

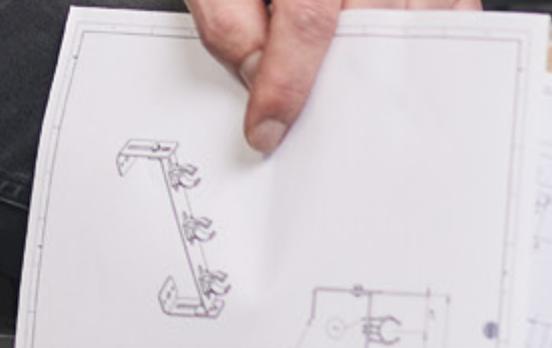
Meeting Point

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Technology from East Westphalia in the Austrian Alps:

SCHRÖTER PRODUCTS AT FLEISCHEREI HORNGACHER GMBH



Austrian Alpine Grass and Westphalian Technology

Ideal Conditions for First-Class Products at Fleischerei Horngacher GmbH

Hochfilzen. The name is music to the ears of many fans of the Alps, as a popular vacation resort in the Pillersee Valley and the venue of the extremely popular Biathlon World Cup. For the Horngacher family business, Hochfilzen is even more than that – namely the place where their high-quality premium meat products are created. The family-owned company boldly decided to expand in 2020, as the previous facilities consisting of a butcher's shop and a slaughterhouse had reached their limits. Since then, Schröter's innovative technology has also been on board.

Many well-known companies' success stories began in basements. The same is true of the family-owned company Fleischerei Horngacher GmbH. Back in 1997, Gerti and Wolfgang Horngacher started their own butcher's shop in the basement of their family home in Fieberbrunn, Austria, and success followed quickly thereafter. Just one year later, they acquired the local slaughterhouse.

Ethical Animal Husbandry, Regional Sourcing
Right from the start in 1997, the founders' top priority was that their meat products be regional and of exceptionally high quality. Factory farming and long transport routes to the slaughterhouse were just as unthinkable as livestock that had been treated with antibiotics or fed genetically modified feed blends. "Anyone that lives in an environment blessed with feed that is as good as we do should also feed their animals with just that: fresh alpine grass and mountain herbs. That was important to us then, and it's still important to us today," explains Stefan Horngacher, son of the founding couple and current general manager. This is why the Horngachers expanded their operations to include their own pig farm. The company's mission statement "It's not enough to know where it comes from, it's also important to know how it was raised" applies to both the company's own animals and those purchased from around the region.

Searching for an Innovative Technology Partner
The Horngacher family has remained true to these principles to this day, which has allowed the family to expand its range of products and high quality standards. In 2003, sons Stefan and Jürgen joined the company. The workforce grew steadily, and before long they were making plans to expand and



move the company's headquarters from Fieberbrunn to the neighboring town of Hochfilzen. The plans began to take shape. They found a location for the new building – at an altitude of over 1,000 meters, certainly one of the highest meat processing operations in the Alps. Horngacher began looking for an experienced technology partner:

“*The fact that Schröter is also a family-owned business is nice, but it wasn't the deciding factor. Schröter is one of the leading players in the industry, known for outstanding service and customized solutions. That's what counted for us.*”

— **STEFAN HORNGACHER**
General manager of Fleischerei Horngacher GmbH

Precisely these industrial systems, which cover the entire range of meat processing operations and were specially manufactured according to Horngacher's unique requirements, are now located at the new site in Hochfilzen.

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Horngacher's range of equipment now includes three THERMICjet® hot-smoke cooking systems that are also equipped with a cold-smoking function. In addition, five SMOKjet® smoke generators have also found a home in the new production hall. And four CLIMAJet® systems round out the ensemble of new units. These systems feature different air handling systems for processes along the entire production chain – from defrosting and climatic smoking to aging and maturing. All of the units are equipped with a Siemens PLC controller and connected to the centrally installed InTouch process management software. "The portfolio of equipment we installed has provided Horngacher with high-quality industrial systems that are individually tailored to their needs and capacities," explains Frank Mack, Sales Director at Schröter Technologie. "We were able to fulfill their desire to combine state-of-the-art technology with traditional meat processing expertise in this beautiful alpine region to their complete satisfaction." As a result, the award-winning manufacturer of meat products known far beyond Austria's borders is now in the best possible position to continue producing its high-quality goods.



THERMICJET® SYSTEMS in the production hall in Hochfilzen



HEADQUARTERS IN HOCHFILZEN
An alpine panorama is visible in the background

Fleischerei HORNGACHER
Pillerseeetal



STEFAN (LEFT) AND JÜRGEN (RIGHT) HORNGACHER are thrilled with their new high-quality Schröter systems

CUSTOMER INSIGHTS

Facts and Figures

"It's not enough to know where it comes from, it's also important to know how it was raised." Horngacher puts this company philosophy into practice. The manufacturer relies on regional partners who do not engage in factory farming and avoid long transport routes to the slaughterhouse. 99% of the meat comes directly from Austria.

- > **FOUNDED:** 1997
- > **HEADQUARTERS:** Hochfilzen, Austria
- > **EMPLOYEES:** 25
- > **PRODUCT RANGE:** raw ham, raw sausage, cooked ham, cooked sausage, lamb specialties from locally sourced livestock
- > **PRODUCTION AREA:** 2000 square meters
- > **SALES:** National and international fresh food counters, butchers, and delis

SALES REPRESENTATIVE IN AUSTRIA:

Strasser GmbH & Co. KG

As a leading international manufacturer, Schröter Technologie has been producing thermal processing systems for the food industry for many decades. Schröter has also long relied on experienced distributors abroad to handle its sales activities. In this context, Schröter's customers benefit from the company's many years of experience, the outstanding relationship between the manufacturer and its partners, and their shared expertise. In Austria, the company Strasser GmbH & Co KG has been the distributor and technical support for Schröter systems for twenty years.

General Manager Stefan Strasser is responsible for the Horngacher project. Together with Schröter's Sales Director Frank Mack, he has assumed responsibility for advising Austrian customers. Strasser's range of services also includes professional support and maintenance. Strasser has worked on behalf of companies in the food industry since 1979. Strasser's top priority is offering customers the best possible as well as a highly personalized solution, just as this company did when working on the project.

SCHRÖTER

Delivered:

- > **3 X THERMICjet® HR-2**
1-ROW: HOT-SMOKE COOKING UNIT WITH ADDITIONAL COLD-SMOKING FUNCTION
- > **1 X ARCTICjet® DA-2**
1-ROW: ROTATING SHOWER SYSTEM
- > **1 X CLIMAJet® KR-10**
2-ROW: CLIMATIC RAW SAUSAGE SYSTEM
- > **1 X CLIMAJet® KR-12**
2-ROW: CLIMATIC RAW SAUSAGE SYSTEM
- > **2 X CLIMAJet® NR-78 (M²)**
MULTI-ROW: CLIMATIC POST-MATURING SYSTEM
- > **5 X SMOKjet® R509**
WOOD-CHIP SMOKE GENERATOR
- > **1 X RGA**
CENTRAL: AUTOMATED CLEANING STATION
- > **1 X INTOUCH SOFTWARE**
CENTRAL: PROCESS CONTROL SOFTWARE

SUCCESSFUL IFFA

Innovation You Can Touch

In 2022, the world's leading trade show for the meat and protein industry was a very special event. After the last fair in 2019, the triennial event was held as scheduled without any cancellations or postponements due to the pandemic.

**Solid.
Open.
Honest.**
Evolution. The Westphalian Way.

Because of the past restrictions on travel and events, as well as economic and political conditions, IFFA was eagerly awaited in the spring of 2022 – and it exceeded expectations. This was not only demonstrated by impressive visitor and exhibitor numbers, but the mood at the industry get-together was also overwhelmingly positive.

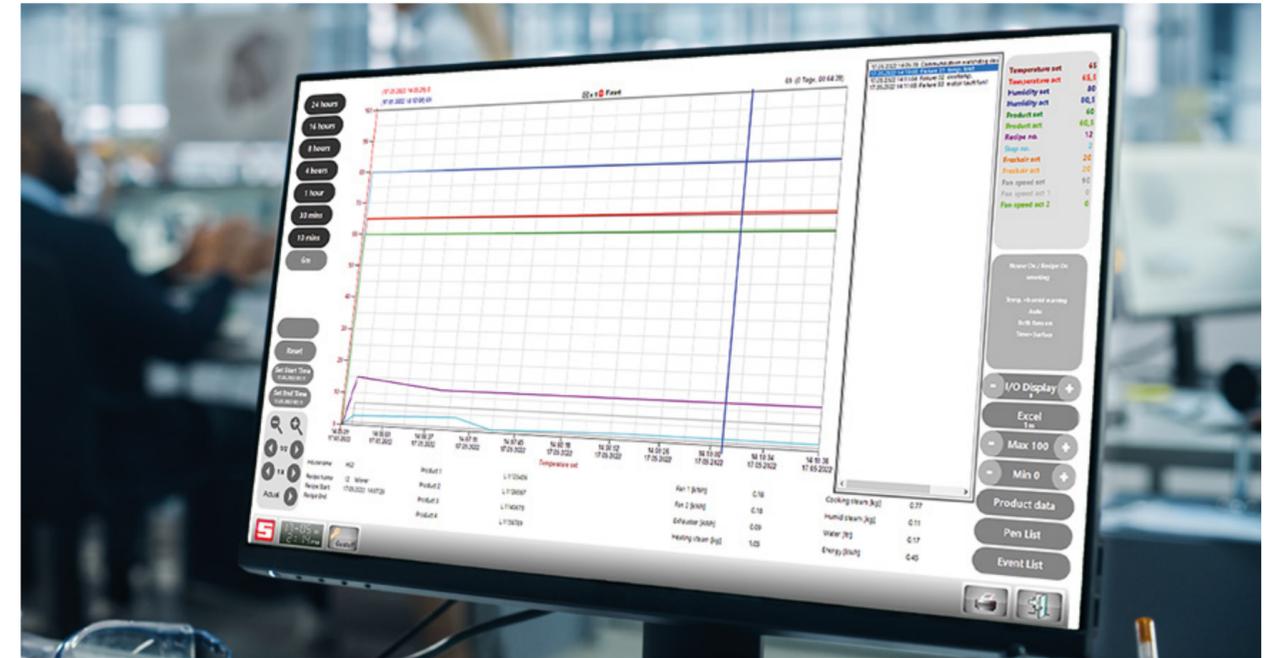
“Everyone was overjoyed and relieved that in-person events of this size could once again take place and that business partners could finally meet face to face again,” said Klaus Schröter, general manager of Schröter Technologie and chairman of the IFFA Advisory Board. “I was also really looking forward to IFFA, but unfortunately couldn't attend due to a coronavirus infection.”

A Well-Attended Event with 50,000 Visitors
Each of the 50,000 visitors from 129 countries that attended the show played a role in making it an overwhelming success. A total of 860 exhibitors from 44 nations showcased their products on the 115,000 m² of exhibition space. As a result, IFFA

was able to reaffirm its position as the leading trade show for processing equipment for meat and alternative proteins.

These alternative protein sources, their production, and the associated processing equipment and ingredients were among the topics that generated a great deal of interest and discussion. In addition, attention also centered on sustainable and resource-friendly production and packaging, automated processes, and digitalization as well as energy-efficient solutions. Schröter was also one of the exhibiting companies and covered many of these topics at its 400 m² booth. As such, the company from Borg-holzhausen exhibited innovative products as well as optimized technologies for both meat and meatless production. The The East-Westphalians are completely satisfied with IFFA and are delighted with the large number of new leads they generated from both Germany and abroad.

WELL-VISITED:
Schröter's booth was extremely popular with both existing and prospective customers. The SMOKjet® system was a real hit with visitors



SOLUTIONS

Enhanced Modules and Features

If you aren't making progress, you're losing ground. This is one of the basic principles that drives Schröter's technological development and advancement. This also applies to the company's process visualization software for monitoring, recording data, and remote maintenance, which Schröter has enhanced to make it particularly user-friendly.

Advancements to the process visualization software are now moving to the next level – and bringing significant benefits to users. The results include a more streamlined interface and increased ease of use, as all relevant information, such as the recipe number, step number, temperatures, and product information, is now visible at a glance on a single screen. A total of 16 data points, i.e., sensors that measure and analyze target values, form the basis for seamless recording and documentation. They collect the data that allows the user to view additional status indicators about aspects like the condition of the system, valves, or power units.

Benefits for Quality Assurance and Documentation Requirements

Another improvement that is also relevant to quality assurance and documentation requirements is that the event list is now part of the panel and doesn't have to be accessed separately. This gives the user an accurate overview of what is happening or has happened in the respective system without having to open another tool. As a result, diagnostics and the resulting services or assistance can be carried out and tracked much more quickly and easily. A particularly practical feature is that time settings, time periods, and quick selection keys can be vie-

wed in detail by the user via the zoom function in order to more carefully review individual areas.

Automatic Integration of Manual Changes

The process visualization software also documents manual changes – if an operator has performed a test manually or adjusted something manually in an active program, it is recorded in the event list. This also applies to warnings or malfunctions. With the click of a button, users can view the events in a separate graph (trend).

“This means users can easily and freely adjust the scale of the values so that special systems with very low values, such as intensive chilling systems, or systems with very high values (e.g., baking systems) can be better displayed in their operating ranges,” explains Thorsten Gerding, programmer at Schröter.

More Details at a Glance

User-friendliness continues to be a top priority, as the operator can now select and deselect indicators to configure the display to show more details or provide a more streamlined view. In this case, for example, the user can hide the product data in order to make the area in which the trend curves are displayed larger.

Excel exports have also been optimized and, thanks to the update, now include all the information in one report. More specifically, this means that the information selected by the operator, such as batch information, product data, energy data, temperature curves, events, and alarms, are aggregated and exported.

All in all, this update to Schröter's process visualization software sets new standards when it comes to quality control and quality assurance as well as seamlessly documenting the production process.

NEW

Watch the latest Videos!

FURTHER INFORMATION ABOUT THE INTOUCH PROCESS VISUALIZATION SOFTWARE CAN BE FOUND HERE:



Innovative Enhancements to the CLIMAJet® and SEMIjet® Systems

Keeping its finger on the pulse and responding to changing customer needs with high-quality systems and solutions – with its tagline “Leading quality,” Schröter puts this into practice in truly impressive fashion. Developing new products as well as making advancements to its existing product range is the logical outcome of this corporate philosophy.

At IFFA, customers and interested visitors were able to experience for themselves how Schröter puts this motto into practice. At the trade show in Frankfurt, the company presented technological advancements to not one, but two of its most popular products: the CLIMAJet® and SEMIjet® systems.

In the case of the CLIMAJet® systems used for climatic smoking, maturing, and post-maturing, customers now expect more from their production processes. This is because, in addition to more floor space, our customers are also increasingly making full use of the vertical space available in their production halls. The result of these changing customer requirements is that Schröter has broken new ground in terms of system heights and has adapted the air guidance concept over several development stages.

Reaching New Heights with CLIMAJet® Systems

The result is an air exchange system with central air recirculation on both sides of the unit. This makes processes possible at room heights of up to 6.5 meters. In addition, this system can be used for both racks and overhead rail conveyor systems. At IFFA in May, Schröter presented a version for two racks as a turnkey system with a sliding door.

“
The main benefit is that the air guidance system ensures that air flows uniformly through the system whether the goods are hanging or placed on screens.
”

— FRANK MACK
Sales Director at Schröter Technologie

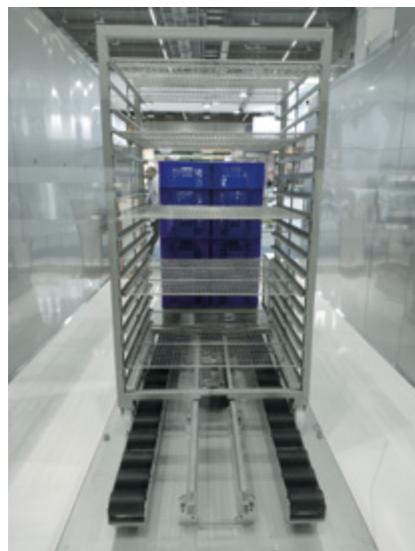
Expanded Possibilities with Reversible SEMIjet® System

Schröter presented a second innovation in the field of automatic conveyor systems for semicontinuous lines, its SEMIjet® systems. In this case, Schröter developed an automatic switching mechanism for the push-rod conveyor so that smoking wagons and racks can be transported in both directions – significantly enhancing the production process for system operators. Here’s a real-world example: the product in the cooking mold is first cooked in the hot-smoke cooking zone, cooled in the intensive chilling zone, removed from the mold, and then conveyed in reverse back through the intensive chilling zone to the hot-smoking zone. Here, the product is dried and smoked, after which it is conveyed direc-

tly to the intensive chilling section. Here, the product is dried and smoked, after which it is conveyed directly to the shock cooling section. This means manufacturers benefit from maximum flexibility for product applications of this kind. And since the entire conveying process takes place without manual intervention, hygiene standards are extremely high throughout the entire production process. The SEMIjet® system is available for use with pallets, racks, as well as rolling wagons.

› FOR MORE INFORMATION ABOUT OUR PRODUCTS, PLEASE VISIT

[Products >](#)



— THE SEMIJET®’S LATEST FEATURE:
Automatic push-rod conveyor in the reversible conveyor system



— INNOVATIVE AND EFFICIENT:
The CLIMAJet® tower

PUBLISHING INFORMATION

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