

Stainless steel terminal MMT8024 in operation at Gmyrek Fleisch- und Wurstwaren GmbH & Co. KG



GYMREK is a leading medium-sized company in the food industry with its headquarters at Gifhorn near Wolfsburg and a second production site in Harsleben in Saxony-Anhalt. The company was founded in 1904 by master butcher Karl GYMREK and produces meat and sausage specialties of the highest quality using the latest technologies. In Harsleben alone, up to 30 tonnes of sausages are produced every week.

In order to bring the hygiene-critical production facility up to date and equip it with appropriate IT technology, the company opted in summer 2020 for stainless steel operator units from the ADS-TEC Machine Mounted Terminal (MMT) series. The aim was to replace the existing hardware with state-of-the-art technology. Meat and sausage processing has to comply with demanding legal requirements and manufacturers bear a great responsibility for the health of their customers. In addition, there are high levels of competition in this sector. It was therefore necessary for the new solution not only to offer as many features as possible for greater efficiency in production, but also exhibit a good price-performance ratio. The MMT series fulfils all this and much more. It is tailor-made for the production environment at GYMREK and has indeed exceeded the customer's requirements.

IT expert Jens Neumann of GYMREK states enthusiastically after the first months in operation: 'By selecting ADS-TEC, a company that was previously unknown to us, we have without a doubt backed the right horse.'

Since mid-2021, 34 terminals with the product designation **MMT8024 312 BK Hygienic Blue** in a 24" inch format have been in use at both Gifhorn and Harsleben. This series of units is particularly suitable for the food industry because it is robust, powerful and particularly easy to clean.

The units withstand difficult environmental conditions such as extreme temperatures and humidity without problems. In addition, the client wanted to take a long-term approach, so that the installed applications can still run smoothly even after a number of years. Details such as a well-functioning touch display that is easy and intuitive to operate were also a decisive argument.

The units are designed for daily cleaning with alkaline or acidic cleaning agents. At GYMREK, the touch control unit is repeatedly soiled, then a surface disinfection of the display is performed spontaneously. Experience shows that splash water and even a powerful jet of water from a high-pressure cleaner cannot harm the IP69K-protected units.

'The shape of the housing allows thorough cleaning as it has no elements that interfere or angled corners. In addition, the high-quality touch display, which responds quickly and accurately to inputs, proved itself right from the start,' says Jens Neumann in praise of the units. The stainless steel construction is also entirely enclosed, with no ventilation slots that would be prone to ingress of dirt.

At GYMREK, the MMT terminals are used throughout the entire production: starting with incoming goods, through batching, seasoning, cutters, filling, smoking and packaging, to outgoing goods. With the help of the devices, the raw materials ordered (e.g. meat, spices, films etc.) are first collected together, the weights of semi-finished and finished products are recorded and process-relevant data (e.g. temperatures and batch numbers) are documented. Thus they enable all production data to be collected in full. A further advantage are the interfaces to other devices, such as the ERP system and USB printer. In the incoming goods department, for example, suppliers' batch numbers are recorded using a connected scanner, the core temperatures of the supplied meat are documented, inspection reports are filled out, weights are read into the ERP system using scales that are also connected, and the company's own incoming goods labels are created using USB printers.

Thanks to the powerful CPUs in combination with a larger bandwidth of the internet connection (a further upgrade that was made), it is now possible to work without a terminal server environment, to which one was previously limited.

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'In addition to meeting all our requirements, the power of the devices has enabled us to establish a major simplification of the communication set-up with our remote site. This was neither one of our initial requirements, nor was it foreseeable in the test phase, but it now enables us to map the process flow far better. We can finally run our current software versions and no longer have any delays in the process flow,' enthuses Jens Neumann.

The units blend seamlessly into their surroundings and are extremely low-maintenance. And for the customer, the blue rubber seal on the front frame in the 'Hygienic Blue' design is also more than just an eye-catcher. The purpose of this individual adaptation is that in the event of damage to the seal and possible contamination of the products as a result, it is possible to quickly identify the material affected. 'On top of that, it turns out that even all the veterinarians and auditors are enthusiastic about this solution, as it increases product safety from their point of view and shows that we think the same way as they do,' reports Neumann proudly.

He also evaluates the cooperation very positively: **'We felt that we were in the best of hands with ADS-TEC right from the start and had the feeling throughout that it was a partnership that did not end once the order had been placed. Our requirements and wishes are always dealt with seriously, responses are prompt and practicable solutions are presented. At ADS-TEC you can always speak your mind.'**

The award-winning Hygiene Comfort Design of the MMT series has proven itself thousands of times over and hundreds of customers across the world are already benefiting from the great advantages – whether in the food, beverage, chemical or pharmaceuticals industry.

