

EIGHT REASONS WHY YOU NEED A SCHIWA PRODUCTION LINE

1. You'll achieve an on-weight output rate of virtually 100%. A line laser scanner and a line pre-weighing unit are fitted in front of the slicer to calculate the downstream cutting parameters prior to cutting.
2. You'll satisfy the highest hygiene standards at minimal expense. The WALK-IN DESIGN of Schiwa lines makes them convenient to access and extremely easy to clean.
3. You'll profit from a flexible modular machine design tailored to your requirements. Your line has a performance capacity that allows you to produce at extremely high speeds.
4. Our solid, integral design can cope with the toughest demands when it comes to reliability and durable construction.
5. We lead the market with our technology, so you'll be assured of working with state-of-the-art technology that provides long-term viability.
6. You'll make efficient use of your employees. Schiwa lines are fully automatic and are controlled via a central Schiwa PC.
7. Our all-round service provision minimizes maintenance times and downtimes.
8. Your Schiwa line is a secure investment. Even after you've had many years of use out of your line, we'll keep you up-to-date with technological advances, upgrades and expertise.



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SYNCHRONOUS PRODUCT FEEDING, SCANNING, PRE-WEIGHING, SLICING, PORTIONING, WEIGHING, GROUPING, BUFFERING AND AUTOMATIC FEEDING

... these nine steps are of vital importance for transforming raw products of meat and cheese into retail-ready products.

Because they are designed as integrated, computer-controlled complete solutions, Schiwa production lines have them all covered; precisely the support that your sales strategy needs.

Schiwa offers you customized and standardized high performance machine systems – and thanks to our leading technology and flexibility, provide an outstanding basis on which to build your business success. When it comes to reliability, profitability, hygiene and product yield, every inch of your Schiwa logistics chain is configured to deliver top quality.

HIGH-TECH BY TRADITION

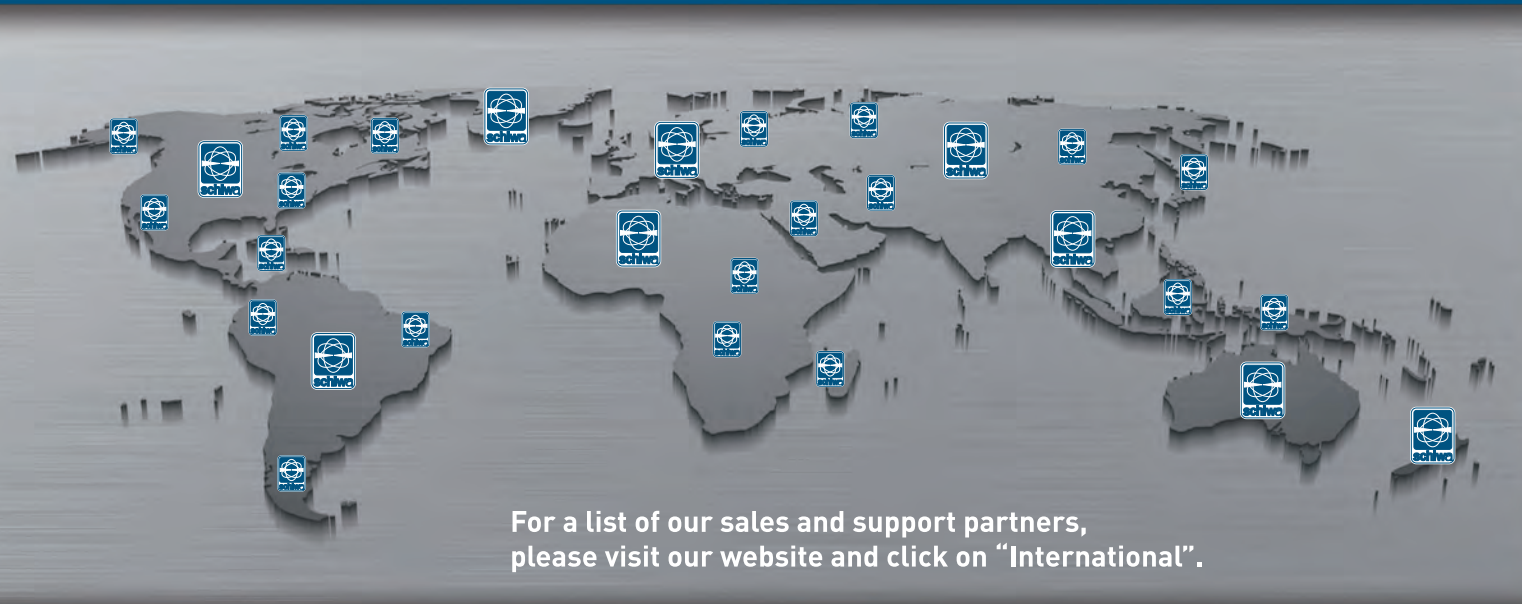
A half-century of company history has passed since founder Manfred O. Schindler developed the first electronic weighing scale for his customers. Back then, it was a first throughout Europe; not only was it far superior to the types of weighing scales in use at the time, it was also universally applicable in all industrial sectors.

This original weighing system was the nucleus from which today's high-tech slicer/checkweigher combination machines for precision cutting, portioning and weighing have developed. Over 100 staff members are currently employed in the development and manufacturing of customized lines. They are installed all over the world.

With its track record in precision and performance, as well as the continuous development of its technology, Dipl.-Ing. Schindler & Wagner GmbH & Co KG leads the market in customized slicing lines.



EXPERT SLICING SOLUTIONS *by Tradition*



For a list of our sales and support partners,
please visit our website and click on "International".





SCHIWA – TURNING RAW GOODS INTO TOP-QUALITY RETAIL-READY PRODUCTS AT HIGH SPEED

However you want to present your products for retail, the flexible modular design of your Schiwa line allows you to turn any portioning and packing concept you require into reality – at very high production speeds and with minimal staffing requirements.

The accuracy, reliability and durable design of your fully automatic machine system ensure that you achieve a leaner operation, better product quality and a more attractive retail price for the consumer.

You choose:

Shingled, stacked, wafer-thin, stagger-stacked, folded, circular portioned, interleaved, underleaved, overlapped and with or without product type separation.

You perform to the max:

Up to 6,000 slices per minute, 108,000 packages per shift and 75,000 kg per day.

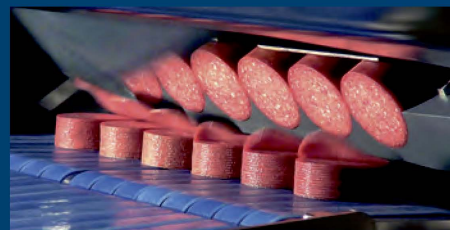


You stay flexible:

Sausage, ham, bacon, fresh meat and cheese, raw goods in bars and loaves, single and multi-component portions, slices and chunks, ready-to-sell soft and hard film prepacks, individual packs and multi-packs – unlimited options...



HIGH PERFORMANCE SYSTEM SLICER



A CERTIFIED BUSINESS PARTNER YOU CAN TRUST

Schiwa has been granted certification by the customs authorities for European Union AOE F status and the US C-TPAT standard. It's guaranteed that you'll be working with a reliable and trustworthy business partner whose entire production and supply chain operations are assured of compliance with EU regulations and those of the German customs authorities.



TAKE YOUR FIRST STEPS – WITH PROFESSIONAL TRAINING

Your operators need to know the techniques and operating procedures for working safely and efficiently with your Schiwa line. That's why we provide training courses tailored precisely to your requirements – we'll come to you or you can come to us. Specially trained instructors will be available for you.

TAKE A STEP FORWARD – WITH COMPONENTS AND UPGRADES

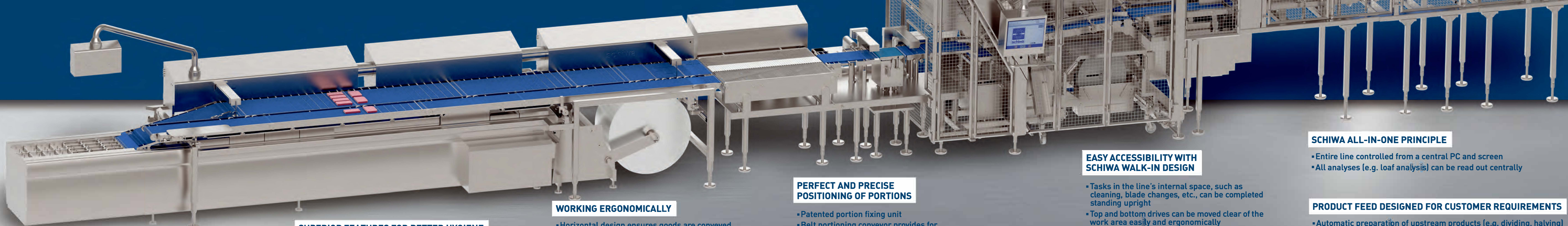
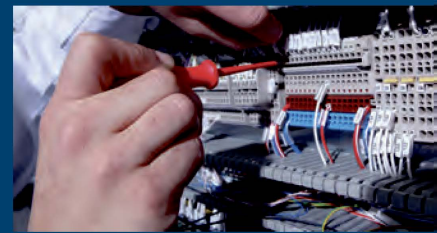
The Schiwa Analyzer is the ideal addition to Schiwa lines with touch-screen operations. It allows you to monitor the capacity of a line per period or per shift quickly and clearly, as well as production periods and servicing times and loaf and portion analyses.

Customized set-up kits for your Schiwa line offer you an even bigger selection of product types, optimize your line's service life and servicing times – and simply make the work even more efficient.



KEEP UP THE PACE – WITH ALL-ROUND SERVICE SUPPORT

All Schiwa lines are configured and installed for you by a team of professionals. Once you're up and running, Schiwa Support ensures that your line stays in outstanding shape. Many of the tasks can be carried out quickly and efficiently by remote maintenance. When you need us, our professionally trained Service Team will be there for you all over the world.



MINIMUM MAINTENANCE AND CLEANING REQUIREMENT

- Line manufactured in solid stainless steel throughout
- Surface fully treated and electro-polished
- All components easy to clean

SUPERIOR FEATURES FOR BETTER HYGIENE

- Constant overpressure protects line frame and housing against the ingress of solid foreign bodies
- Cavities fitted with drainage plugs

WORKING ERGONOMICALLY

- Horizontal design ensures goods are conveyed smoothly without large inclines and angles
- Line is fully visible from ground level
- Patented quick-change system allows bearings to be replaced in minimal time

PERFECT AND PRECISE POSITIONING OF PORTIONS

- Patented portion fixing unit
- Belt portioning conveyor provides for minimal contact with product
- Efficient maintenance and fast servicing

EASY ACCESSIBILITY WITH SCHIWA WALK-IN DESIGN

- Tasks in the line's internal space, such as cleaning, blade changes, etc., can be completed standing upright
- Top and bottom drives can be moved clear of the work area easily and ergonomically
- Ideally suited for working in clean room conditions

SCHIWA ALL-IN-ONE PRINCIPLE

- Entire line controlled from a central PC and screen
- All analyses (e.g. loaf analysis) can be read out centrally

PRODUCT FEED DESIGNED FOR CUSTOMER REQUIREMENTS

- Automatic preparation of upstream products (e.g. dividing, halving) can be provided upon request
- Product buffer storage (magazine) in different versions
- Misshapen and loose upstream products are scanned with Schiwa laser scanner – direct and accurate measurement of product
- Scanner and loaf pre-weighing unit are integrated into the line system