

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



Industrial IT

## About Gmyrek

GYMREK is a leading medium-sized company in the food industry with its headquarter in Gifhorn near Wolfsburg and a second production site in Harsleben in Saxony-Anhalt. The company was founded in 1904 by master butcher Karl GMYREK and produces meat and sausage specialties of the highest quality using state-of-the-art technology. Up to 30 tonnes of sausage products are produced every week in Harsleben alone.

## Requirements of the customer

In order to bring the hygiene-sensitive production up to date and equip it with suitable IT technology, the choice fell in summer 2020 in favour of stainless steel operating devices from ADS-TEC's Machine Mounted Terminal (MMT) series.

The aim was to replace the existing hardware with state-of-the-art technology. Meat and sausage processing must fulfil stringent legal requirements and manufacturers bear great responsibility for the health of their customers. In addition, production is exposed to fierce competition. The new solution should therefore not only offer as many features as possible for greater efficiency in production but also have a good price-performance ratio. Details such as a well-functioning touch display that is easy and intuitive to operate were also a decisive argument. In addition, the customer wanted to reposition itself in the long term so that the installed applications would continue to run smoothly even after several years.

## Implementation at the customer

Since mid-2021, 34 terminals with the product designation MMT8024 312 BK Hygienic Blue in 24" inch have



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been in use in Gifhorn and Harsleben. This device series is suitable for the food industry because it is robust, powerful and particularly easy to clean.

At GMYREK, the touch operation is repeatedly soiled, in which case the display surface is immediately sanitised. The devices can easily withstand difficult environmental conditions such as extreme temperatures or humidity. The devices are designed for daily cleaning with alkaline or acidic cleaning agents. Experience has shown that splash water and even a powerful jet of water from a high-pressure cleaner cannot harm the IP69k-protected devices. The shape of the housing allows for thorough cleaning as it has no disruptive elements or angled corners. In addition, the high-quality touch display, which responds quickly and precisely to inputs, has proven itself right from the start. There are also no dirt-prone ventilation slots in the fully enclosed stainless steel construction.

At GMYREK, the MMT terminals are used throughout the entire production process: from incoming goods to batching, seasoning, cutting, filling, smoking, packaging and outgoing goods. The devices are used to record the raw materials ordered (e.g. meat, spices or film), record the weight of semi-finished and finished products and document process-relevant data (e.g. temperatures and batch numbers). In this way, they serve to fully record production data. The interfaces to other devices, such as the ERP system or USB printer, are also an advantage. In the incoming goods department, for example, the suppliers' batch numbers are recorded using a connected scanner, the core temperatures of the delivered meat are documented, test reports are filled out, the weights are read into the ERP system using a connected scale and customised incoming goods labels are created using a USB printer.

Thanks to the powerful CPUs in combination with a larger internet connection bandwidth (an additional upgrade), it is now also possible to work without a terminal server environment, to which you were previously limited.

The blue rubber seal on the front frame in the 'Hygienic Blue' design is also more than just an eye-catcher for the customer. The purpose of this customisation is to enable quick identification of the material in the event of damage to the seal and possible contamination of the products.

### **The customer's conclusion**

IT expert Jens Neumann from GMYREK states enthusiastically after the first few months of operation: **"By choosing ADS-TEC, a company that was previously unknown to us, we have undoubtedly backed the right horse."** The positive development in cross-location work is particularly emphasised: **"In addition to fulfilling all our requirements, we were able to establish a much simpler communication setup with our remote location thanks to the performance of the devices. This was not one of our requirements beforehand, nor was it foreseeable in the test phase, but it now enables us to map the process flow much better. We can finally run our current software versions and no longer have any delays in the process flow."**

Jens Neumann also emphasises the aspect of product safety and the response from the authorities: **"On top of that, it has turned out that even all veterinarians and auditors are enthusiastic about this solution, as it also increases product safety from their point of view and shows that we think along with them."**



To round things up, he praises the close and reliable cooperation with the provider ADS-TEC: „We felt that we were in the best hands with ADS-TEC from the very beginning and always had the feeling that it was a partnership that did not end once the order had been placed. Our requirements and wishes are always dealt with seriously, feedback is provided promptly and practical solutions are proposed. A frank word is always welcome at ADS-TEC.“

The award-winning hygienic comfort design of the MMT series has proven itself thousands of times over for many years and hundreds of customers worldwide are already benefiting from its great advantages - whether in the food, beverage, chemical or pharmaceutical industries.

