Introducing the Vantage RFS ‘Lite’ from Stevens Group

Featuring:

- Touch Screen Operation
- Ingredient Tolerances +/- 5g
- Unlimited Recipes
- Unlimited Ingredients
- 400mm sq. Scale, 30kg Capacity
- Upgrade to Networked Version
- Simple User Manual
- Nationwide On-site Support

Big brother traceability - at little brother prices - read on for details...

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### Vantage RFS ‘Lite’ - Operator

**Quick to install, simple to use, popular with operators**

“Affordable traceability is here”

#### Simple Menus
- Users
- Ingredient
- Recipes
- Calibrate
- Backup / Restore
- Menu

- Simple menu - operators are given only minor choices to make on the terminal
- ‘Keep it simple’ is the order of the day

#### Speedo Display
- Just aim for the green section!
- Operators cannot proceed to the next ingredient until target weights are achieved
- Great for product consistency!

#### Traceability
- Operators are forced to enter traceability information before each weighing takes place
- The end of paper traceability records

#### Simple Setup
- Easy to add, modify or remove recipes from the system
- ‘Unlimited Recipes’ too!

### Vantage RFS ‘Lite’

**USB Traceability Reports!**

<table>
<thead>
<tr>
<th><strong>Batch Report</strong></th>
<th><strong>Ingredient Usage Report</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td>Simply enter the date range for your required Batch Report and out come the reports - complete traceability!</td>
<td>Simply enter the date range for your required Ingredient Usage and out come the reports!</td>
</tr>
<tr>
<td>Individual Batch Reports are generated for the date range which you enter into the Vantage Terminal.</td>
<td>Vantage Lite delivers PDF Reports straight from the production floor to a USB Key or Memory Stick.</td>
</tr>
<tr>
<td>The Lot Numbers provide you with traceability, the enforced target weights provide you with Quality Assurance.</td>
<td>Ingredient Usage delivers a summary of which Lot Numbers were used during the date fields selected, how much each Lot Number was used, against its target, then a total for the ingredient.</td>
</tr>
<tr>
<td>Simple Lot Traceability!</td>
<td>Simple Formulation Control!</td>
</tr>
</tbody>
</table>

### USB Traceability Reports
- List of all the recipes with all steps, targets and tolerances clearly shown
- Simple recipe auditing at a glance

### The system allows us to exercise total control over our Recipe Formulation and Production process and gives us 100% Shop Floor Traceability...

Gareth Franks, Head of Food Service, Domino’s Pizza
Janes Pantry Managing Director, Neville Morse, is delighted by the purchase of the system...

“We were told by Stevens about the impressive payback from raw ingredient reduction and at first we were sceptical. We’ve calculated that by installing this system into our bakery we’ve saved around 5% of our annual raw ingredient cost and at the same time we have virtually eliminated bad batches caused by Operator error.

I always knew that Operators tend to overscale, but I had no idea that enforcing weighing tolerances would produce such an improvement to our bottom line profitability...

Neville Morse, Managing Director
Janes Pantry