

Meeting Point

 **SCHRÖTER**
LEADING QUALITY

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— **NIKOLAS TECH**
Manager Electrical Engineering

Showcase for Korea's OEM Industry

HIGH FOOD TECH SETS NEW STANDARDS FOR THE FOOD INDUSTRY

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Portfolio expansion in the delicatessen sector

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CUSTOMER STORY

A reference project for South Korea's OEM food industry

When a company significantly expands its production capacity while also aspiring to become the reference operation of the South Korean OEM food industry, this involves far more than the expansion of a production site. This is precisely the goal pursued by High Food Tech Co. Ltd. from Geumsan-gun.

OEM, the abbreviation for “Original Equipment Manufacturer”, refers to companies that develop and manufacture products or components which are subsequently marketed and sold by other manufacturers under their own brand.

In the course of its growth strategy, High Food Tech Co. Ltd. invested in modern process technology from Schröter: four complete SEMIjet® systems and four wood chip smoke generators enable a processing capacity of up to 40 tons per day.

Since its founding in 2001 by Chung Hwa Jin, High Food Tech has developed within just over two decades into one of the leading OEM manufacturers in the South Korean food market. Around 100 employees produce at the Geumsan-gun site on an area of about 20,000 square meters, exclusively on behalf of well-known South Korean food corporations. The company deliberately does not market under its

own brand. With a market share of around ten percent, the company High Food Tech is today one of the leading providers in its segment.

The TSMC strategy for meat products

The company's self-image can be explained with a glance at the semiconductor industry. “Our goal is to become Korea's best OEM supplier – just as TSMC is in the semiconductor sector,” explains Chung Hwa Jin, President of High Food Tech. Just as the Taiwanese manufacturer TSMC produces exclusively for other brands, High Food Tech concentrates entirely on manufacturing for its customers. This specialization comes with high demands on production: differing recipes and product specifications must be produced with consistent quality and with maximum process reliability, every day.

The heart of production

Four single-row hot smoking and intensive chilling systems of the type SEMIjet® HRIK-8 with space-saving lift doors form the core of the new installation. These are semi-continuous pass-through systems,

each with four floor-guided transport trolleys per process zone and an automatic conveyor system. Three systems are designed for the production of cocktail sausages, the fourth for bacon. Every trolley is able to process up to 200 kilograms of sausages or up to 1,000 kilograms of bacon.

The products run through a fully automated process: reddening, drying, hot smoking, cooking and pre-showering take place in the hot smoke section. The trolleys are then transported automatically into the chilling section, where intensive air cooling and showers complete the process. All transports take place without manual intervention.

Precise air distribution is ensured on each system by several powerful circulation fans in the smoke and chilling sections. The entire process is controlled via a Siemens PLC with a 9-inch color touch panel. Up to 100 separate recipes can be stored and called up repeatedly at any time – a decisive advantage for an OEM manufacturer with a wide variety of different customer requirements.

Central exhaust air scrubber for present and future capacities

The installation is complemented by a central CLEENjet® RWK exhaust air scrubber, which efficiently cleans the process-related exhaust air of the four installed systems. The exhaust air cleaning system, with a water-saving shower system based on the counterflow principle and highly efficient atomizing nozzles, reliably removes smoke aerosols from the exhaust air flow and significantly reduces smoke and odor emissions. Thus, the Original Equipment Manufacturer combines high production capacities with reliable compliance with demanding environmental requirements for industrial food operations in South Korea.

For smoke generation, a SMOKjet® RH09 wood chip smoke generator is used on each system, operating according to the proven smoldering smoke principle. A central RGA450 cleaning station supplies all systems alternately with cleaning solution and rinsing water. This reduces service times, relieves the operating personnel and ensures consistently high hygiene standards.

German engineering meets South Korean market expertise

The project was realized together with Stern Co., Ltd., the exclusive representative of Schröter in South Korea. Both companies have worked closely together since 2018. Stern has since established itself as a competent partner for Korean food manufacturers.

During assembly and commissioning, specialists from Stern and Schröter worked hand-in-hand. Two fitters supported the system assembly, while a technician accompanied the commissioning



WOODCHIP SMOKE GENERATOR SMOKjet® RH09 with 1-fold exit supplies smoke to the SEMIjet®.

“Understanding our customers’ challenges and solving them quickly is the ultimate blueprint for a win-win situation. This is how long-term partnerships arise, from which new sales opportunities keep emerging.”

FRIEDRICH CHO
Technical Director, Stern Co., Ltd.



PROJECT MEETING IN BORGHOLZHAUSEN
From left to right: Richard Lee, Sungju Cho, Dietrich Schröter and Park Gwang Choon

together with the specialists from Borgholzhausen. This created a team that combined German engineering expertise with comprehensive knowledge of local requirements.

A reference project with a signaling effect

The significance of this cooperation extends far beyond the individual production site. “As one of the largest OEM suppliers in the country, High Food Tech is visited by numerous food manufacturers. This plant is the strongest showcase we can currently present in Korea,” explains Richard Lee, Managing Director, Stern Co., Ltd.

“We are very pleased that this comprehensive project was successfully implemented at High Food Tech. The well-thought-out system configuration ensures precise process control, short recipe times and rapid cooling of the products. This safeguards high hygiene standards, high product safety, a longer shelf life and sensory quality. In addition, the RWK exhaust air scrubber sustainably reduces smoke and odor emissions and thus makes an important contribution to the environmentally compatible operation of the four SEMIjet® lines,” Dietrich Schröter, Managing Director of Schröter Technologie GmbH & Co. KG, is also pleased.

This success story impressively demonstrates how modern system technology, high automation and a consistent OEM orientation merge into a forward-looking overall concept – setting standards for the South Korean food industry.

CUSTOMER INSIGHTS

Facts & figures

- > **Company:** High Food Tech Co. Ltd.
- > **Founded:** 2001
- > **CEO:** Chung Hwa Jin
- > **Headquarters:** Geumsan-gun, South Korea
- > **Employees:** approx. 100
- > **Production space:** 20,000 m²
- > **Production volume:** up to 40 t/day (20 t smoking line + 20 t baking/roasting line)
- > **Business model:** 100 % OEM manufacturing for South Korean food corporations
- > **Markets:** South Korea only (no export)
- > **WEB:** www.highfoodtech.com



SCHRÖTER'S

Scope of delivery

LOCATION:
GEUMSAN-GUN, SOUTH KOREA

2024

- > 4 X SEMIjet® HRIK-8
- > 4 X SMOKjet® RH09
- > 1 X CLEENjet® RWK DN560
- > 1 X RGA450
- > 1 X INTOUCH process control software
- > Assembly and commissioning by Schröter and Stern



SEMIjet® HRIK

SCAN THE QR-CODE
to watch the video of the semi-continuous production line!



More about this customer story?

SCAN THE QR-CODE
and read the full version!

Industrial thermal processing for delicatessen production at Kühlmann

Heinrich Kühlmann GmbH, a fourth-generation family-owned business, is one of Germany’s leading manufacturers of deli foods. Its extensive product range includes deli salads, antipasti, spreads and dips, as well as convenience products. The recently purchased Schröter systems are now used for the thermal treatment of Kühlmann’s wide variety of classic deli salads.

For one of its core product segments, Kühlmann set out to specifically expand its expertise in industrial thermal processing. Once again, the East Westphalian company put its trust in systems from Schröter.

The new installations continue an established history of Schröter technology at Kühlmann: back in early 2023, an ARCTICjet® IK-2 intensive chilling system and an ARCTICjet® DA-2 rotary shower system were installed. To define the systems’ performance parameters, joint trials were carried out at the Schröter technical center.

Those trials were followed in 2026 by the next step: a THERMICjet® HL-1 hot-air cooking system, another ARCTICjet® IK-2 intensive chilling system, and an RGA automatic cleaning station. Kühlmann now has exactly the thermal processes at its disposal that had previously been tested under realistic production conditions at the technical center.



Frank Lautenschläger, Deputy Sales Manager at Schröter, comments: “We admire Kühlmann’s capacity for innovation. Throughout the joint process, we were able to support each other, approach

the requirements step-by-step, and develop solutions together. Kühlmann brings a great deal of agility to the table and implements ideas remarkably quickly.”



INSIDE THE INTENSIVE CHILLING SYSTEM
ARCTICjet® IK-2 transit model with two variable-speed recirculation fans



ANOTHER MILESTONE IN THE COLLABORATION:
Marcel Wecker of Kühlmann and Frank Lautenschläger of Schröter at the handover of the systems.

“The close, partnership-based collaboration made it possible to ultimately realize systems that precisely meet our high requirements.”

MARCEL WECKER
Technical Project Management Automation,
Heinrich Kühlmann GmbH

Saving up to €40,000 in operating costs: The Schröter retrofit solution

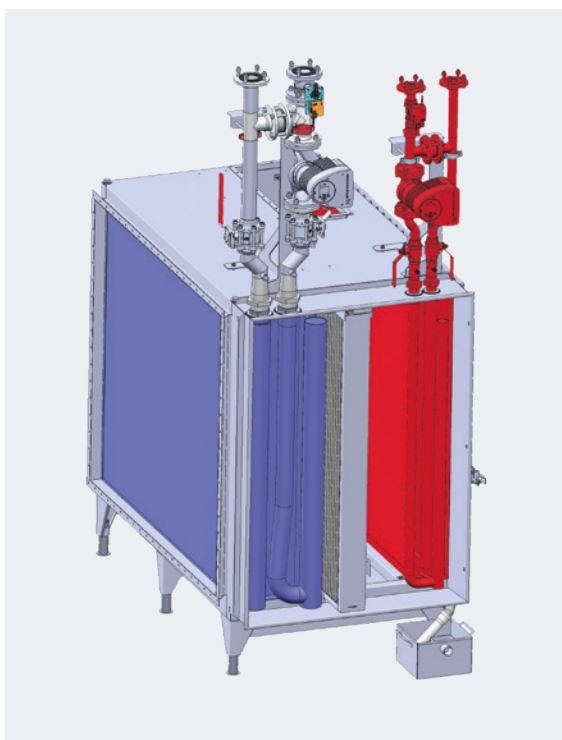
A proven retrofit program from Schröter offers the option of converting the indirect heating of climatic processing and smoking systems from high- and low-pressure steam to pumped hot water. This makes it possible to reduce energy losses and to sustainably lower operating costs – both for existing systems and for new builds. A sample calculation illustrates the possible savings potential.

The focus is on a topic that is gaining increasing importance among customers and in the industry: converting the indirect heating of climatic processing and smoking systems from high- and low-pressure steam (HP/LP steam) to pumped hot water (PHW). The background behind this is changing customer requirements and the stronger focus on sustainable heat generation.

With its retrofit program, Schröter offers a field-proven solution for this. While steam is typically generated by burning natural gas, hot water operates at significantly lower temperatures, thereby offering alternative heat sources: waste heat recovery from refrigeration machines, combined heat and power units, heat pumps or solar thermal systems. Many operations already have large quantities of hot water available anyway – converting climatic processing and smoking systems makes it possible to use this heat more sustainably. It considerably increases overall efficiency in the operation and reduces CO₂ emissions.

Six advantages of the conversion:

- HIGHER ENERGY EFFICIENCY**
through lower heat losses and demand-based control
- LOWER OPERATING COSTS**
through reduced maintenance, reduced water treatment and the elimination of steam condensate return
- BETTER TEMPERATURE REGULATION**
through more precise and steady temperature control
- GREATER OCCUPATIONAL SAFETY**
through lower system pressures and temperatures
- SIMPLIFIED SYSTEM TECHNOLOGY**
through the elimination of complex steam boiler technology
- GOOD INTEGRATION OF RENEWABLE ENERGY SOURCES**
such as waste heat or solar thermal energy



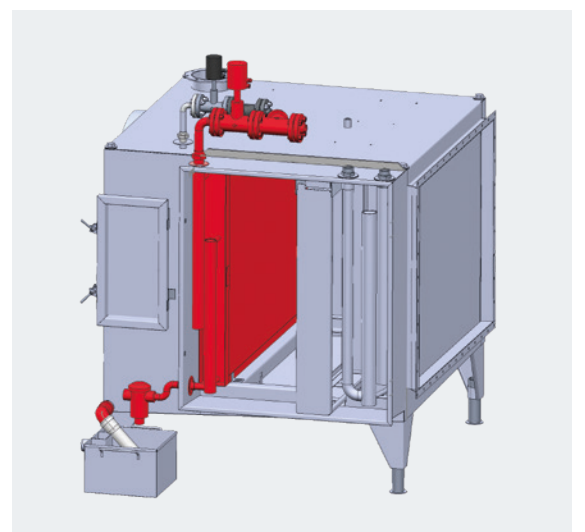
AFTER RETROFITTING: WITH PWV HEAT EXCHANGER
Modified mixing chamber with PWV coil and valve assembly for continuous control

Is a conversion worthwhile?

That depends on the individual circumstances – for example, on the age of the existing steam boiler or the existing hot water infrastructure. A sample calculation for a climatic maturing system shows the potential:

When converting from 6-bar steam to hot water (80/60 °C), a total heating output of 160 kW in 24/7 operation results in energy savings of around 228 MWh per year – at current natural gas prices, this corresponds to fuel cost savings of about €19,000 to €27,000 per year. Including reduced maintenance costs, total savings of €30,000 to €40,000 are realistic.

Schröter has many years of experience with both heating systems and develops the technically and economically appropriate solution for every application. Existing systems can be converted in the course of the retrofit program, while new projects can be geared towards pumped hot water from the outset.



BEFORE RETROFITTING: WITH HDD HEAT EXCHANGER
Mixing chamber with HDD coil (red), ON/OFF valve, and condensate separator



Is the conversion worthwhile?

RETROFIT POTENTIAL CHECK
Fill in and get information!

Health promotion at Schröter: more flexibility, more training options

Anyone who invests in the health and motivation of their employees creates an important foundation for the long-term stability and success of the company. That is why Schröter continuously invests in health promotion measures and specifically expands its offering with modern and flexible options for more physical activity in everyday life.

Since mid-2026, Schröter has complemented its corporate health management with partnerships with service providers Hansefit and Sportnavi. Both partners give employees access to a nationwide network of fitness, sports and health facilities across Germany, while also offering digital training options for home or on the go.

The offering ranges from visits to gyms and swimming pools as well as health and prevention courses through to individual training options. Thanks to the high degree of flexibility, the services can be used regardless of place of residence or work location – an advantage in particular for field staff or employees on business trips.

A special element is Hansefit's activity program. It also takes everyday activities such as running, walking or inline skating into account. Regular exercise is thereby further encouraged and rewarded with monthly vouchers up to a defined maximum amount.

Training is possible on site as well as on the go – flexible and varied

With the new offerings, Schröter pursues a holistic approach to health promotion. The goal is to integrate exercise and prevention permanently into everyday life and to offer employees flexible ways to actively strengthen their health, regardless of work location or personal fitness level.

At the same time, the company underscores its commitment as a modern and responsible employer. "Health promotion is for us not merely a voluntary additional benefit, but an important part of a corporate culture," explained Uwe Galen, Managing Director at Schröter, and adds: "It helps to foster motivation, performance and satisfaction over the long term and to further enhance the appeal of our company as an employer."

NIGHT OF BORGHOLZHAUSEN

Running connects: The Schröter team at the popular fun run

Health promotion and team building in one! Just as here at the "Night of Borgholzhausen" fun run, Schröter employees are also active at other races, together sending a strong message for physical activity and team spirit.



SCHRÖTER PARTICIPANTS AT THE "NIGHT OF BORGHOLZHAUSEN"
From left to right: Andreas Klaucke, Silvio Scholz and Pascal Höpner



HANSEFIT



VISIT US AT
Anuga FoodTec
FEB 23-26, 2027
KOELNMESSE

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