

Food Processing Solutions

Safer, space-saving access from the ground up.





Benefits and Options

Key Food Processing Solution Benefits

In modern food processing environments, plant uptime, worker safety, hygiene compliance, and efficient maintenance access aren't just "nice to have," they're mission critical. Whether it's poultry, meat, egg, animal feed or broader food manufacturing applications, our access solutions optimize real-world workflows while delivering peace of mind for safety and compliance teams alike.

Elevated Safety

Designed with non-slip surfaces and self-draining treads to prevent slips and falls in wet processing environments and fall-protection enhancements to further reduce risk.

Designed for Cleanability & Hygiene

Food processing standards demand surfaces that support rigorous cleaning protocols. Lapeyre systems can be configured to utilize materials and finishes that withstand frequent washdown and align with facility sanitation workflows without degrading performance.

Efficiency that Boosts Production

Efficient access solutions reduce the time it takes operators and maintenance crews to reach equipment for adjustments, inspections, and repairs and our modular designs allow fast reconfiguration for evolving plant layouts.

Compliance Confidence

Engineered to support safer work environments compliant with OSHA and industry best practices, reducing safety incidents and potential shutdown risk.

Benefits of 304 Stainless

- Excellent corrosion resistance in most food and washdown environments
- Proven durability under frequent cleaning cycles
- Cost-effective for large-scale access systems compared to higher-alloy alternatives
- Readily available, allowing for faster lead times and easier future expansion

01	Slip-resistant Treads & Platforms
Reduces risk of injuries on wet floors and during washdown cycles	
02	Custom Heights & Modular Builds
Fits unique equipment layouts and scales with plant growth	
03	Eliminates Caged Ladder Reliance
Satisfies fall protection requirements around elevated zones with guard rails and safety gates.	
04	Sanitation-Ready Design
Supports rigorous cleaning without trapping debris	
05	Efficient Chute, Bin & Machine Access
Minimizes downtime for maintenance & production adjustments	
06	Flexible Configurations
Adapts when processing lines or equipment shift	

Example Systems & Applications

Above-Tank Platforms:

Safe, stable access to mixers, fillers, and silos for inspection and sanitation.

Crossover Walkways:

Efficient worker flow over conveyors and equipment lines without disrupting production.

Elevated Machine Access:

Quick access to motors, gearboxes, hoppers and control panels for faster troubleshooting.

- Mixing tanks
- Storage tanks
- Stainless steel tanks
- Stainless steel platforms
- Separators
- Sorting conveyors
- Packaging conveyors
- Bagging equipment
- Palletizing equipment
- Extruders
- Mixers
- Fryers and ovens
- Labeling machines
- Baggers

Important Context:

- Facilities exposed to high chlorides, aggressive chemicals, or extreme sanitation agents may require higher-alloy materials (such as 316 stainless).
- In those cases, Lapeyre helps customers evaluate scope, placement, and expectations early to avoid misalignment.

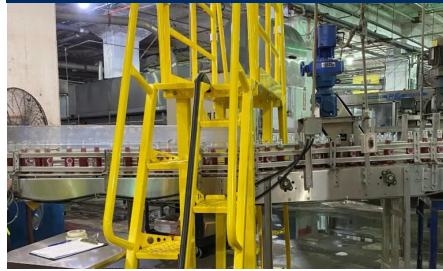


Tested and Proven Solutions by Lapeyre Stair

AUTOMOTIVE, TIRE



BEVERAGE, BOTTLING



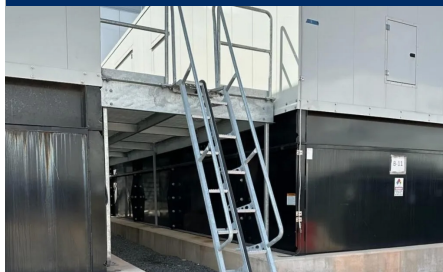
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