



Case Study

Heinrich Nölke GmbH & Co. KG

More transparency in meat
processing with 19-inch -
stainless steel industrial PC's



noax IPCs in the Nölke production plant

Sausages churned out with IT-supported operations

Gutfried is one of the most successful brands of sausage and meat products. Over 90% of all Germans are familiar with the poultry luncheon meat and cannot imagine store refrigerator shelves without the top-selling brand. More than 1,300 people are employed by the Nölke Group. The meat products of Gutfried, Menzefricke and many own and trade brands are made using the meat tumblers, cutters and cooking systems by Nölke. An extensive range of sausage products is produced at the Nölke Group's main plant in Versmold. The effort put into the production processes is enough to be able to manage the many order-specific ready-made and packaged orders on schedule. What makes Nölke, as a producer of foodstuffs, different from the companies of other industries:

"We were won over by the high quality of the internal components of noax devices. The competition was considerably inferior in this regard."

Foodstuffs must be processed in the shortest time possible under perfect hygienic conditions of unfailingly high quality. The main plant in Versmold, which was opened in 1997, is one of the

most modern production sites in the industry. Optimised manufacturing procedures are only one side of the coin – the logistics chain must also function consistently.

On the noax IPC: data and business process integration

Nölke relied on SAP at an early stage to map its goods flow. However, for production control and warehouse management, other software was initially used. The programs used in production have been controlled by durable IPCs from noax Technologies AG since 1997. At that time, the Nölke Group was one of the first noax

customers in the meat processing industry – whereas nowadays, it's almost impossible to think of this industry without computers by the Ebersberg-based company. One reason for this triumphant success is the high reliability of noax products: Today, even many of the first noax terminals are still being used every day in Versmold. With the increasing bandwidth of the tried and tested solutions provided by SAP, Nölke decided on a system consolidation in 2005: Companywide data collection and control of all goods flows as well as value streams were to be carried out comprehensively in the SAP system in the future. Used as a cross-plant and cross-company business intelligence platform, the SAP system offered the additional advantage of allowing users to call up and report process data and commands in production quicker and more directly per terminal. When it came to deciding on hardware, the choice came down to noax IPCs again. This time it was the newest generation of the steel series, the S19 Premium Line. These stainless steel noax IPCs offer

a large, clearly legible screen with their 19 inch touch displays. This makes it easier for employees in meat processing to gather all the information provided by SAP ERP and the industry-specific enhancement myMeat at a single glance. Equally simple, comfortable and reliable, employees in the production halls can read data entries and manage confirmations and status reports using the large touchscreens.

Perfectly processed

When choosing the panel PCs to be used, every little detail counted – IT downtime would ultimately bring the whole production to a standstill. Those responsible at Nölke were extremely careful when evaluating the solution, remembers Frank Artkämper, head of the PPS central office (production planning and control): "We even opened the units and examined their internal construction and installation. This revealed the benefits of a manufacturer with its own development:



noax 19 inch stainless steel IPCs: lots of space for SAP user interfaces

Sausage products of various own and trade brands: Short delivery times and a large variety of options for customised packaging are a daily requirement for Nölke. noax IPCs have been supporting employees at the Heinrich Nölke GmbH & Co. KG. plant in Versmold with reliable operational data collection and efficient planning and production under perfectly hygienic conditions since 1997.

noax IPCs support comprehensive operational data collection in production



We were won over by the high quality of the internal components of noax units. The competition was considerably inferior in this regard." This was just as important for durability in practical use: Due to the fully sealed design and the internal power supply units, noax computers are totally protected against splashing water, and achieve protection class NEMA4/IP65 on all counts, so that the high-quality computer systems are not damaged in the slightest by the daily cleaning in the production halls. Thanks to the plastic front which is food-safe and the fully enclosed "hygienic design" construction with smooth surfaces, there are no cracks or gaps between the housing and touch display of noax devices where dirt can enter. Furthermore, because the 19 inch stainless steel IPCs are highly resistant against a wide variety of environmental influences, they are installed in immediate proximity to freezer areas and also in the steaming heat of meat processing systems. At Nölke, noax IPCs are installed in easily transportable desks with internal power sockets and a lowerable compartment for peripheral equipment. The label printers which are protected against splashing water can also be placed safely in these terminal stations. This ensures that deployment of peripheral devices is suitable in practical use under the strict hygienic requirements of food production.

for the meat industry. Some of the related objectives were to decrease processing times to 24 hours from order receipt to delivery, a prompt and local controlling of results and a more efficient information flow with a permanent inventory.



Fail-safe: noax IPCs installed at the end of the 1990s do their job reliably to this day

Intuitively operable 19 inch terminals

The perfect cooperation of Nölke's internal IT team with the external partners for software and hardware had a decisive influence on the success of the project. The decision for noax stainless steel IPCs already proved its worth in this phase: "We had very good experiences with noax. The units were set up on time, the system was installed and then the IT experts explained it to the employees in production," describes Frank Artkämper. "Training only lasted about five minutes. As the solution

maps our operational processes accurately and shows them clearly on the 19 inch terminals so that they are intuitively operable for the user."

Errors are reduced and employees have fewer tasks

On the technical side of things, noax PCs are integrated into the SAP ERP solution as touchscreen terminals using the Device Gateway System (DGS) from softproviding ag. This made it possible to comprehensively map all of Nölke's specific processes in SAP standard processes without any problems. On the other hand, the large displays of the noax units were the basis for adapting the displays and input screens to the specific requirements of the individual workstations and process steps. The enclosed external peripheral devices of noax PCs, such as label printers, scales or scanners, are also directly integrated into the operations of process data collection via the Device Gateway. As a result of the automaton achieved, not only were errors minimised, but employees were also relieved of procedures which previously had to be carried out manually.

"The solution maps the processes of our internal operations accurately and displays them clearly on the 19-inch-terminals so that they are intuitively operable for the user."

Good for SAP: large touchscreen

SAP's partner, softproviding ag from Allschwil, Switzerland, was responsible for implementing the integrated industry solution "myMeat", a solution developed by SAP ERP for industry-specific modules. Nölke can map all its specific processes, from purchasing, storage, production, batching, cutting, consignment, distribution and even traceability in a standard created specifically

noax: a proven partner

The value of noax IPCs, service and support has proven itself once again in the project with Nölke. Frank Artkämper sees this from a professional point of view: "With new projects and changing requirements, we put even long-standing partners to the test time and again. The noax team has always made the most of these opportunities with success."



Heinrich Nölke GmbH & Co. KG

Company Profile:

The Nölke Group is made up of the two divisions Heinrich Nölke and Frischdienst Union, who, with strong brands like Gutfried and Menzefricke, are constantly developing their market position in retail, butcher and meat stores and bulk consumers. The Heinrich Nölke division stands for high-quality sausage specialities – made of poultry, like the Gutfried products, as well as pork for traditional sausage products. All production plants operate in accordance with the certified quality management system DIN EN ISO 9001 with the integrated HACCP concept (Hazard Analysis Critical Control Point), which guarantees quality from the production stage to delivery to the customer. Nölke was one of the first companies to pass inspection according to the International Food Standard IFS in 2003.

For more information, please visit:
www.noelke.de

Specifications and Application

Objectives:

- ✓ Operational data collection in foodstuff production of foodstuffs incl. traceability
- ✓ SAP used in production
- ✓ Order-based production and packaging with top speed and efficiency

IPC Requirements:

- ✓ Can be used reliably in the production environment
- ✓ Protection against splashing water (NEMA4/IP65)
- ✓ Strictest hygiene requirements (processing of foodstuffs)
- ✓ Large, easily legible displays
- ✓ High-quality components
- ✓ Protection against water and chemicals
- ✓ Resistant to cold, heat and high humidity

Overview of Components

Hardware:

- IPC: Steel S 19 Premium Line
- In-house developed noax All-in-one motherboard
- Input: particularly robust touch panels
- Bright, high-contrast TFT display
- Protection class IP65
- Completely sealed, without external fan

Software:

- Operating system: Windows
- Application program: SAP, "myMeat" by softproviding AG

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