

Meeting Point

 **SCHRÖTER**
LEADING QUALITY

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JUTTA WALKENHORST
Product Designer
at Schröter

Over 30 Years of Partnership with the Metten Group

TRADITION, INNOVATION, AND SHARED SUCCESSES

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Cured Ham Production
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A Partnership That Creates Lasting Value

A business relationship that goes far beyond the usual has developed over many years between the Metten Group, based in Finnentrop in the idyllic Sauerland region, and Schröter in East Westphalia. Metten, a traditional manufacturer of around 100 products from the sausage and ham range, and Schröter Technologie, a pioneer in system technology, can now look back on over 30 years of a partnership based on shared values, innovation, and a friendly working relationship. Their history is not only an example of a successful partnership, but also proof of how special customer requirements can be implemented in innovative ways.

From the first days when Schröter and Metten crossed paths, it was clear that this would not be an ordinary business relationship. With a shared passion for quality, the two companies embarked on a journey that continues to this day. “What began as a simple supplier-customer relationship has developed into a deep partnership based on mutual respect and trust,” explains Tobias Metten, managing partner. “This is due to the fact that we have very similar ideas about what defines a successful company.” Numerous project discussions with management, production, and technology teams have repeatedly resulted in practical and viable solutions that incorporate feasible system technology and product knowledge from both sides.

Overcoming Challenges Together

One of the greatest challenges was the limited availability of space in Metten’s Hot Smoking Department, which required a creative and efficient solution. “Our production environment presents our suppliers with a unique challenge,” explains Ulrich Metten, managing partner.



“We had to increase production despite limited space. So it was crucial to find a solution that not only saved space but was also highly efficient.”

— **ULRICH METTEN**
Managing Partner



— **TASTING SESSION**
with Ulrich Metten and Tobias Metten

In the place of 2 x 8-wagon cooking systems, 2 new 12-wagon THERMICjet® hot-smoke cooking systems with smoke generators have now been installed, with a small extension. A one-of-a-kind dual-channel system per row of wagons guarantees absolutely uniform drying – an important factor for the quality of Metten's products. The systems also have an increased air volume to optimally dry existing 2200 mm high wagons and an optional cold air cooling system to achieve the correct final weight for canned sausages. "The standard cooking function is particularly important for our seasonal products, such as our bratwurst range," explains Ulrich Metten.



— **SCHRÖTER THERMICjet®**
hot smoke cooking system
in action



— **CANNING**
the "Thick Sauerland"
Bockwurst



"Outstanding Meat Products" + "Leading Quality" = Success!

The results of this partnership are impressive. The THERMICjet® systems have not only increased Metten's production capacity, they also guarantee product quality at a consistently high level. And the results are impressive – the anchor product "Thick Sauerland" Bockwurst, Germany's most popular canned sausage, was recognized once again as a top brand by 'Lebensmittelzeitung' in 2023. Numerous products receive DLG awards every year and in 2023, Metten was also awarded the "North Rhine-Westphalia State Prize for Food" by the Ministry of Agriculture. These and many other successes are no reason for Metten to rest on its laurels, however. In fact, the opposite is true – with its "Bud Spencer" new licensed bratwurst product, which is extremely popular with customers, the next big taste sensation and hot seller from the Sauerland region is already on the horizon.

"The history of Schröter and Metten is more than just a success story of two companies," sums up Klaus Schröter, managing partner at Schröter. "It's a testimony to how a business relationship can develop into an almost family-like partnership that is fun for both sides. At a time when short-term gains are often prioritized over long-term relationships, our relationship with Metten demonstrates that true partnership and shared values are the key to lasting success."

CUSTOMER INSIGHTS

Facts and Figures

The Metten Group was founded in 1902 in Finnentrop as a country butcher's shop. Even back then, the company's products were extremely popular. In 1961, the triumphal march of the "Thick Sauerland" Bockwurst in the blue and red tin can began. Today, Metten's range includes over 100 different high-quality products.



- › **METTEN GROUP:** Metten Fleischwaren GmbH & Co. KG, Biggetaler Fleischwaren GmbH
- › **LOCATION:** Finnentrop
- › **FOUNDED in:** 1902
- › **EMPLOYEES:** 400 (incl. 15 vocational trainees)
- › **REVENUE:** approx. 120 million euros annually
- › **PRODUCTION AREA:** 30,000 m²

- › **PRODUCTION QUANTITY:** approx. 300 tons per week
- › **PRODUCT range:** over 100 high-quality products in the five segments of Aspic, Boiled Ham, Raw Sausage, Boiled Sausage, and Canned Sausage
- › **WEB:** www.metten.net



Metten Promotional Video

SCAN THE QR CODE
and watch the company's promo video featuring Schröter systems!



— **DUAL-CHANNEL SYSTEM**
in the hot-smoke cooking line

SCHRÖTER

Scope of Delivery

CUSTOMER FOR 30 YEARS!

- › **6X THERMICjet® KA-6**
COOKING SYSTEMS
- › **3X THERMICjet® HR-8**
HOT-SMOKE COOKING SYSTEMS
- › **2X THERMICjet® HR-12**
HOT-SMOKE COOKING SYSTEMS
- › **1X THERMICjet® HR-2**
HOT-SMOKE/COLD-SMOKE COOKING SYSTEM (MULTI-AIRFLOW)
- › **2X THERMICjet® KK-1000**
1000-LITER KETTLE-BASED SYSTEMS
- › **5X SMOKjet® RD**
STEAM SMOKE GENERATORS
- › **2X SMOKjet® RH09**
WOOD CHIP SMOKE GENERATORS
- › **1X ARCTICjet® DA-12**
ROTATING SHOWER SYSTEM
- › **1X PROCESS CONTROL SOFTWARE**
INTOUCH

MOST RECENT PROJECT IN 2023 / 2024

- › **2X THERMICjet® HR-12**
HOT-SMOKE COOKING SYSTEMS
- › **2X SMOKjet® RD**
STEAM SMOKE GENERATORS
- › **1X SMOKjet® RS09**
WOOD CHIP SMOKE GENERATOR
- › **1X CLIMAjet® KR-14**
CLIMATIC RAW SAUSAGE SYSTEM
- › **1X CLIMAjet® KR-21**
CLIMATIC RAW SAUSAGE SYSTEM

Compact Cold Drying: 10 % Lower Water Content in Cured Ham

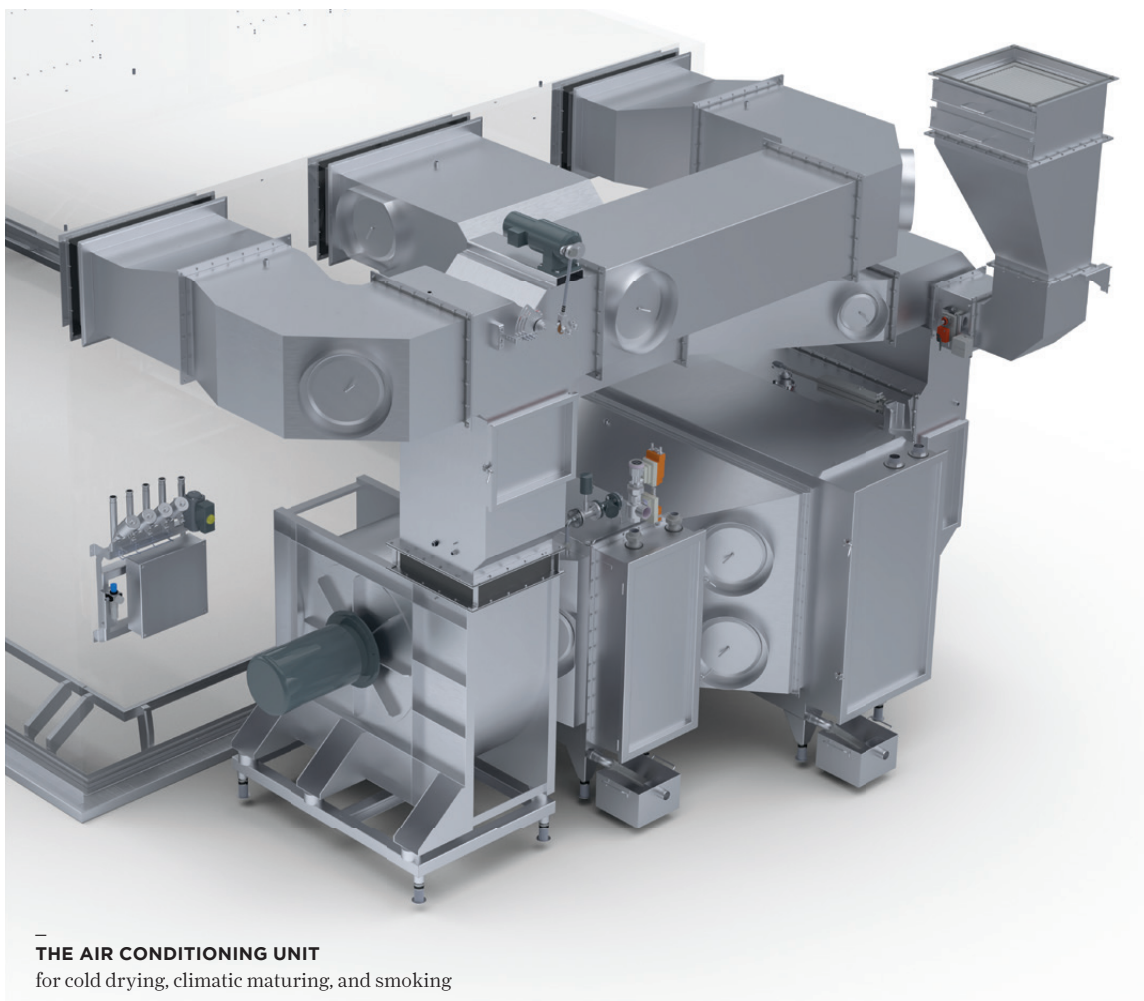
In cured ham production, the principle of cold drying, i. e., dehydration between +2°C and +4°C with additional circulating air, has become the established method. Schröter has developed an innovative solution that meets the requirements for cold drying, climatic maturing, and smoking in a single system, especially for small to medium-sized batches. One advantage is that it eliminates the need to transport the wagons from one system to another.

A common challenge when cold drying cured ham is the possibility of the air cooler freezing up and becoming blocked with ice. Reasons for this include the low process air temperature and the low coolant temperature required. The system concept in use at Siebenförcher GmbH in Merano features the use of two air coolers that are exposed to an alternating process airflow. While one air cooler is dehumidifying the process air, the other can be defrosted due to the low flow temperature of the coolant. Special design elements prevent the heat required to defrost the coils from entering the process chamber.

With these innovations, the system can run the conventional cold smoking process in a very energy-efficient manner. In this operating mode, both air coolers dehumidify the air at the same time. This results in an energy-optimized coolant temperature control.

This technological innovation, makes it possible to remove up to 10 percent of the water content – depending on the product and recipe – within a week. This is achieved by using frequency-controlled recirculation fans, among other measures. The result is consistent product quality and improved efficiency – for both hanging and lying ham products.

Thanks to Schröter's compact technology and intelligent process control, we guarantee consistently high product quality. The benefit for our customers is a reduction in production costs while at the same time meeting the requirements of modern production systems.



THE AIR CONDITIONING UNIT
for cold drying, climatic maturing, and smoking



CURED HAM
during cold drying

**SIEBEN
FÖRCHER**
1930

“Both the cold drying process established today and the implementation of my requirements in the new Schröter system exceed my expectations. Thank you for the joint development and outstanding collaboration!”

FLORIAN SIEBENFÖRCHER
General Manager of the Merano-Based,
Family-Owned Meat Processing Company

Intelligent Floor Concept with Central Drainage Channel

Maintaining strict hygiene standards and efficient production processes are both of critical importance in the meat industry. Against this background, Schröter Technologie is responding to its customers' needs for durable production system floors. An innovative floor concept features a central stainless steel drainage channel integrated into the floor preparation.

One advantage of this concept is the simple and cost-effective floor preparation. The stainless steel floor lies flat on the bare concrete. This eliminates the need for time-consuming and costly leveling and installation of a slope. In addition to ensuring long-term functionality, this also increases the service life of the substrate and the floor panel thanks to a low-wear design. The channel is also quick and easy to install.

The installation of a central drainage channel is possible for both single-row and double-row systems. It is positioned centrally under the wagon in the direction of travel, offers improved orientation of the wagons within the chamber, and effectively prevents the wagons from rolling unintentionally.

The innovative concept also enables water to be drained away efficiently. For example, water from the shower flows along the shortest route to the drainage channel and disappears into two narrow gaps. The airflow from the air supply duct nozzles flows in the same direction, helping to push the water to the drain and minimize the contact time between the water and the air. This ensures that the products dry evenly. On the one hand, this design ensures that quality requirements are met by positioning the trolleys precisely, and on the other hand, the concept effectively reduces residual moisture in the system for the downstream drying process.

“I’m extremely impressed by this drainage concept and it will always be part of the plans for future systems.”

— **ULRICH METTEN**
Managing Partner of the Metten
Group from the Sauerland region

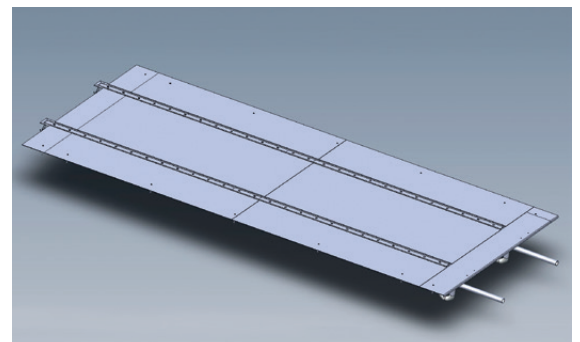
It goes without saying that the design also takes practical aspects into account. For example, the cover of the drainage channel is easy to remove, making cleaning effortless and easy. The fully welded construction and its smooth, even floor structure meet all hygiene requirements and help to maintain a clean and safe working environment.

Overall, Schröter's floor concept with a central drainage channel offers numerous added benefits, including improved hygiene, precise and non-slip positioning of the trolleys, and increased durability of the system floors. Customer feedback has been excellent.



Solutions

SCAN THE QR CODE
and watch the video to learn more about our intelligent flooring concept!



— **TOP: SCHEMATIC REPRESENTATION**
of two drainage channels within the system



— **DRAINAGE CHANNEL**
running along the middle of the floor under the wagon with cover for easy cleaning

FROM LEFT TO RIGHT:
Rita Runge, Nicole Schleef,
Lisa Stahlmann, Christane
Rullkötter, Claudia Lorig



COMPANY

Wonder Women at Schröter

Our Design Department works with passion and dedication on the development, efficiency enhancement, and quality assurance of our Schröter systems. In this context, technical product designers, whose former job title of technical draftsman is probably still familiar to many today, play an important role. No fewer than six female employees make up the mechanical design team.

Jutta Walkenhorst, Christina Rullkötter, Nicole Schleef, Claudia Lorig, Rita Runge, and Lisa Stahlmann together bring an enormous amount of experience and expertise to project management at Schröter. They are a well-oiled team when it comes to documenting and implementing customer requirements, and coordinating closely with other team members during the development and implementation phase.

Their most important tool is the Solidworks software for 3D CAD design, simulation, and product data management. Alongside Solidworks, PLM (product life cycle management) software from Keytech also plays a central role. This is because it is used to transfer the data for production planning and manufacturing to the ERP system. One of the Design Department's jobs is to keep an eye on every last detail, from production to assembly and initial operation at the customer's premises. "This is a challenge that we take on every day with hard work and dedication," reports Jutta Walkenhorst.

"We are a close-knit team of wonder women," she says, adding that feedback from other coworkers is important because everything has to mesh not only in design planning, but also in production, like the proverbial cogs in a gearbox. Together they also produce the technical documentation and operating and maintenance instructions. With about 90 percent of orders destined for export, documentation was produced in many different languages last year.

The team also gets along well outside of work and even meets regularly for leisure activities such as going to restaurants or exercising together. As Jutta Walkenhorst explains: "We all get along extremely well. We're an amazing team and have a great working atmosphere. We also appreciate the short decision-making processes and the family-friendly working conditions, which also include the ability to work remotely."

And they would be happy to have additional help – male, female, whatever. They don't have any preferences in this regard. Anyone interested in learning more about the profession of Technical Product Designer or other jobs in the field of machine and production system design or is interested in an internship:



Career

SCAN THE QR CODE
and learn more about Schröter
as an employer!

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