

# Meeting Point

**SCHRÖTER**  
LEADING QUALITY

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## Growth requires reliable processes

DOBROWOLSCY FROM POLAND IS SCALING UP QUALITY

### TECHNOLOGY

Update for the Technology Center of TH OWL:  
state-of-the-art facilities for teaching and practical experience

Page 4

### SCHRÖTER WORLDWIDE

Schröter at IPPE: dialogue remains key during periods  
of uncertainty in the market

Page 5

### COMPANY

New managers strengthen Electrical Engineering,  
Service, and Technology

Page 6

**SCHRÖTER**  
LEADING QUALITY

# Tradition with a modern twist

In just over three decades, a small Polish meat processing business has grown into a modern food company with more than 700 employees. Based in Wadowice Górne, the family-owned Dobrowolscy Sp. z o.o. combines traditional Polish recipes with state-of-the-art production technologies and has successfully established itself on the Polish and European markets with its sausage and meat products.

**F**rom a local business to a strong brand: the company's history dates back to 1990, when Stanisław Dobrowolski and his son Adam founded a small local meat processing business. Over the years, the modest family business has grown into a modern food company. To this day, the secret to its success lies in skillfully combining long-standing tradition with current market trends. The company is always attentive to the needs of consumers. In addition, it is able to respond to the dynamic demands of the market, which has enabled it to continue to grow successfully.

#### Systematic growth

Continuous development is not an end in itself for the company, but rather an expression of its commitment to its customers and respect for its long-standing tradition. Since 2015, the plant has been consistently investing in technologies that enable precise control at every stage of production. The collaboration with Schröter began with the introduction and thorough testing of the 6-trolley

THERMICjet® HR-6 smoking and cooking system – a system configuration that is still in use today.

Just one year later, the machinery was expanded to include four additional THERMICjet® systems, significantly increasing production capacity. The next step was to expand the product line to include ARCTICjet® IK-6 intensive chilling systems. These chilling systems complete the optimal process chain, combining precise smoking and cooking with controlled, rapid cooling. It is precisely this sequence of processes that makes it possible to achieve a consistent taste and quality in every production batch. Today, a total of 24 Schröter systems are in use in production.

#### Greater capacity, stable processes

Automation does not mean turning away from tradition; quite the contrary. Thanks to precise process parameters, the plant can now guarantee that every sausage product tastes just as good, regardless of the production volume. An additional four

THERMIC jet® HR-6 chambers are due to be assembled and commissioned in 2026, which this time will also be equipped with a baking function, in addition to four ARCTICjet® IK-6 chambers. This will allow the range of products to be expanded even further while maintaining the same high quality standards.

#### Wide range of products: traditional taste, produced in a modern way

Dobrowolscy focuses on the production of high-quality meat products. The company's product range includes sausages and sausage products, ham, pâtés, and poultry products – every product is made according to time-tested, traditional Polish recipes and enhanced with a modern touch.

The flagship product line is the premium “Bracia Dobrowolscy” brand. The products are designed for customers who appreciate authentic and traditional flavors. The key to quality lies in the careful selection of raw materials. The company works with





**ARCTICjet IK-6 INTENSIVE CHILLING SYSTEMS**  
Single-row, for fast and controlled cooling of heat-treated products



**A SPECIALTY:**  
“Od Braci” Głogowska sausage with an intense smoky aroma and a distinctive flavor of garlic and pepper

local farms and uses only meat from traditional Polish livestock. This sourcing philosophy not only guarantees the freshness and quality of the products, but also supports local farmers and creates a short supply chain, which enhances the flavor and benefits the region.

#### Highest quality standards

The plant processes approximately 1,500 tons of meat and sausage products each month – a production volume that requires not only efficient logistics but, above all, unwavering commitment to quality.

To meet these requirements, the company operates in accordance with international food safety standards and holds BRC (British Retail Consortium) and IFS (International Featured Standards) certifications. These are among the strictest standards in the food industry and cover all areas of production: from product hygiene and safety to quality management systems and process controls at every stage of the production chain.

#### Widespread presence in the Polish market

Dobrowolscy products are available at over 6,000 retail locations throughout Poland, including both local grocery stores and nationwide retail chains. This strong market presence is the result of a consistently implemented sales strategy that enables the company to reach customers regardless of their location.

The balance between tradition and scale, between local character and widespread availability, enables Dobrowolscy to successfully hold its own in one of the most demanding segments of the Polish food market.



**ADAM DOBROWOLSKI**  
CEO, Dobrowolscy

*“Our goal has always been to combine traditional flavor with reliable processes. Working with Schröter has helped us ensure consistent quality while continuing to grow.”*

— **ADAM DOBROWOLSKI**  
CEO, Dobrowolscy

Klaus Schröter’s assessment is equally positive: “Dobrowolscy impressively demonstrates how traditional product quality and modern process reliability can be successfully combined. We are pleased to have been part of this journey for many years and look forward to continuing to support the company’s future growth with our solutions.”



#### CUSTOMER INSIGHTS

## Facts & figures

- > **FOUNDED:** 1990
- > **CEO:** Adam Dobrowolski, Krzysztof Dobrowolski
- > **EMPLOYEES:** approx. 700
- > **PRODUCTION SPACE:** 21,000 square meters
- > **PRODUCTION VOLUME:** approx. 1,500 tons per month
- > **PRODUCT PORTFOLIO:** smoked and cooked sausages, ham products, ready-made meals, traditional Polish meat products

#### SCHRÖTERS

## Scope of delivery

ELOCATION: WADOWICE GÓRNE

#### 2015

- > 1 X THERMICjet® HR-6
- > 1 X SMOKjet® RH09

#### 2016

- > 4 X THERMICjet® HR-6
- > 4 X SMOKjet® RH09

#### 2018

- > 2 X THERMICjet® HR-6
- > 2 X SMOKjet® RH09
- > 4 X ARCTICjet® IK-6

#### 2019

- > 4 X ARCTICjet® IK-6
- > 1 X ARCTICjet® AT-6

#### 2021

- > 2 X THERMICjet® HR-6
- > 2 X SMOKjet® RH09
- > 4 X ARCTICjet® IK-6

#### 2024

- > 2 X THERMICjet® HR-6
- > 2 X SMOKjet® RH09
- > 1 X INTOUCH Premium

#### 2026

- > 4 X THERMICjet® HR-6
- > 4 X SMOKjet® RH09
- > 4 X ARCTICjet® IK-6



**More about this customer story?**

SCAN THE QR CODE  
and read the full version!

# Schröter update for the Technology Center of TH OWL

The Ostwestfalen-Lippe University of Applied Sciences and Arts (TH OWL) in Lemgo is one of the leading institutions for food technology in Germany. Schröter systems are used here by the students in the Technology Center of the Life Science Technologies department. A recent control system and software update is now bringing these systems into line with the latest state of the art.

**A**t the Lemgo Innovation Campus at TH OWL, academic training and industrial experience come together.

## Hands-on training with Schröter technology

The campus was expanded at the end of 2024 to include two new buildings offering modern teaching and research facilities, including laboratories, workshops, and lecture halls for more than 200 students. This is also where the Technology Center of the Life Science Technologies department is located. Schröter has been a presence here for many years, providing thermal processing systems that allow production processes to be tested under realistic conditions.

## Technology for real-world process conditions

The equipment used includes a CLIMAJet® KR-1 climatic raw sausage chamber and a SMOKjet® R90 wood chip smoke generator. Thanks to this technology, processes such as maturing, drying, and smoking can be carried out, analyzed, and documented with precision.

## New control system and process visualization

To further optimize the applications, Schröter extensively modernized the equipment. A new Siemens control system combined with state-of-the-art process visualization software lays the foundation for improvements in conducting experiments in teaching and development activities. Students can replicate traditional methods, apply them in practice, and understand how they work – while the setting also provides space to test and refine new processes and products. The future of food supply is being tested and shaped here in a practical way.

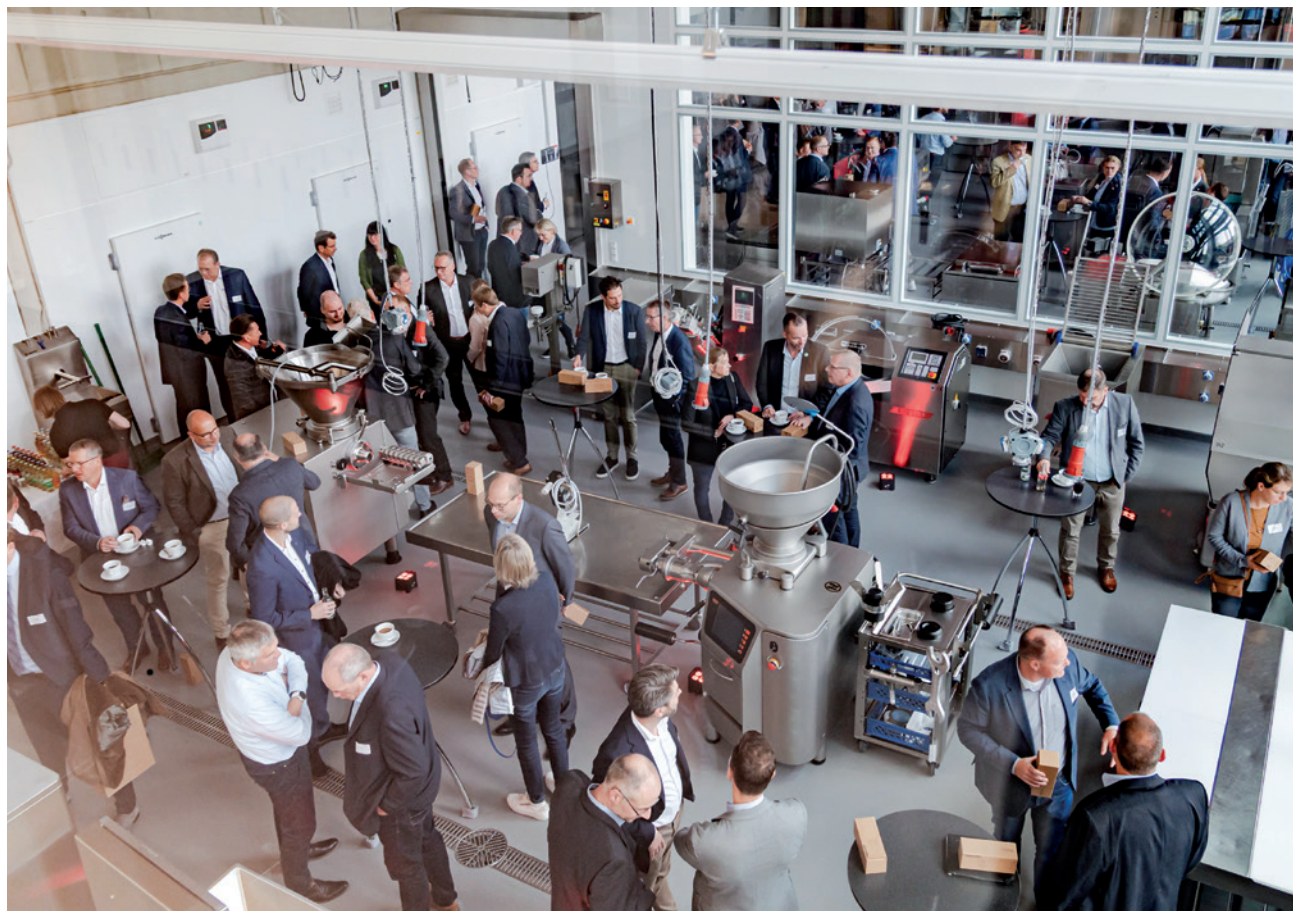
Many students benefit from this – including Juliana Schröter, the youngest daughter of Managing Director Klaus Schröter. After completing her bachelor's degree in food technology, majoring in confectionery, she is continuing her master's studies in the Life Science Technologies department of TH OWL in Lemgo.

*“The training of young food technologists is very important to us. The fact that our technology is used in the TH OWL Technology Center and that students get to experience real-world processes with it plays an important role for us in ensuring practical relevance – and thanks to Juliana, we even get first-hand feedback”,*

says Klaus Schröter, Managing Director of Schröter Technologie GmbH & Co. KG, with a wink.



**KLAUS SCHRÖTER WITH HIS DAUGHTER JULIANA**  
Together at the inauguration of the Technology Center





SCHRÖTER WORLDWIDE

# Strategic importance of trade show participation: Schröter and AmTrade at IPPE

Trade issues, tariff discussions, and geopolitical tensions are currently shaping many markets. For the food industry, face-to-face interaction therefore remains essential, especially now. This is particularly evident at industry events such as the International Production & Processing Expo (IPPE) in Atlanta, one of the most important gatherings in the protein industry.

Together with its long-standing partner AmTrade Systems, Inc., Schröter was once again represented at IPPE in Atlanta. Over the course of three days, the exhibition showcased a wide range of technologies for the food and protein industry. Many visitors took the opportunity to find out about specific investment projects and solutions from Schröter's portfolio.

## North America remains a key market

With more than 1,300 exhibitors and around 30,000 trade visitors from over 100 countries, IPPE is one of the largest trade shows of its kind. Exhibiting companies from Central and South America attend the event, as do numerous visitors from Latin America – not least because of Atlanta's connectivity via the world's largest airport. The strong international participation also underscores North America's importance as a key market.

Industry studies estimate the annual volume of the food sector in the USA at around 760 billion US dollars – making it one of the largest markets in the world. At the same time, discussions surrounding trade barriers and tariffs are currently posing challenges in many international business relationships. It is precisely during such times that industry gatherings provide important guidance for companies in the sector: the focus is on specific projects and

the question of how to find viable solutions in response to changes in customs regulations.

*“The discussions at the trade show make it very clear that, despite the current uncertainties, many companies are continuing to invest and look for solutions. For us, this is an important indicator that the market will continue to grow”,*

says Dietrich Schröter, who was in Atlanta together with Klaus Schröter.



## AMTRADE EXHIBITION BOOTH

A meeting place for discussion, sharing ideas, and shaping the future

## Definitely scheduled for the fall: PACK EXPO Chicago

Despite the current political climate, international trade shows remain a central component of Schröter's sales strategy. The aim is therefore to further expand this presence in collaboration with AmTrade Systems.

The next event is PACK EXPO International, which takes place in Chicago this fall from October 18 to October 21. The event is one of the world's largest trade shows for packaging and process technology and regularly brings together more than 2,600 exhibitors and tens of thousands of trade visitors from various industrial sectors. “Many companies in North America continue to invest in modern process technology. Events such as PACK EXPO International offer an ideal opportunity to showcase concrete solutions and further develop projects in collaboration with Schröter,” says Michael Kapps, National Sales Manager at AmTrade Systems, Inc.





**A STRONG TRIO OF EXPERTS WORKING ACROSS DISCIPLINES:**  
From left to right: Erkan Bilge, Viktor Gross, and Nikolas Tech

COMPANY

# Stronger interfaces: Electrical Engineering, Service, and Technology reorganized

Technical expertise has always been at the heart of what Schröter does best. To consolidate this knowledge and build on it in a targeted manner, the company is strengthening its core technical departments – Electrical Engineering, Service, and Technology – with the appointment of three new experienced managers.

**T**he new responsibilities establish clear lines of communication, strengthen collaboration, and make project implementation even more efficient. The focus is on quality, service, and high customer value.

**Electrical Engineering reorganized: improved structure, greater consistency**

Nikolas Tech has recently been appointed head of the Electrical Engineering department. After completing his apprenticeship as an information electronics technician, he went on to study electrical engineering and has been with Schröter since 2024. In his new role, his main focus is on further developing the Electrical Engineering department. The goal is to integrate programming, design, and visualization even more closely and to streamline coordination of electrical manufacturing. For customers, this means one thing above all else: clearly structured processes and optimally tailored control and automation solutions for Schröter systems.

**Strengthening the service organization: streamlined processes, clear lines of communication**

Having taken over as head of the Service department in early 2025, Viktor Gross plays an equally important role. A certified industrial mechanic specializing in machine and systems engineering, he has many years of experience in project and service organizations. At Schröter, he is in charge of the in-house Service department as well as a team of technicians, commissioning engineers, and technical specialists. He places particular emphasis on clear lines of communication between service, electrical engineering, and manufacturing – a key factor in ensuring fast response times, reliable commissioning, and stable system performance in the long term.

**Design and project management: ramping up the pace with digitalization**

Erkan Bilge has been part of the management team since 2025 as head of the Technology department.

After completing his apprenticeship as a technical draftsman, he qualified as a state-certified technician and studied industrial engineering. Today, he leads a team of project managers, engineers, and product designers at Schröter. The aim is to further optimize, digitalize, and streamline design processes and project workflows in plant and custom machine building.

Together, these three managers are helping to integrate technical processes even more closely – from design and electrical engineering through to commissioning and service. For Schröter customers, this means one thing above all else: even greater planning reliability, even more efficient project workflows, and the same high quality system solutions they've come to expect.

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