

Meeting Point

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 **SCHRÖTER**
LEADING QUALITY

— **HARALD GÜRTLER**
Sales Representative
at Schröter

Automation boosts productivity:

SCHRÖTER SYSTEMS AT JL KING IN AUSTRALIA

TECHNOLOGY

Efficient: SEMIjet® and CONTIjet® systems
offer a high degree of automation
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Successful IFFA – for the industry
and for Schröter
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CUSTOMER REPORT

Strong partnership for smart production: JL King relies on Schröter systems

Fresh ingredients, smart technologies, and a clear vision: JL King combines traditional craftsmanship with state-of-the-art production automation. What began as a small family business in 1913 is now one of the leading suppliers of ready meals throughout Australia. More than 100 years later, the company remains true to its roots: Quality, sustainability, and a spirit of innovation characterize JL King's philosophy. The partnership with Schröter and Multivac has helped to further perfect production processes, making them more efficient, more sustainable, and of a consistently high quality.

Automation as a competitive advantage: JL King has been able to significantly increase its production capacity by making strategic use of state-of-the-art technology. JL King's journey has taken it from manual, labor-intensive production processes to a technology-backed system. In the past, tasks such as cooking and preparation were carried out manually, which required a lot of time and effort. Today, automated systems optimize processes, reduce the error rate, and ensure consistently high product quality. Sustainability also plays a key role: A PLC from Allen Bradley and intelligent control systems allow waste and scrap to be minimized and energy consumption to be reduced – a definite advantage for the environment and economic efficiency.

Impressive technology

With the installation of the Schröter ARCTICjet® IK-3 and BAKEjet® BA-3 CrossBack systems and other state-of-the-art machines, the Australian specialist for regional salad dishes and ready meals has been able to significantly optimize its production processes. Thanks to innovative intensive cooling technology and laterally positioned cooling units, the ARCTICjet® IK-3 ensures fast and even product chilling. This not only shortens production times, but also increases food safety. In addition, the consistency and shelf life of the products are improved in this way.



With its horizontal airflow, the BAKEjet® BA-3 CrossBack offers precise thermal treatment for various products at up to 250 °C. Thanks to the flexible control of temperature and airflow, JL King achieves optimum cooking and baking quality – consistently, efficiently, and in a resource-saving manner. The intensive chilling systems as well as the baking system were delivered in transit design. “With the new Schröter systems, we have made our production more efficient and sustainable,” explains Michael Robertson, Managing Director of the family-run company.

Less downtime, more productivity

A major advantage of the new systems: They are particularly low-maintenance. Fewer unplanned downtimes mean greater efficiency and higher production reliability. The intuitive operation makes work easier for employees and increases overall operational efficiency. Automated inspection systems ensure that every product meets JL King’s high quality standards and that waste is reduced to a minimum.

“We are proud that our systems are a great asset for JL King and that we can make a lasting contribution to optimizing the processes,” says Frank Mack, long-time sales manager at Schröter.

Partnership for the future

The close cooperation between Schröter Technologie and the supplier of integrated packaging and processing solutions, MULTIVAC Australia, offers additional benefits for JL King. JL King’s long-standing market presence and outstanding support services – from idea to realization and after-sales service – ensures the desired reliability.

By combining tradition, innovation, and these strong partnerships, JL King is setting standards in ready meal production – efficiently, sustainably, and at the cutting edge of technology.

SINGLE-ROW BAKEjet® BA CROSSBACK
Horizontal airflow principle for up to 6 trolleys and chamber temperature of up to 250 °C

“Our products are now cooked more evenly, the shelf life has been improved, and we have been able to significantly reduce energy consumption. The systems help us to react more quickly to market requirements and make our product range more flexible – always with a focus on quality and sustainability.”

MICHAEL ROBERTSON
Managing Director JL King



FROM LEFT TO RIGHT
Sue Alford, Michael Robertson and Deanne Robertson

CUSTOMER INSIGHTS

Facts and figures

- › **FOUNDED:** 1913
- › **PRODUCTION FACILITIES:** 21 Brickworks Road, East Bendigo VIC 3550, Australia
- › **EMPLOYEES:** 155
- › **WEB:** www.jlking.com.au

SCHRÖTERS

Scope of delivery

- › **2 X ARCTICjet® IK-3**
INTENSIVE CHILLING SYSTEMS
- › **1 X BAKEjet® BA-3 CROSSBACK**
BAKING SYSTEM
- › **1 X AUTOMATIC CLEANING STATION**
- › **1 X DATA RECORDING**
INTOUCH INCLUDING EWON ROUTER



NEW: Schröter YouTube channel

SCAN THE QR CODE
and get to know our systems in informative videos!

TWO DECADES OF INNOVATION

MULTIVAC Australia

Since its founding in 2005, MULTIVAC Australia has developed into a leading supplier of packaging and processing solutions in the Australian market. Schröter technologies were added to the portfolio at the same time, marking the start of a successful collaboration. Today, numerous packaging machines from MULTIVAC Australia and Schröter systems are in use.

www.multivac.com/au



Automation paves the way for greater efficiency in the food industry

The demands placed on modern production systems are constantly growing:
More output, less resource consumption – all while maintaining the same high quality.
But how can these challenges be mastered efficiently?

The answer lies in automation. With the SEMIjet® and CONTIjet® systems, Schröter offers state-of-the-art solutions that deliver a high degree of process automation. Each is based on different system concepts.

Semi-continuous system concept – the SEMIjet®

Our SEMIjet® is designed as a semi-continuous system especially for production lines with many variants. It can be used to process a wide range of different products in varying loading shapes. It combines the proven processes of the THERMICjet® HR hot-smoke cooking system with the ARCTICjet® IK intensive chilling system.

Intelligent process control allows a second batch to be loaded and started while the first batch is lowered to the desired core temperature in the intensive chilling system.

This increases productivity in terms of process time and energy savings and creates the desired product quality. In addition, the integrated automatic conveying system ensures that the product is transported in and out as well as seamlessly between the respective zones. As a rule, a SEMIjet® consists of two zones, but can be extended to additional zones or entry and exit buffers.

Continuous system concepts – the CONTIjet®

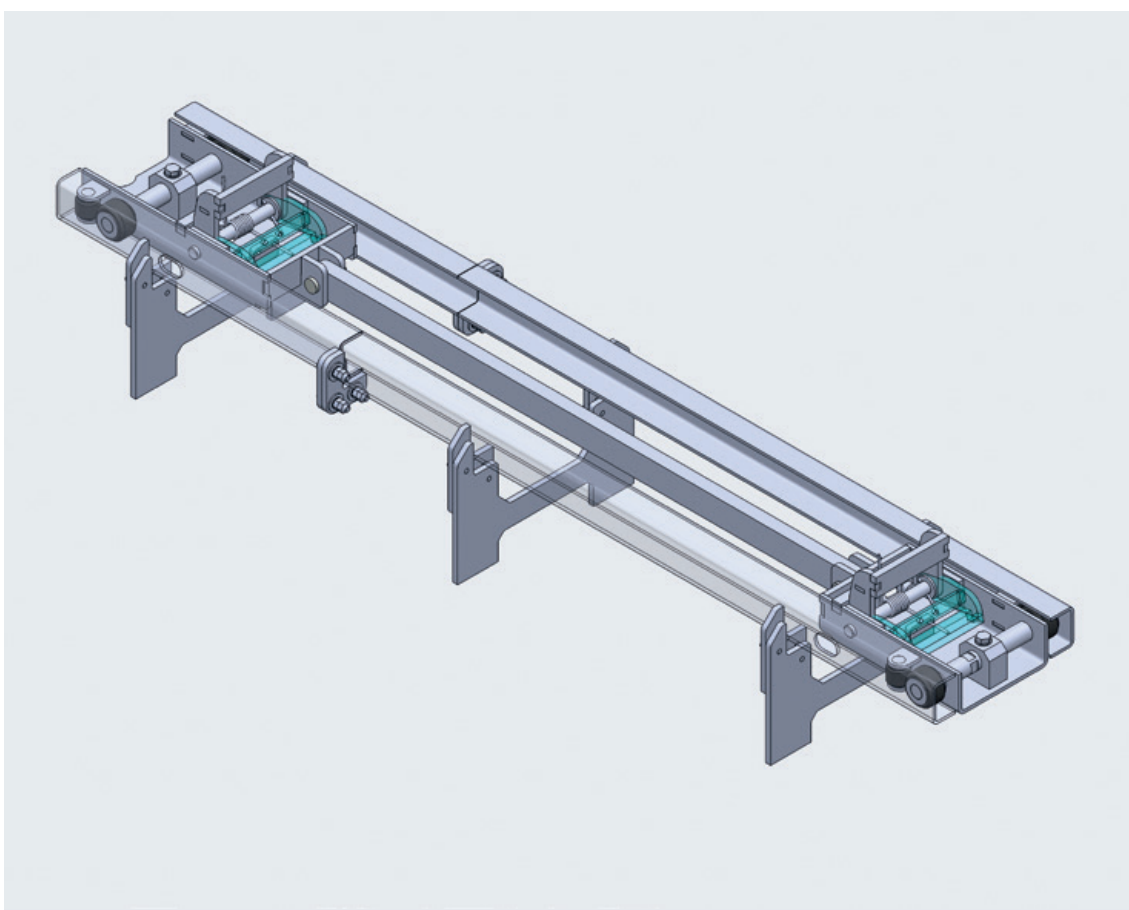
The CONTIjet® continuous system processes large quantities of identical products in the shortest possible process time with consistently uniform results. These systems usually have different process zones, such as drying, cooking, smoking, showering and cooling. These are planned specifically for each product and optimally adapted to the respective conditions on site.

The automatic loading and unloading of products by robots is also efficient, further increasing the level of automation. Stick reloading is also integrated. After unloading, the sticks are automatically cleaned and returned for loading.

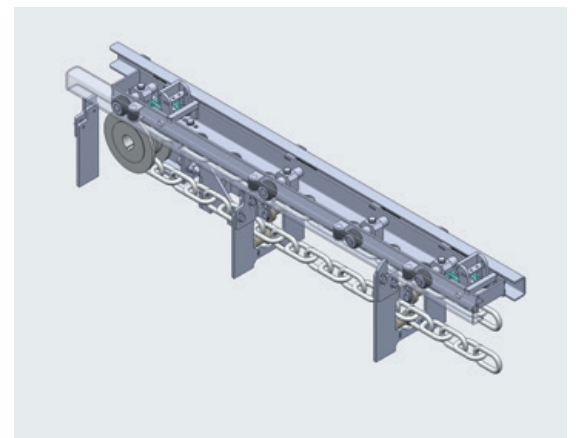
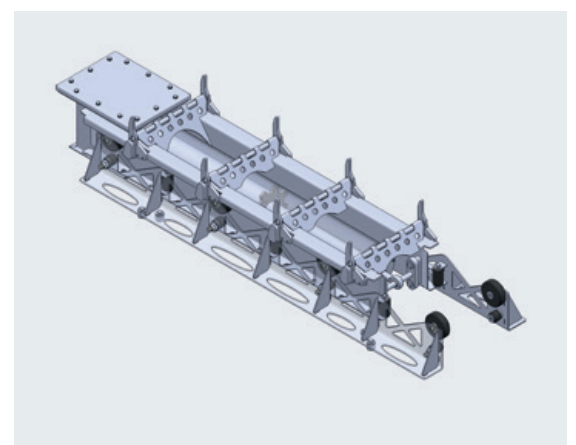
Maximum production output thanks to intelligent process control

The key to increasing efficiency lies in precise control of production processes. Schröter's SEMIjet® and CONTIjet® systems enable intelligent process control that seamlessly combines different processing steps, thereby maximizing production through-put.

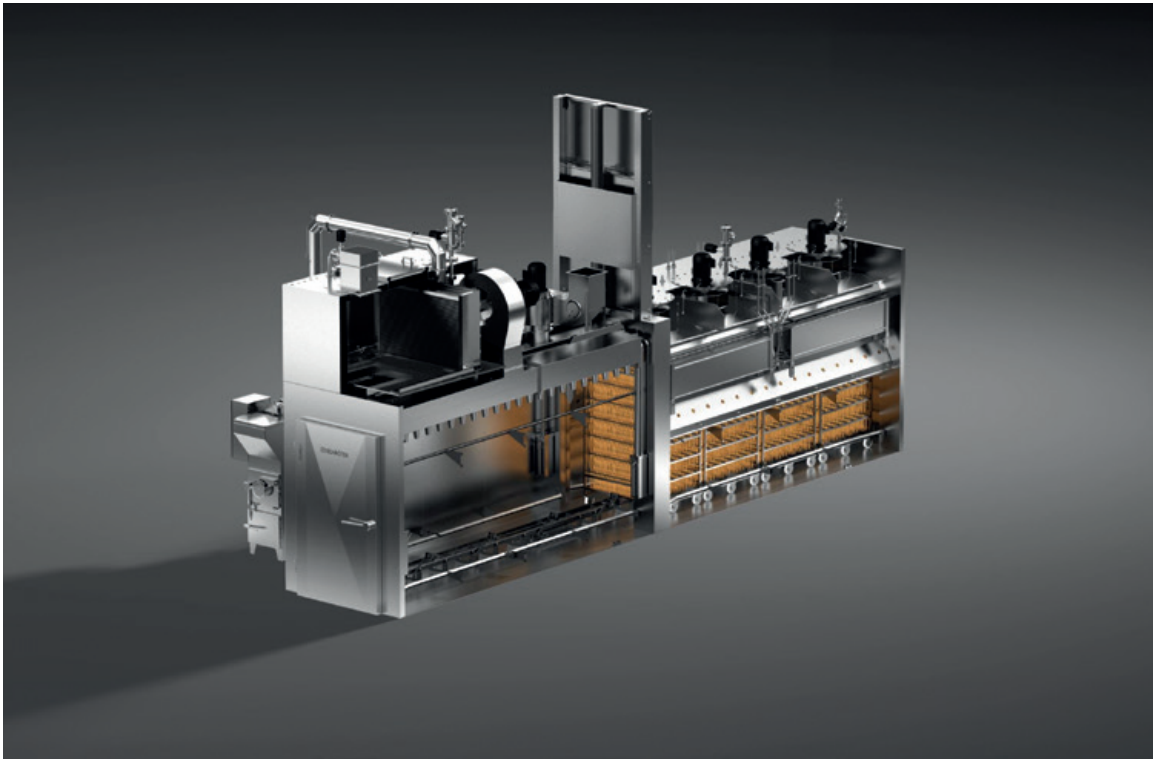
PNEUMATIC CONVEYOR SYSTEM
for baking zones with room
temperatures of up to 180 °C



WALKING BEAM CONVEYOR
neumatically driven with carriers for trolleys or racks



CHAIN CONVEYOR
with electrically driven conveyor
chain and carrier carriage



SINGLE-ROW SEMIjet® HRIK
with central lift door and transport system

**LEARN
EVEN MORE!**



**Our
SEMIjet® systems**

SCAN THE QR CODE
and get more information
about our SEMIjets®!



**Our
CONTIjet® systems**

SCAN THE QR CODE
and get more information
about our CONTIjets®!

Our SMOKjet® with its different smoking processes – glow smoking, friction, steam or liquid smoke – provides the products in the SEMIjet® or CONTIjet® with the desired smoke flavors and properties.

Technological innovation for maximum flexibility

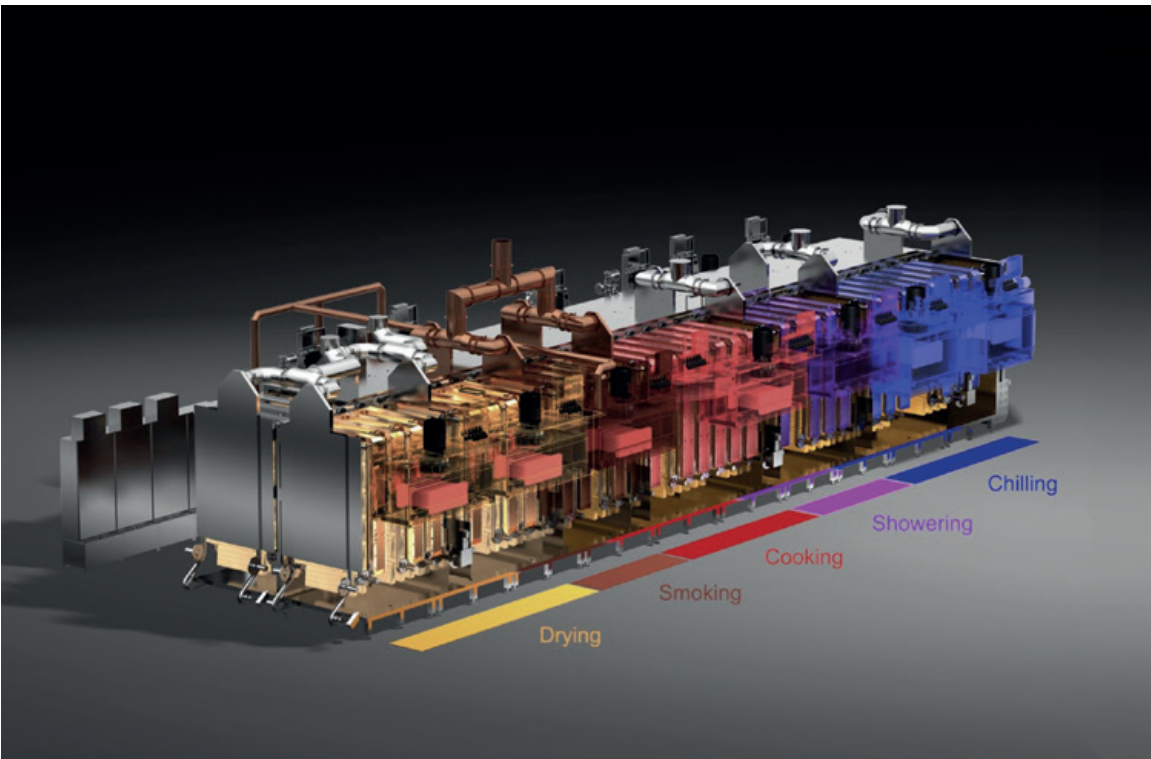
An outstanding feature of the SEMIjet® is its versatility in product processing on a wide variety of transport units. The systems are designed for both rolling wagons and for stationary racks and overhead rail systems/hanging racks. Schröter offers the right conveyor system for every product carrier and every application:

- › **CHAIN CONVEYOR:**
ideal for up to six lightly to medium-loaded product carriers
- › **WALKING BEAM CONVEYORS:**
in pneumatic, electric, or hydraulic design for various loads and temperature ranges
- › **OVERHEAD CONVEYORS:**
enable height-saving production methods to meet special product requirements

Energy efficiency and sustainability as standard

The sustainable use of resources is a decisive factor when choosing modern production systems. Both the SEMIjet® and the CONTIjet® are designed to optimize energy consumption and minimize wastage. Targeted control of the air flow and temperature regulation allow the production parameters to be optimally adjusted, which means less energy is required.

In addition, the systems ensure a reduction in weight loss, as the process control guarantees consistently high quality. The integration of modern monitoring and measuring systems helps to identify process deviations and faulty products at an early stage and minimize wastage.



CONTIjet® V-LINE 1500
with the separate process zones

Comprehensive service for maximum investment security

In addition to technical innovation, Schröter offers a comprehensive service to accompany the entire life cycle of the systems. From initial consultation to customized design and commissioning through to after-sales service, companies receive optimum support. This includes:

- › **INDIVIDUAL TRAINING**
for employees to ensure optimal use
- › **SERVICE LEVEL AGREEMENTS**
with fast response times to minimize unplanned downtimes
- › **HIGH SPARE PARTS AVAILABILITY**
for long-term investment security

Conclusion:
*Efficiency and
innovation for
the food industry*

With the SEMIjet® and CONTIjet® systems from Schröter, automated production processes can be realized efficiently, flexibly, and sustainably. Thanks to intelligent process control, innovative conveyor systems, and state-of-the-art automation technologies, these systems offer maximum productivity with minimum energy consumption.

REVIEW

Schröter at IFFA 2025: Experience technology, feel the quality

Six days, many good discussions, countless inspirations – IFFA 2025 has once again proven that it is the central meeting place for the industry. And Schröter was right in the middle of it all – with an innovative booth that brought the “World of Leading Quality” to life.

Around 63,000 trade visitors found their way to Frankfurt and took the opportunity to explore the newly structured exhibition halls and marvel at state-of-the-art technologies, all in line with the trade show motto “Rethinking Meat and Alternative Proteins”. While the impact of the coronavirus pandemic was still being felt to an extent in 2022, this year’s trade show was able to build on the visitor numbers from 2019.

At the newly designed booth in Hall 12.0, extending to over 400 square meters, the booth motto “World of Leading Quality” was perfectly integrated into the “World of Processing” theme: The five theme worlds were therefore at the heart of our booth – each with a clear focus:

› **WORLD OF AUTOMATION**

Automated conveyor systems and networked zones for smooth processes

› **WORLD OF AIRFLOW**

Precise airflow for perfect drying, smoking, and maturing results

› **WORLD OF TEMPERATURE**

Exact control of heating and cooling processes – for consistent product quality

› **WORLD OF SMOKING**

Modern smoke production meets traditional aroma – for the finest taste

› **WORLD OF CONTROL**

Intuitive control and visualization – local, remote, transparent

Special attention was paid to the variety of airflow variants in the “World of Airflow” and the “World of Automation” concept for conveying options and user-friendly features for newly designed production plants.



**LIVELY VISITOR INTEREST AT THE
DIGITAL WORKSTATIONS**

Klaus (left) and Dietrich Schröter look back with satisfaction on an all-round positive trade fair appearance.

The new booth format with an enlarged lounge area, top-class catering, and happy hour after 3 pm, complete with its own bartender, also received a lot of positive feedback.

Our verdict on the trade show: An all-round success! Many thanks to all visitors from Germany and abroad for the excellent and constructive discussions and many thanks also to the entire Schröter booth crew, who did an excellent job.

*We're looking
forward to next time!*



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YouTube channel**

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and discover our latest
system videos!

**HAVE
YOU SEEN
IT YET?**

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