of robot STAUBLI, YSKAWA, FANUC, SCHEINDER and KUKA allows us to answer a plurality of application: fixed weight tray loading, pick and place, weight conformity checking, palettizing, etc.



Pre-project custom studies



Innovative technology 4.0



Workflow optimization

Our pick and place applications

Pick and place means taking products somewhere and then, placing them somewhere else.

Example: chicken fillets

Before entering the robotization zone, the products are weighted and checked by a camera to be placed in fixed-weight wooden trays.

This automation reduces the painfulness of the tasks and significantly increases the production.



Technological innovation is part of Vendée Concept's DNA.

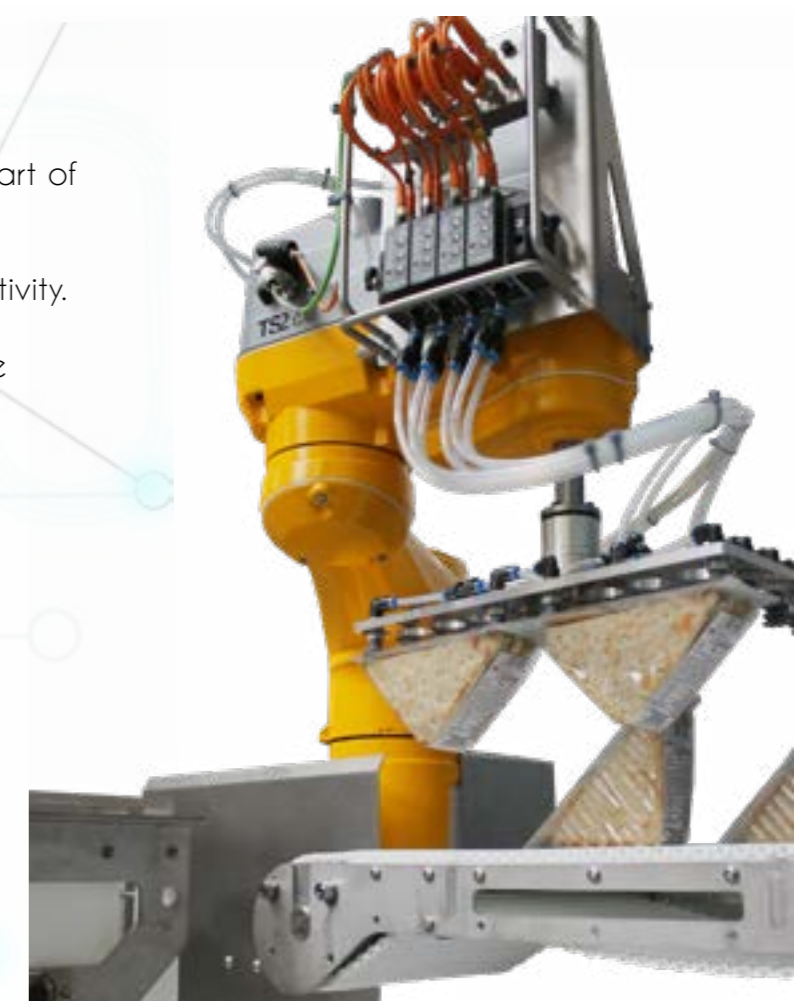
R&D represents 10% of our activity.

We are developing innovative processes to answer the new means of production the 4.0 industry offers.

We manufacture the mechanical grip of the different robots.

The intake system may vary according to the product to manipulate (size, temperature, matter, etc.)

Our R&D department covers this task.



• Adaptability of the robots according to the use, to the product.

• Automatic supply system

• Design of customizable mechanical grip for the food industry.

• Various robotic use

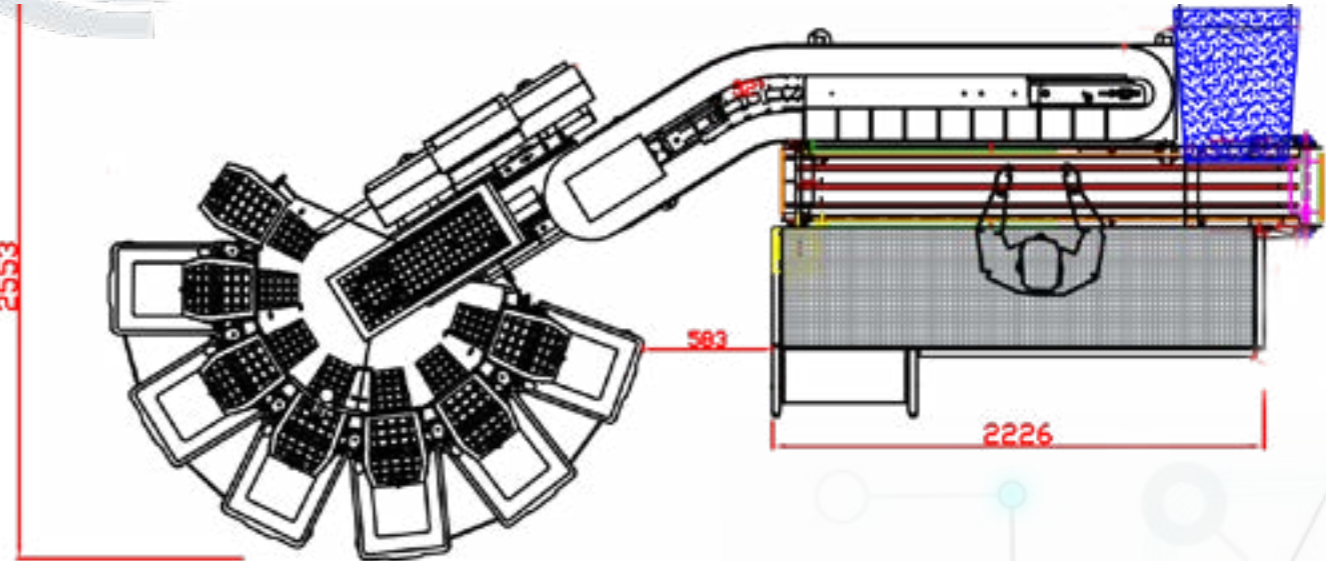
Robots integration by our teams to optimize your production lines.



CALIBRA CC-V, Circular grader

An innovation made by **Vendée Concept**

The products are sorted according to their weight or their size thanks to a weighbridge or an embedded video system. Then, the products are conducted to an intelligent motorized deflector. This new process allows a 100% electric and ultra-compact ejection. The products are eventually carefully sorted toward some collecting chutes.



Innovative technology 4.0

Custom installation according to your needs

Available for rent under specific conditions

Supply system	Manual or automatic
Type of belt	Synthetic or modular belt
Weighing system	Weigh conveyor or video
Belt width	200mm
Ejection system	Smart deflector system (4.0)
Ejection slot	Up to 7 possibilities (6 + 1 for the unwanted left over)
Type of receiver	Stainless steel collecting chutes.
Target's size grading	Electric automatic shutters
IT	Industrial computer - UC CUBE - Touch screen 10.4"
Production rate	Up to 10 000 products/hour
Power	100% electric - 220 Volts

INNOVATION VENDEE CONCEPT

“ That grader is compact and has a great output. Mechanically speaking, its design is simple thanks to its motorized system. We are satisfied with this machine.

M. TAUGE Jean-François, SOCIÉTÉ CADORET, LOCMARIQUER

” Smart deflection system 4.0

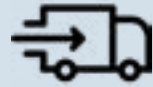
- ✓
- Ultra compact
- Up to 10 000 products/hour
- 100 % electric - 220 Volts
- Simple and resistant design
- Significant reduction of the maintenance's cost.



CALIBRA CC, Compact grader

A compact and efficient design

Products come one by one into the grader. They are detected by a photoelectric cell and then they are sorted with a weighbridge. Products are ejected according to their size, which are first predetermined in the grader's program. This machine features 3 to 8 ejection posts, combined left/right or in line. CALIBRA CC increase your productivity and respect your space requirements.



Short-term delivery

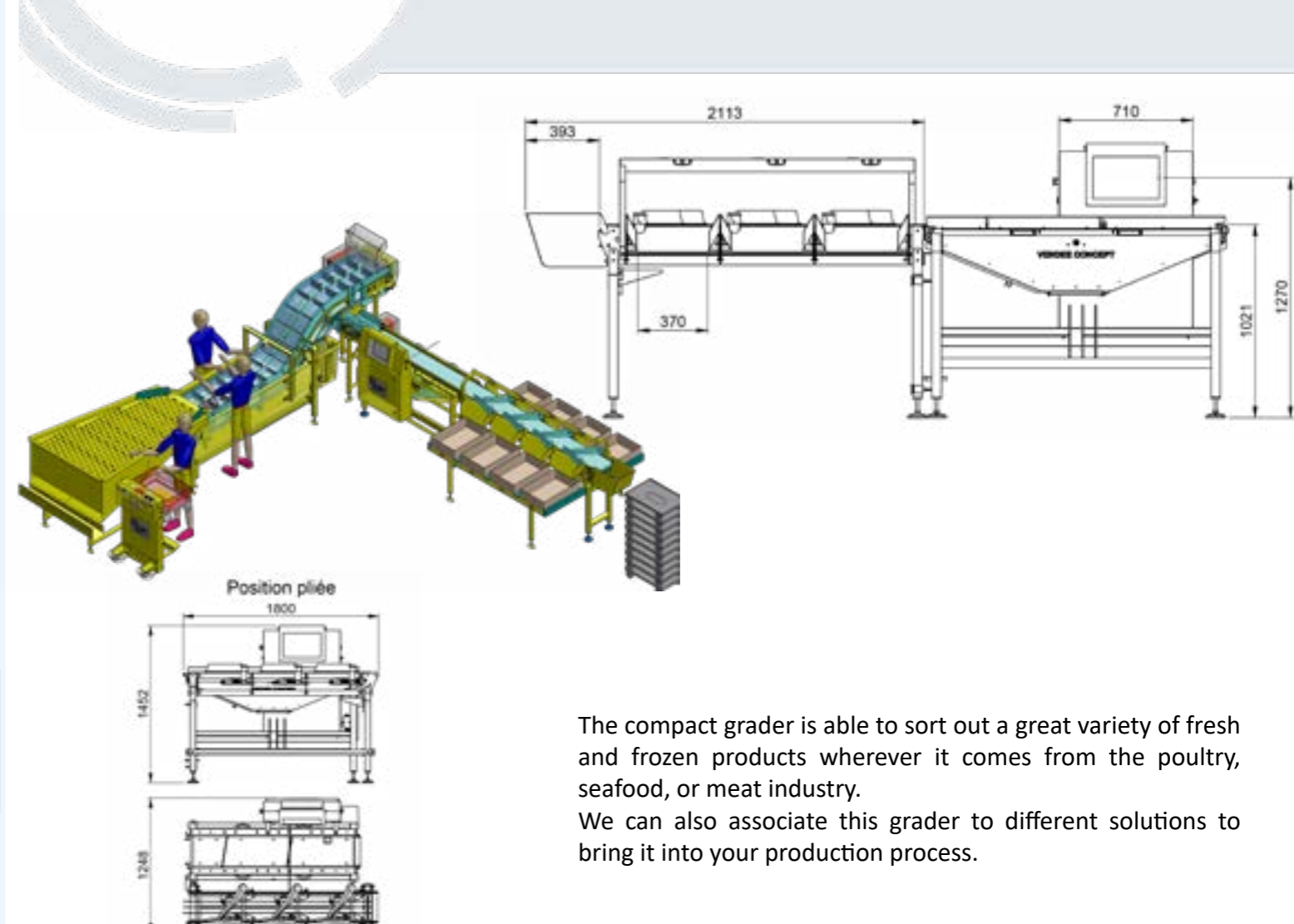


Custom installation according to your needs



Available for rent under specific conditions

Supply system	Manual or automatic
Type of belt	Modular belt
Weighing system	Weighing conveyor
Belt width	254 mm / 305mm
Ejection system	Curved flipper courbe with or without spoon
Ejection slots	Up to 8 possible
Type of receiver	Stainless steel collecting chutes
Amount grading	Light strip with buttons
IT	Industrial computer - UC CUBE - Touch screen 10.4"
Production rate	Up to 10 000 products/hour
Power	100% electric - 220 Volts



The compact grader is able to sort out a great variety of fresh and frozen products wherever it comes from the poultry, seafood, or meat industry. We can also associate this grader to different solutions to bring it into your production process.



- Ultra compact
- Production rate : up to 10 000 products/hour
- Quantity calibration
- Robust and simplified mechanical design
- Easy to install and program



More than 28 years of expertise into the dynamic weighing for the food industry

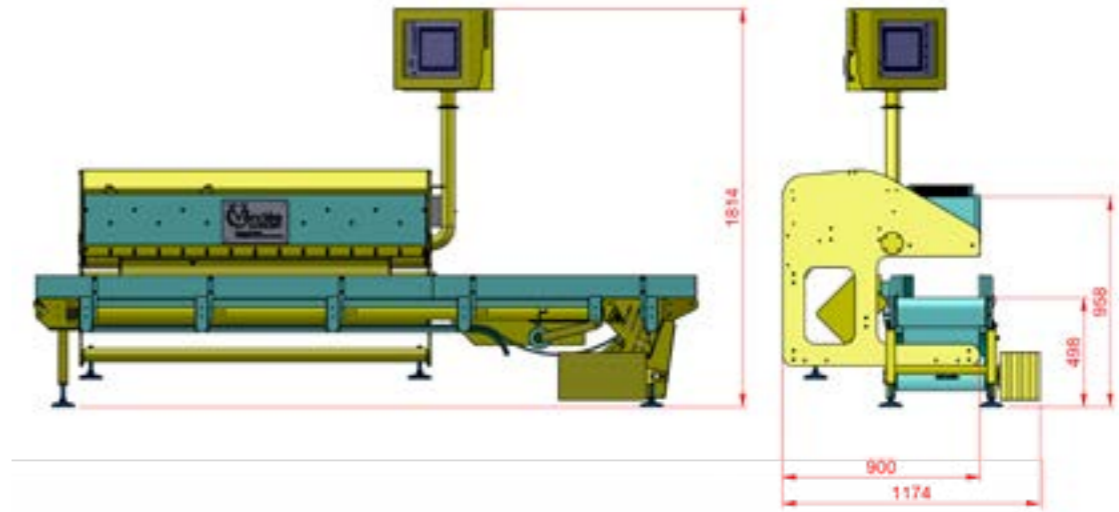
CALIBRA OPEZ-B, Multihead weigher

A precise association system

The CALIBRA OPEZ-B is a product combination system for making fixed weight doses. This machine is suitable for fresh, frozen or fragile products.

This machine has been designed in 304l stainless steel to meet the new expectations in terms of cleaning. The conveyor of recovery of the doses is equipped with a modular belt for its advantageous characteristics in the food-processing environment. This equipment can be cleaned by a high-pressure jet of 20 bars.

The OPEZ-B ensures easy maintenance thanks to the homogeneity of its mechanical and electrical components.

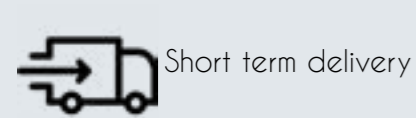


The CALIBRA OPEZ-B works in two steps. The upper part is used for product dispensing. Here there are 7 weighing buckets which are emptied into 14 angled opening buffer flaps (2 for each bucket).

The upper bucket is rotated through 90° and placed on the buffer flap. At this point, the program calculates the best combination to match the target weight.

The selected products are tipped on a modular conveyor for transfer to the tray.

Each product must be placed individually into one of the 7 buckets. When a product is weighed, the



Short term delivery



Customized implementation according to your needs



Available for rent under special conditions

Supply system	Manual
Deposit type	Bucket
Weighing system	Up to 10 integrated weighing systems
Ejection type	Flipper for non-compliant associations
Ejection number	Up to 20 automatic hatches
Reception type	Released dose on a conveyor equipped with a flipper
Batching	Combination of a predetermined amount in a batch
IT	Industrial computer - UC CUBE - Touch screen 15"
Production rate	Depending on the deposit
Power supply	Electric + compressed air (6 bars)



- Association system for fresh or frozen products
- Low maintenance costs
- Easy to install and program
- Complementarity with GESTPROD software

CALIBRA OPEZ-B Available for rental



CALIBRA CD, Batcher grader

An efficient combination for the grading & batching of your products

The Vendée Concept grading and batching machines are customized according to the products: shapes, sizes, weights, etc.

This system sorts and groups the products according to a defined weight using a Vendée Concept weighing bridge.



Customized and qualified pre-project studies

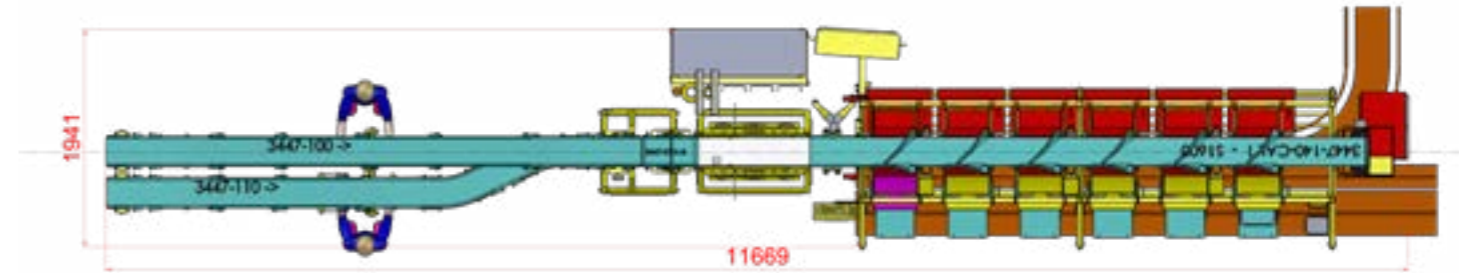


Customized implementation according to your needs



1-year hardware warranty

Supply system	Automatic
Belt type	Modular belt
Weighing system	Weighing belt
Belt width	Custom-made according to the products
Ejection type	Flipper, blowgun, pale, tilting, smart deflection system
Range of the tray	Up to 12kg
Receptacle type	Stainless steel reception bucket
Batching	Ramp with illuminated buttons and buffer flaps
IT	Industrial PC - UC CUBE - 15" touch screen
Production rate	Up to 12 000 products/hour per line



Our machines are fully made of stainless steel and are modular in order to meet the hygiene and cleanability constraints of food processing plants.

Computer systems and industrial PCs are designed by Vendée Concept for optimum control.

COMPATIBLE WITH INTELLIGENT CONVEYOR «OVA-B» TO OPTIMIZE REAL TIME OUTPUT (P18-19)

The **GESTPROD** software is the ideal complement to collect information from our CALIBRA range. Available as an option, it combines production management with a traceability and stock management tool.

GESTPROD is a tool for real-time recovery of production data.

A simplified labeling function allows you to edit your labels.



- Automatic feeding system
- Stainless steel and modular design to meet hygiene requirements
- Compatible with our intelligent conveyor OVA-B
- Complementarity with GESTPROD software

Customized and personalized design according to your needs



CALIBRA CV, Video grader

A different sorting vision

The CALIBRA CV sorts the products according to their size (length, width) thanks to an on-board video system. It is possible to associate a video system to our weighing conveyor.

Weighing and video are controlled independently by their industrial PCs for greater flexibility.



Customized and qualified pre-project studies

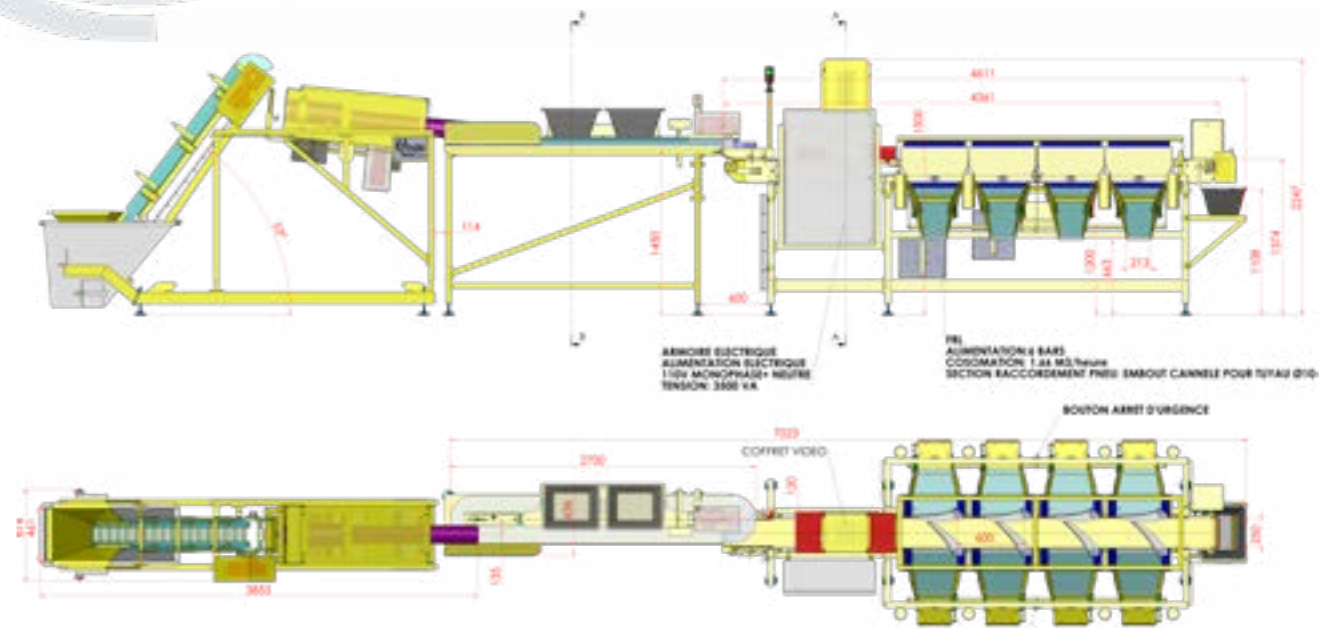


Customized implementation according to your needs



1-year hardware warranty

Supply system	Automatic
Belt type	Full belt
Video system	Camera with intuitive and precise adjustment
Belt width	Made to measure according to product
Ejection type	Flipper, air-compressed blowgun, pale, tilting, smart diverter
Ejection slot	Made to measure as required
Reception type	Stainless steel reception chute
Batching	Illuminated push-button ramp + buffer flaps
IT	2 INDUSTRIAL COMPUTER - UC CUBE -Touch Screen 15"
Production rate	12 000 products/hour per line



The products are sorted toward stainless steel receiving chutes equipped with rubber flaps and a HD500 coating to protect the product during ejection.

A system of luminous beacons and sirens signals batching defects (red beacon) and filled automatic hatches (green beacon).

The automatic hatches allow the batching in number of pieces in the different ejections.

On-board video system that can be combined with a weighing conveyor.



- Automatic feeding system
- Can be combined with a weighing conveyor
- Compatible with our intelligent conveyor OVA-B
- Complementarity with GESTPROD software

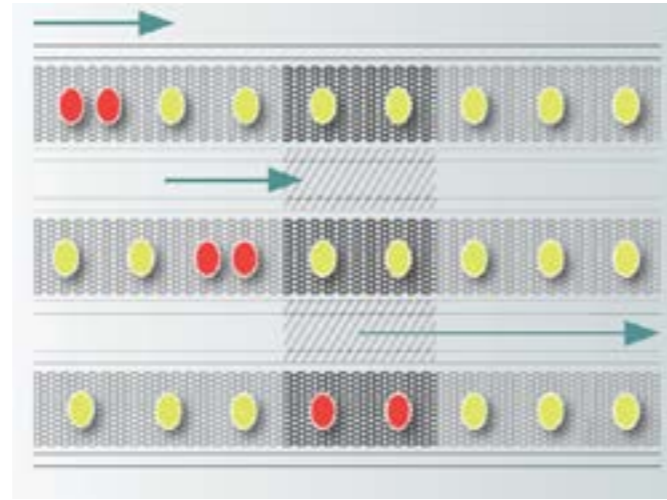


CALIBRA OVA-B, Intelligent conveyor

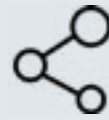
Adjust the supply of products in real time

The intelligent conveyor works in combination with our CALIBRA range. It considerably improves the speed of the VENDEE CONCEPT grading machines by adjusting the product infeed in real time.

This system is compatible with all our CALIBRA modular belt graders with automatic feed system.



Real time adjustment



Technologie innovante 4.0

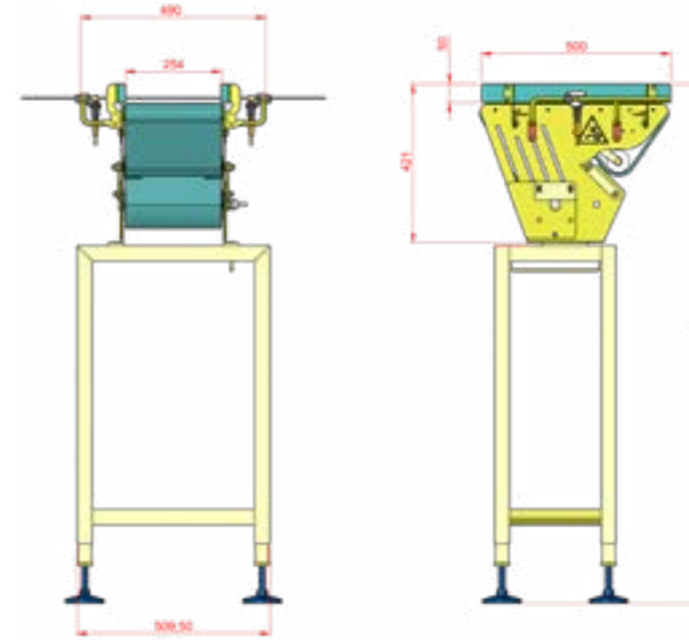


Implantation sur-mesure selon vos besoins



Optimisation des flux de production

Supply system	Automatic
Belt type	Modular belt
Belt width	According to product
Motorization	Brushless system with separation cell
Cadence	Optimization
Frame	Stainless steel
Guiding	Adjustable HD



This system is equipped with an intelligent brushless motor, it allows products to be spaced one by one upstream of a Vendée Concept weighing conveyor in an instant. It optimizes production rates and reduces weighing errors.

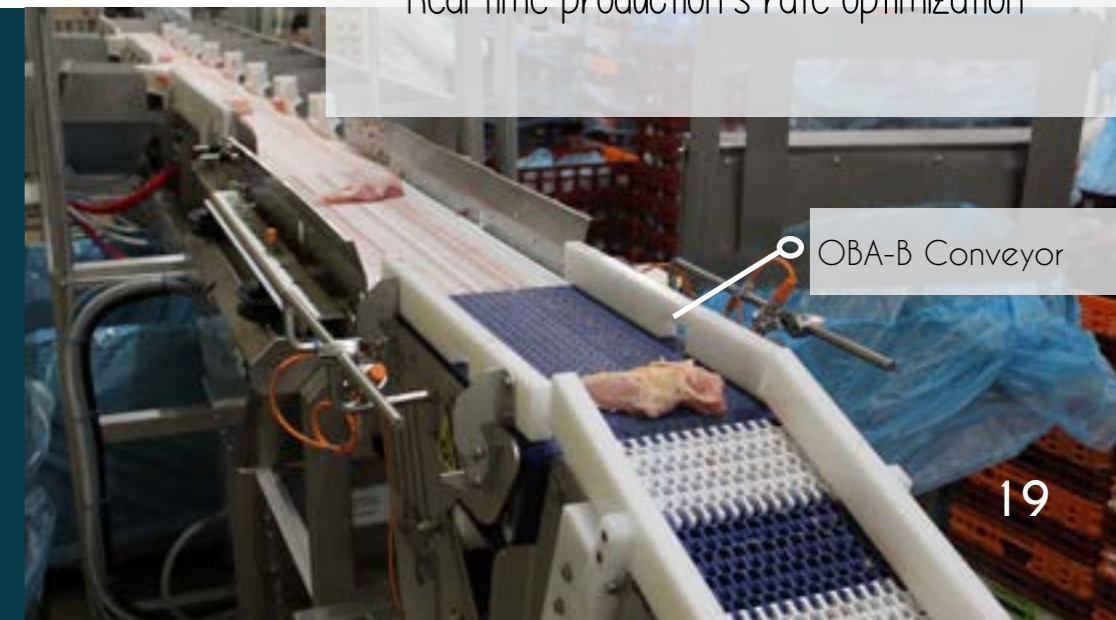
Its ultra-compact design makes it easy to integrate into your existing production lines.



Real time production's rate optimization



- Increase in machine output
- Optimization of the supply system
- Compatible with our CALIBRA range
- Compact intelligent conveyor



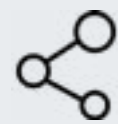
CALIBRA SL, Cutting line

A smart cutting line

The CALIBRA SL Station Line allows cutting operations to be carried out in individual stations.

The objective is to control the rate at which the products are sent to each deboning station, to improve the ergonomics of the workstations and to limit the handling involved in collecting the products from the cutting process.

This system is a pioneer in turkey leg cutting.



Innovative Technology 4.0

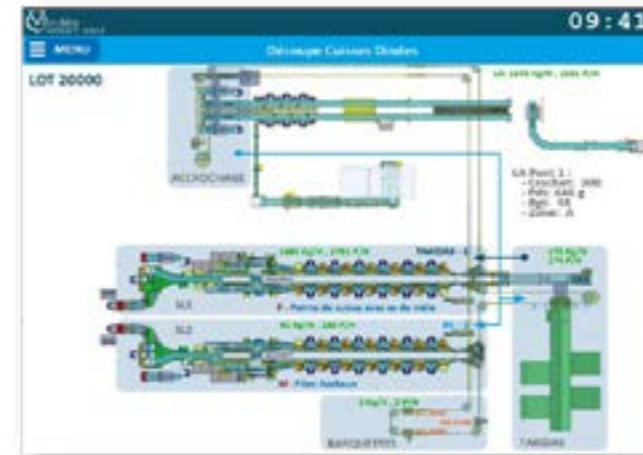


Customized implementation according to your needs



Optimization of production flows

Supply system	Automatic
Belt type	Modular belt
Dispatch system	Automated by individual station
Belt width	Made to measure according to product
Ejection type	Curved flipper
Cutting station	Adjustable according to the morphology of the operator
Reception type	Stainless steel reception chute + work table
Control station	Individual by operator
IT	UC CUBE - graphical user interface CALIBRA SL
Production rate	Adaptable by operator and equitable distribution



The **graphical interface** has been redesigned by our IT engineers to make the line easier to operate.

The configuration of the programs is simple, quick and intuitive, saving time for the production manager in his control choices.

The Calibra SL's computer system allows to control productivity and material yield.

A station at the end of the line enables quality controls to be carried out.



- Automated and individual line
- Ergonomic design
- Real-time production data recovery
- Pioneer in the turkey sector in France

Individual, personalized and ergonomic workstation



CALIBRA CD, Bi-line grader

The bi-line oyster grader

The two-line grader has been designed for the oyster market, its compact chassis promises precision and speed of weighing.

The rate of 20 000 oysters/hour respects the fragility of your oysters thanks to an adequate ejection.

The materials adapted to the oyster farming field guarantee the efficiency of the weighing in humid and saline environment.



Customized and qualified pre-project studies

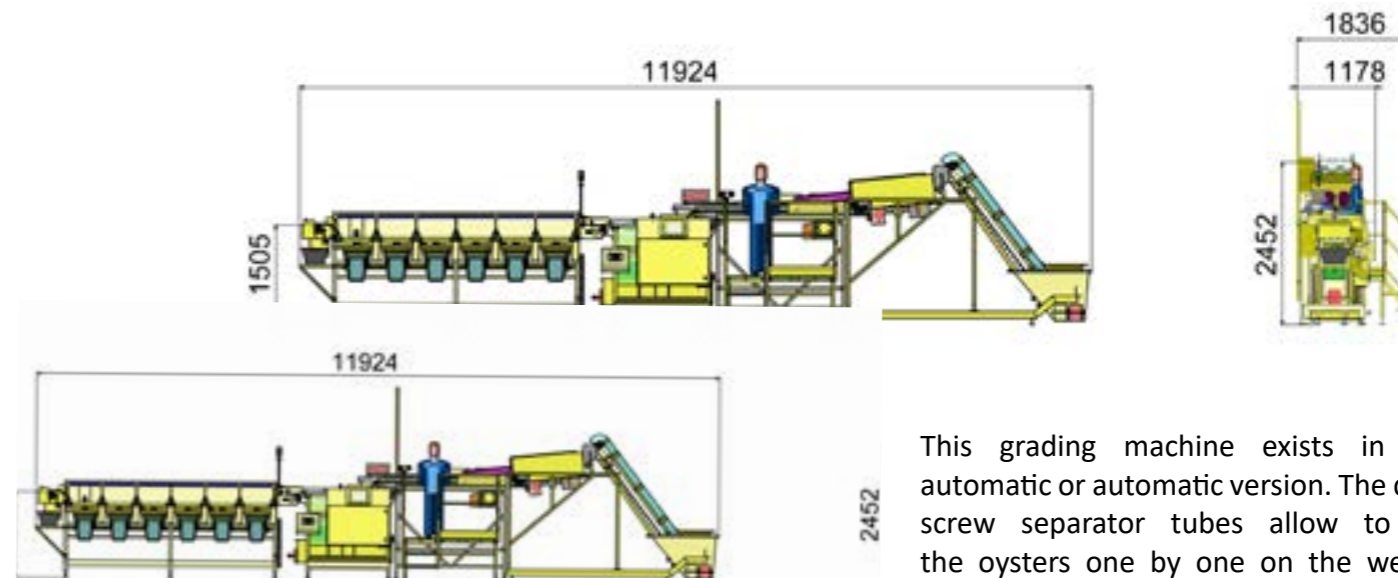


Customized implementation according to your needs



1-year hardware warranty

Supply system	Manual, automatic or semi-automatic
Type of belt	Modular belt and full belt
Weighing system	Weighing conveyor or video
Belt width	400 mm
Ejection system	Flipper
Ejection slots	Up to 7 possibilities
Type of receiver	Stainless steel collecting chutes
Amount grading	Light strip with buttons
IT	Industrial computer - UC PANEL - Touch screen 8.4"
Production rate	Up to 20 000 products/hour



This grading machine exists in semi-automatic or automatic version. The double screw separator tubes allow to bring the oysters one by one on the weighing conveyor.

This principle improves the timing of the grading machine by separating the oysters one by one.

A conveyor allows to return the duplicates to the hopper at the beginning of the line.



We are very satisfied with the grading machine; it has a good weighing accuracy. It is simple to operate and easy to program. Vendée Concept is a reactive and friendly team!

M. LECOILLARD Philippe, BLAINVILLE-SUR-MER



Special oyster grading machine for oyster aquaculture



- Automatic supplying system
- Compact design
- Easy to program
- Can be combined with a video conveyor
- Materials suitable for salty and humid environments



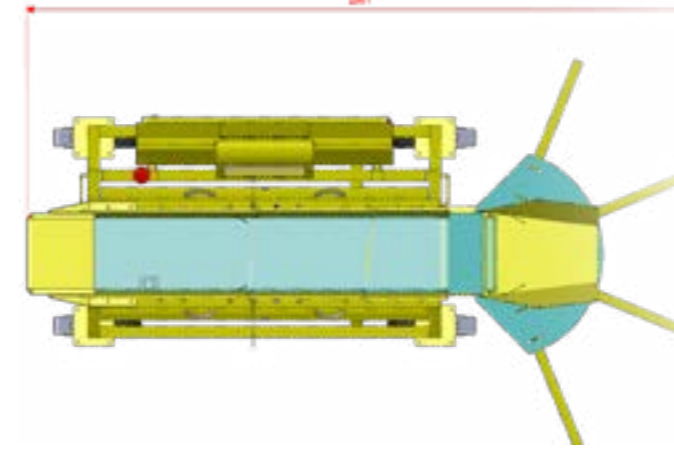
CALIBRA CVV, Grader for living poultry

Mobile grading machine for living poultry

This grading machine enables live poultry to be sorted automatically according to their weight on the farm.

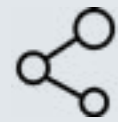
This system allows the selection of the best poultry for slaughter.

The birds are gently handled on the weighing conveyor and are then gently directed through an intelligent diversion system.

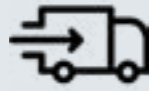


Live birds are manually deposited and then automatically directed to an intelligent motorized diverter in different directions using a slide chute.

Its ultra-compact chassis with wheels with brakes allows optimal mobility in a confined space.



Innovative Technology 4.0



Short term delivery



Optimization of production flows

Supply system	Manual
Belt type	Modular belt
Weighing system	Weighing conveyor
Belt width	305 mm
Ejection type	INTELLIGENT 4.0 Deflection System
Weighing accuracy	+/- 10 gr
Receptacle type	Sliding chutes
IT	Industrial PC - UC PANEL - Touch Screen 8.4"
Production rate	2,400 living poultries /hour
Power supply	100% electrical - 220 Volts



- A ultra-compact weighing system
- Gentle ejection by means of a slide chute
- Stainless steel and modular design to meet hygiene requirements
- Optimal mobility of the weighing system

Mobile grading machine for poultry farming



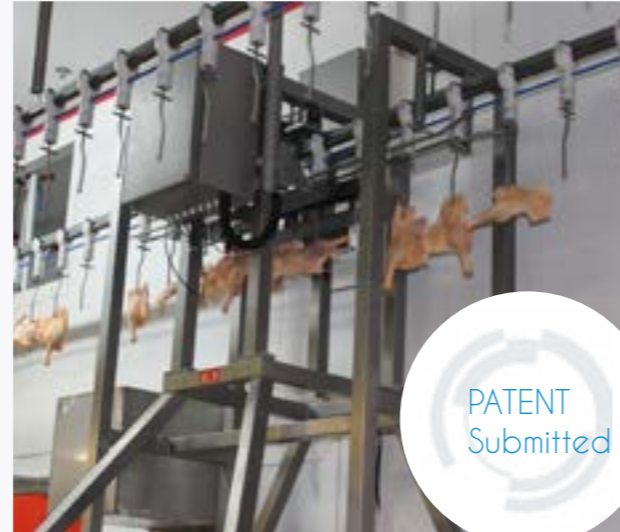
CALIBRA LA, Overhead grader

A patented overhead weighing system

Vendée Concept has patented its aerial weighing system.

The aerial grader frees up floor space thanks to overhead conveyors fixed to the ceiling.

CALIBRA LA Hook is perfect for processing duck fillets.





Vendée Concept has also developed an aerial grading machine with trays for a better ergonomics of the stations. The pieces of poultry cut on the shell line are placed by the operators in trays passing in front of their workstations.


This version also exists for weighing foie gras. This delicate product needs to be conveyed in respectful conditions. Ejection is done by tilting the tray towards a receiving chute. We offer an optional cooling line.

For the CALIBRA LA Crochets, the ejection of the products is done by means of pneumatic unhooks, which come to push the product according to the caliber towards a stack of bins.



 Customized and qualified pre-project studies

 Customized implementation according to your needs

 Optimization of production flows

Supply system	Deposit of the products during the cutting process
System type	Aerial rope with hooks or trays
Weighing system	Overhead weighing bridge
Ejection type	Pneumatic pick-up
Scope of the tray	Up to 12.5 kg
Certification	Complies with the IPFA directive - Y(a) - (OIML R51)
IT	industrial PC - UC CUBE - Touch Screen 15"



- Performing aerial system
- Product-friendly ejection
- Saving floor space
- Pneumatic pick-ups
- Complementarity with GESTPROD software



Precise and patented overhead calibration

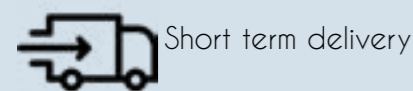
CALIBRA SA, Semi-automatic grader

Continuous flow weighing

The CALIBRA SA allows to weigh a continuous flow of products in batches for packaging. The system is composed of a stainless-steel hopper, a lifting conveyor and a semi-automatic weighing station.

The system can handle fresh or frozen products with conveyor feeding.

Its ultra-compact chassis made up of wheels with brakes allows optimal mobility in the production area.



Short term delivery

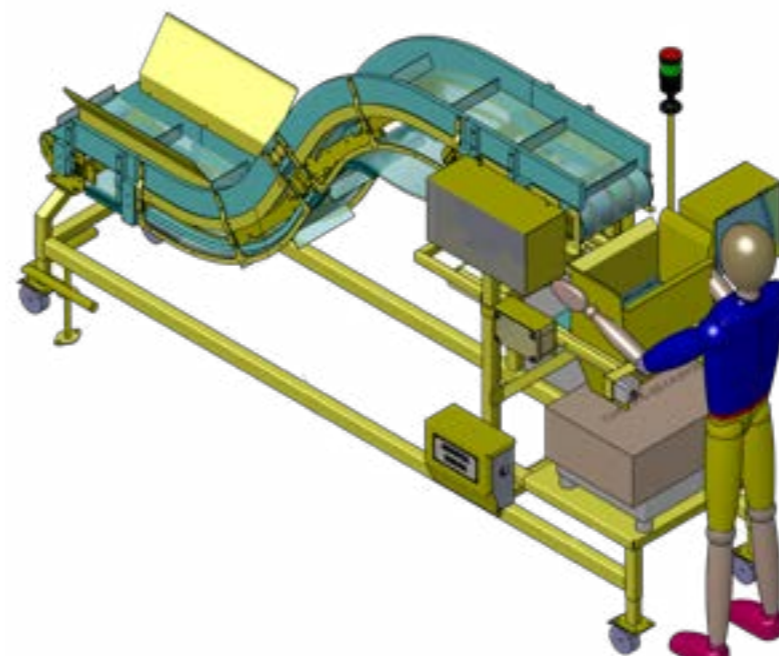


Customized implementation according to your needs



Optimization of production flows

Supply system	Hopper + elevator conveyor
Belt type	Modular
Weighing system	Scale with embedded waterproof indicator
Ejection type	Stainless steel chute with pneumatic closure
Display	Large weighing display
Bracket	Stainless steel table
Electric box	Stainless steel box with cable passage
Beacon	LED type light
Mobile frame	Castor wheels with braking system



The products arrive in bulk on the elevating conveyor to the weighing station.

A tray waiting on the scale, via a filling instruction, is filled until the expected weight is reached.

When the setpoint is reached, a beacon lights up and the pneumatic flap closes to allow the operator to adjust the weight in hidden time.

Once the tray has been changed manually, validation of the luminous push button allows the trapdoor to be reopened.

The display allows the programming of a weighing instruction. The operator replaces the container manually.



- Ultra-compact weighing system
- Handling of fresh or frozen products
- Stainless steel and modular design to meet hygiene requirements
- Optimal mobility of the weighing system

Continuous-flow weighing system



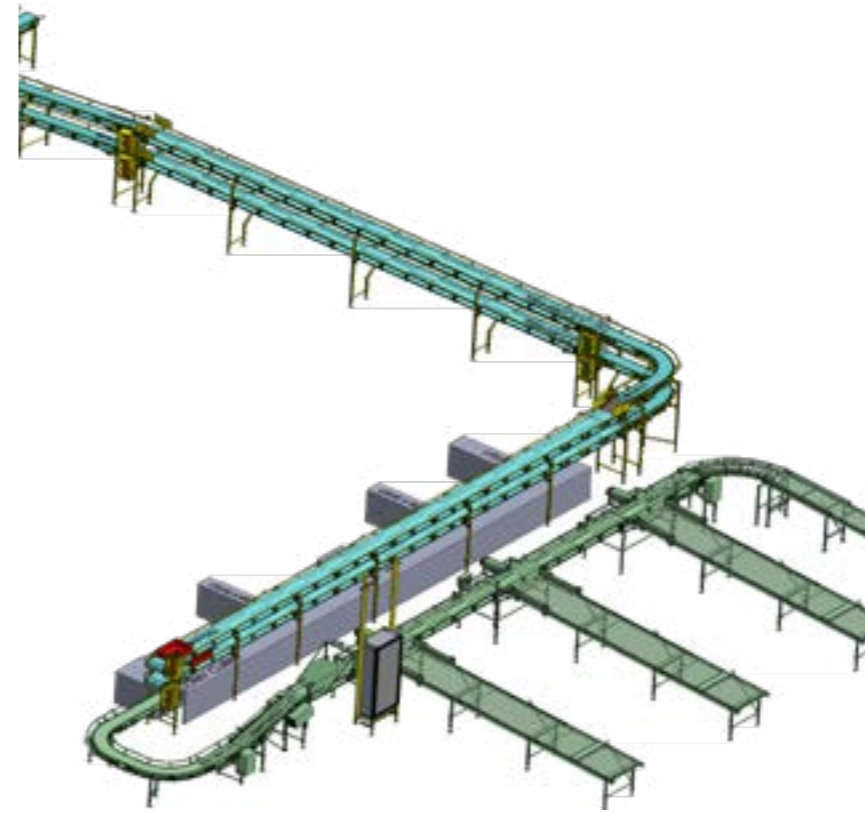
CALIBRA TC, parcel sorter

An efficient and computerized parcel sorter

The CALIBRA TC is specially designed for your order preparation installations in all food processing sectors.

It allows you to distribute the parcels according to different criteria in real time: reference, customer, type of product, etc.

This sorter makes sorting easier by reducing handling.



The sorter is associated with a barcode reader system ensuring a perfect traceability of the product. This in order to avoid sorting errors and thus increase the performance of your shipments.

The sorter is made up of several elements: dynamic picking-stockpiling zone, timing device, diverter, centering device and ejector.

The ejector stations are controlled by our computer system for data processing and analysis, screen/client station for displaying route numbers and automaton for managing parcel sorting.

The screens are mounted in waterproof boxes.



1-year hardware warranty



Customized implementation according to your needs



Optimization of production flows

Supply system	Automatic
Belt type	Modular and rollers
IT	Screen 24"
Production rate	from 1000 to 3600 parcel/hour
Ejection type	Pneumatic pusher or roller belt
Automaton	Through-beam cells
Driving synoptic	Visualization of reports on computer/screen



- Multi-platform package
- Adapted to any type of packaging
- Ergonomic, limits handling of packages
- Individual tracking of each parcel
- Complementarity with GESTPROD software

Efficient and computerized parcel sorter



CALIBRA ML, linear weigher

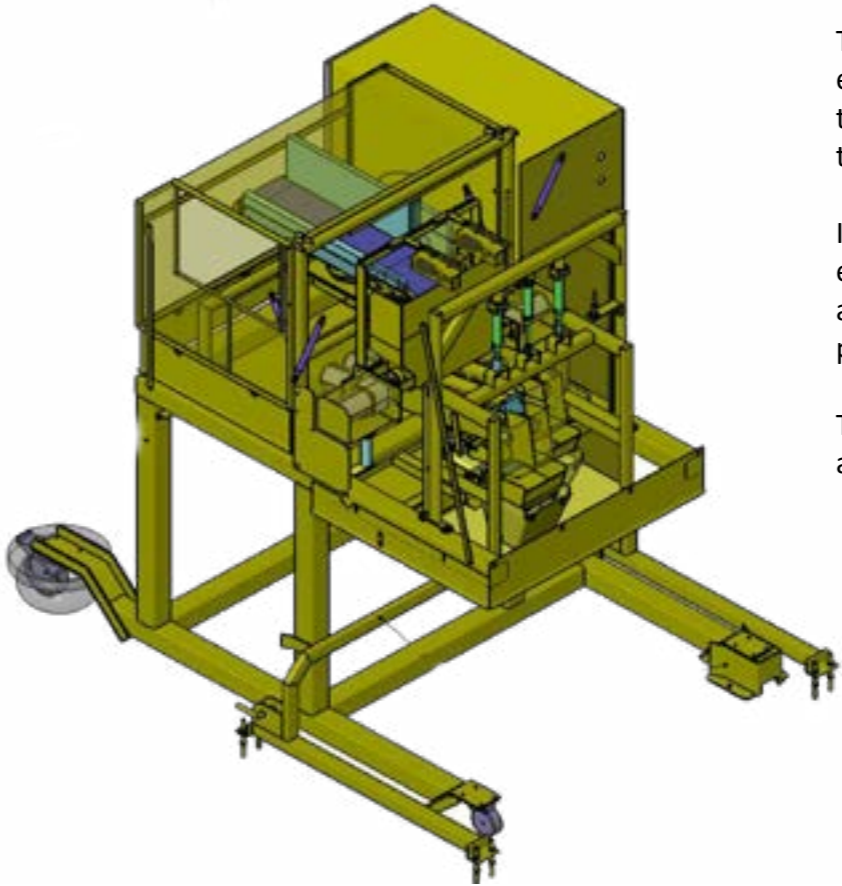
An associative weighing solution



This weigher offers the possibility to combine fixed weight products. It is specially designed for the calibration of delicate, small and sticky products.

Its objective is to compose doses at constant weight and then transfer them to a loading area or to a suitable packaging.

The feeding system is variable according to the type of product to be processed: screw system, vibrating system or conveyor.



The linear weigher is designed with removable elements to facilitate access for cleaning and thus meet the hygiene standards imposed in the food industry.

It is a robust, efficient and reliable piece of equipment that can be adapted to several applications. Can be combined with a packaging line.

The supply system is automatic and variable according to the product to be processed.



Customized and qualified pre-project studies



Customized implementation according to your needs



1-year hardware warranty

Supply system	Automatic
Weighing range	0 to 10 kilos
Weighing head	Equipped with IP67 strain gauge cells
Number of ejections	1 to 5 lines
Reception type	Pneumatically operated opening
IT	Industrial computer - UC CUBE - Touch screen 15"
Production rate	up to 20 weighings / minute



- Adapted for delicate, small and sticky products
- Automatic supply system
- Adapted to any type of packaging
- Complementarity with GESTPROD software

Dosing for sticky and delicate products



PERFORMANCE SOLUTIONS



In addition to our CALIBRA product range, Vendée Concept develops mechanical solutions adapted to your needs. We offer a wide range for the conveying and processing of your products, the automation of your production lines and the handling of live poultry (container dock and crate dock).

Contact us for the consultation of our catalogue «mechanical solutions».



To respond to the problems linked to MSDs, we offer a range of products to improve the working conditions of your employees and increase their productivity: bin lifts, workstations, platforms, etc.

Contact us to consult our catalogue «ergonomic solutions».



Our IT team develops and implements the software adapted to your needs for a reliable and traceable management of your production processes.

Through the UBIQUITY remote maintenance contract, our teams guarantee immediate intervention in real time on your CALIBRA range machines via a remote connection.

Vendée Concept offers several software packages for the recovery and processing of your production data.

Our supervisor allows you to retrieve in real time the production data of each connected machine and to record them in a SQL Server database. These data are available directly in the database and can be visualized via our GESTPROD software.

The Supervisor is a real performance tool. This solution combines production data with each other and offers a complete traceability of your production cycle.

The programming of our CALIBRA machines can be controlled remotely on a fixed station or on a touch tablet.

Vendée Concept is approved for the training of its machines.



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