

FOCUS ON LATIN AMERICA

REICH further extends sales network in Latin America

After opening **REICH** Thermoprozesstechnik Ibérica S.L. in Valencia, Spain in 2014, we have been able to further consolidate our business relationships in the South American region too.

This means that we are happy to have gained SILBERTEC in Chile as our new sales partner. TECNOMAQUINARIAS S.A. has also become a valuable partner for **REICH** and they support our company in Argentina as a sales partner. Same will be TECHNOFOODSERVICE S.A.C. for Bolivia.

Ernesto Gallent, the CEO of the Spanish branch is in close contact with our partners in Latin America. By the way, in Spain itself we have managed to gain a number of new customers due to the convincing performance of our systems and to our reliable local service. We have the same goal of extending our sales to the Caribbean region and to Latin American countries.

Why not get in touch with our partners!


CHILE:
Comercializadora y Representaciones Silbertec Ltda
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Renca, Santiago de Chile
www.silbertec.cl



ARGENTINA:
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Calle 117 (ex Suipacha 2230/34) C.P. 1650 San Martín
Buenos Aires, Argentina
www.tecnomaquinarias.com.ar



BOLIVIA:
TECHNOFOODSERVICE, S.A.C.
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Cieneguilla, Lima 40 Peru
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TRENDS IN SMOKING 04/2016

THE WORLD OF THERMAL PROCESSING TECHNOLOGY



Facility extension to be finished by the middle of 2016



EXPANSION OF THE REICH TECHNICAL CENTRE

Further units for process optimisation

At the start of 2016, the **REICH** technical centre was extended by adding an AIRMASTER® BKQ 2500 BG AIRJET cross-flow baking unit that can reach process temperatures of up to 300°C. The wide range of equipment – including amongst other things a recycling smoke cooler and common smoker systems – makes it possible to mimic any hot and cold smoke processes in the cross-flow area.

With our team of technologists and our well-equipped technical centre, **REICH** can offer our customers the opportunity to produce test batches before purchasing the unit. This means that customers can see at first hand the benefits of **REICH** solutions and it is also possible to create programs for the future within the scope of the tests.



This makes commissioning at a later time much easier.



Are you interested in a factory tour? Would you like to carry out tests in our technical centre? Please don't hesitate to contact us.

2015 CHRISTMAS OUTING

This year's motto: Mountain cottage romance!



This year too, our management came up with a very special idea for the end of the year. The trip including overnight accommodation was to Füssen in the German Allgäu region. After a cultural excursion with a guided tour through the famous Neuschwanstein castle, people needed to show their stamina. Following a hike lasting one and a half hours, we finally reached the Rohrkopfhütte, mountain cottage with its rustic, cosy ambience.

After being received with glühwein on the terrace with its fantastic view of Neuschwanstein castle, we got comfortable in



www.rohrkopfhuette.de

Universal units, cooking and baking units, climate maturing systems, thawing systems, intensive cooling systems, smoke generators, cooking vessels, control units, service and maintenance.

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SPONSORING

Sport shirts for HI MACHINES

On behalf of our sales partner HI MACHINES OÜ in Prānu, Latvia, we presented the "BC Lokomotiv" basketball team with a set of new vests in the Autumn of 2015.



Everybody at REICH hope that they have a successful season with plenty of exciting games and lots of wins.

MACHINES

Hi Machines OÜ
Tallinna mnt. 82 a, 80010 Prānu, Estonia
www.himachines.net

WELCOME TO REICH

the specialists for food processing

Expanding premises and increasing staffing

Since 2013, **REICH** Thermoprozesstechnik GmbH have been producing high-quality systems for thermal food processing at our new facility. Within the scope of moving to our new site, we have significantly improved our internal processes. This means that we have made a number of investments in the areas of service, sales and production. As a result of our investment strategy, there has been a constant increase in sales in 2014 and 2015. To do justice to this growth, we decided in 2015 to double the floor space for final assembly, design, electrical design and dispatch.



New despatch store since 2015

The groundbreaking ceremony for the new building extension took place in January of this year. Completion of the facility is planned for the start of July.

REICH at the 2016 IFFA

On May 7th it'll be that time again! The IFFA – the most important trade fair for the meat-processing industry – will be opening its doors. **REICH** Thermoprozesstechnik GmbH will be exhibiting at the 2016 IFFA with a new stand concept measuring more than 300 square metres.



Visitors can expect to see numerous innovations and further-developments. We will be presenting the latest generation of high-performance axial flow baking units, the newly developed friction and steam smokers, the intelligent INTERLOCK door locking system and the new UNICONTROL 3000 Series controls. These are just a few of the highlights of our exhibition programme.

Read the IFFA Special inside this edition for more information on this topic.

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2016 EXHIBITION DATES

Gulfood, Dubai, UAE	21-25 February	
FOOD PACK ASIA, Bangkok, Thailand	3-6 March	
FAMEBA Friedrichshafen, Germany	5-6 March	
FHA, Singapore	12-15 April	
IFFA Frankfurt, Germany	7-12 May	
FOOMA, Tokyo, Japan	7-10 June	
EVENORD, Nuremberg, Germany	8-9 October	
AgroProdMash, Moscow	10-14 October	
Gulfood Manufacturing, Dubai, UAE	7-9 November	

Food hygiene

... is what REICH focuses in on particular

Hygienic Design and the new INTERLOCK System

The press is always headlining contaminated food. This means that it is of immense importance to focus on food safety in food production.

First of all, the **REICH** modular stainless steel housings of completely welded units offer the advantage of there being no superfluous joints which bacteria and germs can infiltrate. Compared to element construction with bolted housing components, this provides enormous benefits. Apart from this, many of the internal and external surfaces, like on the viewing windows of the chamber doors, for example, are slanted such

that no deposition surfaces can result where dirt or liquids can collect. At **REICH**, we have been taking these topics for granted for years. The newly developed INTERLOCK system has been added to this standard recently. The INTERLOCK lock replaces the pull lever that has been used up to now in fully insulated block doors. By means of its smart opening and locking mechanism, it automates numerous dehydrating and cooling processes. Using the INTERLOCK system means that systems that have a feed and discharge side (transit systems) - can be locked on an interlocking basis. This guarantees separation of low risk and high risk areas and means that the international requirements for hygiene and food safety are met.

If desired, units that have a feed and discharge side cannot be entered from both sides at the same time using the INTERLOCK system. This avoids accidental contamination of the product. In addition, integrated eye-level signal lamps provide information on the current operating state of the unit. Patent pending.



INTERLOCK door lock

New smoke generators

REICH to present a new friction and steam smoker at the IFFA

The new FrictionSmoker FR 2008

Due to ever stricter environmental and health and safety legislation, friction steaming is becoming more and more popular in industrial applications too.



Die Kraft der zwei Räder

At the IFFA **REICH** will be presenting our newly developed FrictionSmoker FR 2008 with double wheel.

The completely novel wood magazine takes eight friction smoke rods. Due to the separately controlled friction wheels and the large wood magazine of the FR 2008, you can use it on a universal basis and it provides a large volume of smoke for short, intensive smoking processes. At the same time, however, this friction smoker is a real "long-distance runner" for long cold-smoking processes! By using components from the tried and tested FR 702 and FR 1002 smoke generators, we have been able to keep part costs at a reasonable level. On the other hand, cleaning of the FR 2008 has been newly designed such that special applications like friction of soft, highly resinous woods are more reliable.

The new SteamSmoker S 1000 H

Steam smoke generators have become established in industrial applications and are now used as standard. They provide a number of advantages but also have some drawbacks. Due to the design, they require a great deal of maintenance and cleaning. This means that operation needs a high level of expertise, since incorrect use can lead to serious damage to the equipment.

Our engineers have now found a solution for this problem. Right on time for the IFFA, **REICH** are presenting our newly developed S 1000 H. This new generation of steam smoke generators offer a number of highlights. We have developed a self-cleaning smoulder filter that obviates the need to change the filter on a regular basis. Apart from this, the reaction chamber has been fitted with a self-cleaning facility. A new ashes removal system obviates the need for emptying the ashes container. In addition, the S 1000 H has a completely reengineered superheater and uniform steam dosing. The design of parts which, up to now, have needed a great deal of maintenance has been changed such that they are now nearly maintenance-free.

Perfect cooking results

Live steam generator for small businesses too

Now, even small-scale butchers can enjoy the benefits of low-pressure steam or saturated steam and use them to improve the quality of their products. Up to now, expensive external steam generators had to be set up; now, the new space-saving **REICH** live steam generator can be mounted directly next to the unit. The equipment produces 60kg of saturated steam per cart and has a fully automatic water fill level regulation and descaling system.

The new CoolTouch technology is a particular highlight. In this connection, the special construction of the steam generator actively cools the outer shell such that it is not possible to get burned on hot components. Due to the modular construction, **REICH**'s steam generator can be scaled to any system size.



Crunchy products thanks to cooking with saturated steam

Perfectly controlled!

The new UNICONTROL 3000, 3000 m and 100 set the standard

The generation 2000 UNICONTROL controls have been tried and tested in thousands of practical everyday applications. After almost ten years, the UNICONTROL 2000 controls are being superseded by their successor.

UNICONTROL 3000 m



UNICONTROL 3000

The entire range of controls will be presented at the IFFA. In this connection, the new equipment does not represent a break in the tried and tested range of controls; rather, it is a logical progression.

As a result, the new generation has a brilliant projected capacitive technology touch screen with resistant glass that is similar to current smartphones. The software has been substantially enhanced and optimized. In the background, powerful processors and new communications protocols ensure that the program runs much more quickly and safely. Due to the wide range of interfaces that are provided, it is easy to integrate the UNICONTROL 3000 in existing networks and makes it very maintenance-friendly for updating.

In future, there will be two versions of the UNICONTROL 3000 controls: the flagship UNICONTROL 3000 with a 10.4" display and the slightly smaller and more favourably priced UNICONTROL 3000 m with a 7" display.

The **REICH** cooking vessel control has also been completely reengineered and it will be possible in future to link it easily to the analysis software. The large display has considerably increased user-friendliness.

It is possible to easily replace old Unitronic controls with the new UNICONTROL 100 due to the unchanged installation dimensions.



Well-prepared with REICH units

Metzler on course for success

Metzler butchers is a family company with a tradition that goes back more than 100 years that employs more than 20 staff members. Metzler produces and processes about 300 different meat and sausage products of the highest quality. This is documented by the company's approval for slaughter, butchery and production according to EU Directives. Only livestock from selected farms is used for the company's products.

Using **REICH** units also ensures perfect production results. This means that Albert Metzler places his trust in the quality and versatility of the AIRMASTER®UK 2100 BE universal system that is equipped with the FR 702 friction smoker and a climate package.

During the day, classic hot smoke products like boiled and cooked sausage and cooked cured products are produced with thin raw sausages like "Landjäger" and "Pfefferbeißer" being produced overnight. The standard range of raw sausages and raw ham is fermented and smoked over the weekend and then post-matured to finished products. Thanks to the flexibility of the **REICH** universal unit it works to full capacity.

Mr. Metzler has this to say about the new unit: "By using the new **REICH** smokehouse, we have improved quality and considerably less weight loss with sausages, semi-dry and cured meat products. We are very satisfied with the **REICH** unit and would recommend it to anyone."



The quality of the products is so convincing for customers that they travel from miles around to shop at the main store in Altshausen, Germany.

CONTACT

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TOPAS right in line with current trends

Vegan on the rise

Vegan and vegetarian products – which are traditionally more at home in Asia – are becoming more and more popular in the West. As a result, there is a considerable increase in the demand for meat-free products. TOPAS has specialised in this field and has set the trend in Europe and become the market leader in the manufacture of seitan products made from organic wheat protein. TOPAS proves that it is possible to manufacture excellent tasty products even without using meat! Klaus Gaiser, the founder of the company and inventor of veggyness, brought home a number of valuable findings from two periods of study in East Asia. TOPAS manufactures sausages, cooked meats, schnitzels, steaks, roasts, burgers, gyros and doner kebabs – all of which are purely plant-based and of organic quality! By the way, on the web page you can find some fantastic vegan recipes!



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taste the quality

News

Dual study programme at REICH

Since August 2015, REICH has been an approved and certified training facility for the mechanical engineering course at the Baden-Württemberg Dual University in Heidenheim. We are very pleased to be employing two BA students in our company, which means that we are taking an important step towards securing the development of junior staff!



Successful technical thesis

We are very happy that our staff member Thilo Dobsch successfully completed his technical thesis on the topic of "Measurement of contact pressure of a friction smoker". He passed with the excellent grade of 1.0!



New 2016 website



In 2016, our new website will be going online with a large number of optimised functions!

REICH supports the german „Aktion Mensch“ charity

For a good cause

Instead of giving presents at Christmas 2015, we decided to give tickets for the Aktion Mensch charity lottery. We want to do this to make a contribution to improving the quality of life of people with disabilities and social problems. At the same time, we were able to offer our customers the chance of a big win in the lottery.

