

Synchronised feed, scanning, pre-weighing, cutting, portioning, weighing, grouping, buffering, loading

... 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.

Eight reasons why you need a Schiwa production line

- 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.
- 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.

- 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.
- Our solid, integral design can cope with the toughest demands

when it comes to reliability and durable construction.
- 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.
- You'll make efficient use of your employees. Schiwa lines are

fully automatic and are controlled via a central Schiwa PC.

- Our all-round service provision minimizes maintenance times and downtimes.
- 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.