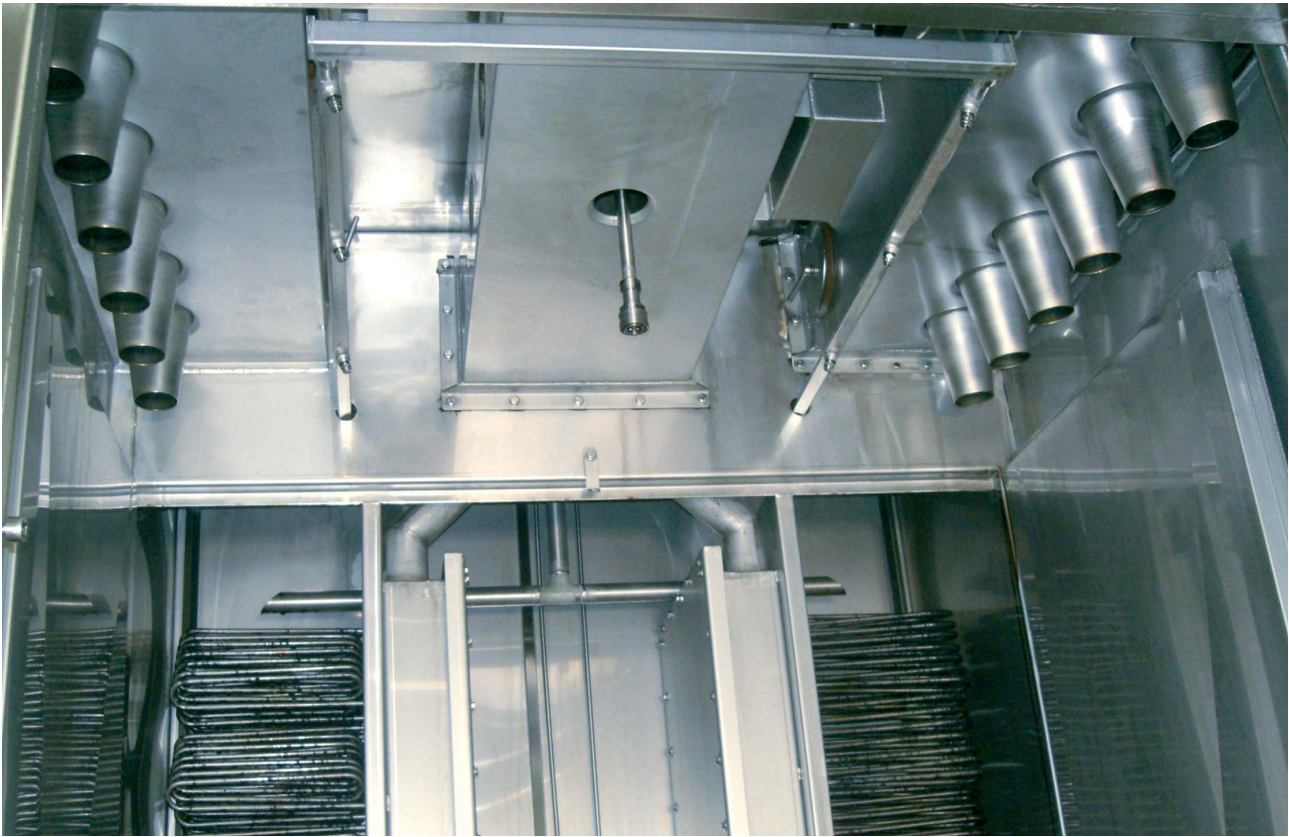


THE ALL-AROUND TALENT FOR HANDCRAFTSMANSHIP



The easily accessible climate heating and cooling batteries mean that the JETsmoker requires minimum maintenance costs.

Today, modern craft enterprises have to preserve both the homemade character of their meat products as well as create economic, continually reproducible top quality. Metzgerei Brodinger has mastered that daily challenge thanks to the JETsmoker, a universal system made by Schröter Technologie GmbH & Co. KG.

Metzgerei Brodinger, a butchery located in the Lower Bavarian town of Freyung, Germany, is run by third-generation owner Josef Brodinger. The family-owned enterprise and its 30 employees process around 100 pigs, three cattle, and one calf per week. Their fresh, delicious products reach local customers via a retail store and 13 bulk purchasers.

The Brodinger butchery may be steeped in long-standing tradition, but it has always featured state-of-the-art technological products. Long gone are the days when master craftsmen worked with a simple smoker heated by nothing more than a firebed or sawdust – an approach that required extensive experience on the part of the master butcher, for missing the right moment for smoking was a recipe for disaster. Cooking was performed in cauldrons, while ovens were used for roasting and baking. The preripening process was performed by hanging the meats from the ceiling of the sausage kitchen, which was “heated” by the uncooled production rooms combined with the high humidity

generated by the cauldrons of boiling water. Those factors made the final product continuously subject to certain margins of fluctuation – but, unlike today, those fluctuations were facts that consumers accepted.

IMPRESSIVE RESULTS

Schröter Technologie GmbH & Co. KG was Josef Brodinger’s first choice all the way back in 1998. He first became acquainted with the superior equipment from eastern Westphalia, Germany during his apprenticeship years. “We had machinery from four different manufacturers, but I was most impressed by Schröter due to the process results and manufacturing quality,” he remembers. For that reason, he ordered two JETsmoker universal systems for smoking and baking in addition to two post-ripening chambers. They feature a capacity of two wagons each that can be loaded with 120 to 250 kg, depending on the product.

FLEXIBLE JACK-OF-ALL-TRADES

In addition to the classic hot-smoked meat products such as wienerwurst, bockwurst, and pork sausage, the JETsmoker also bakes pork knuckles, pâté, and whole suckling pigs – and even makes the Bavarian classic of roast pork an effortless success. “The degree of consistency is outstanding and reproducible at any time independent of how much the wagon is loaded,” raves Brodinger. The stepless circulating air speed presetting options

and accurate computerized moisture control mean consistently perfect roast sausages made without the slightest problem. “The units are built for the tough conditions of daily use and offer exceptional reliability thanks to their outstanding manufacturing quality,” says Brodinger. “I have only needed to contact Schröter’s customer service department once in 13 years. But whether on the phone, via remote maintenance, or here on-site, I know I can always rely on their customer service team,” reports the master butcher.

In addition to a classic smolder smoker, Brodinger also chose an RF friction smoke generator. “The system is the perfect solution for my products and is so easy to use and to clean. And because my shop is located in a downtown area, I needed a smoke generator with low exhaust emissions and without energy-consuming waste gas purification,” he explains. The equipment features a Siemens Touch Panel as an intuitive control unit for guaranteed continuous, complete control of ongoing process, recipe data, and notes.

The equipment manufacturer specialists also offer custom programming. “Because 99% of all PLC programming work is done in-house, the use of a programmable logic controller (PLC) lets us meet even the most out-of-the-ordinary requests,” explains Ullrich Flottmann, Electronic Technology Head at Schröter. The company sources its control elements from renowned suppliers such as Siemens or Jumo from the town of Fulda in Hesse, Germany. “That allows us to ensure that our control units will be available even years down the road, something that wouldn’t be possible by relying on one single control unit or a preferred supplier,” continues Flottmann.

EFFORTLESS EXPANSION

“From ordering and delivery to setup and activation, everything went according to schedule and was pulled off without a hitch,” remembers Josef Brodinger. “For me, it was important that my

workers would be able to perform smaller maintenance projects and repairs here on-site on their own. My equipment makes that possible,” he adds.

Due to the extensive product spectrum, outstanding product quality, and absolute freshness, it is no wonder that the family-run enterprise is rapidly expanding: this year, one new JETsmoker one-wagon universal system, a CLIMAJet two-wagon cold-smoke system with friction smoke, and a twelve-wagon post-ripening system including InTouch process control software have already been ordered. The units will represent the third generation of smokers used at the Lower Bavarian butchery. “They should be delivered soon, and I can’t wait,” he admits, confident in the knowledge that he can rely on the high-performance equipment – and meet the daily challenges of smoking meats with a cool head.



Whether smoked pork chops, meatloaf, or bacon, Metzgerei Brodinger’s products made with Schröter equipment stand for unsurpassed quality.



The two JETsmokers and kettles (right) from Schröter are tried-and-tested companions used daily at the Metzgerei Brodinger butchery.