

CASE STUDY



Multi Award Winning Delicatessen Doubles Production Rates with 'Set and Forget' Solution



Humiscope

Master your indoors

The Client

Introducing Schulte's Meat

Multi award winning Schulte's is a gourmet butcher and delicatessen that has been in operation since 1952.

Schulte's is a family run business that is well renowned for developing and producing high quality, delicious paddock to plate products.

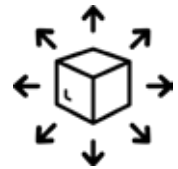
With a German background it is not surprising that one of Schulte's main delicacies is German sausage.

Schulte's has a purpose-built, airtight dry room on site, where they dry over four tonnes of German sausage and one tonne of beef jerky per week.

Schulte's distributes its smoked and dried small goods to national supermarket chains and well known chain butchers throughout Australia.



Multi Award
Winning



National
Distribution



70 Years in
Operation



Family
Business



The Situation

Challenge

Seasonal Variations

The inconsistency in drying times meant delays to market or a decrease in volume to the national retailers that Schulte's supplies.

Peter Schulte, Managing Director at Schulte's knew that as a national distributor of small goods, Schulte's needed to maintain consistent supply to retailers.

Schulte's has been in operation since 1952 and has been producing, smoking and drying their famous Mettwurst sausage for 70 years.

During the drier months of a Queensland winter, Schulte's was able to dry approximately six tonnes of sausage every week. However, over the more humid summer months, drying time increased to over double.

Drying times varied greatly during the winter and summer seasons.



'We dry two tonnes of sausages in two days during the drier winter months.'

During the summer however, it took four or five days to dry the same amount of product.'

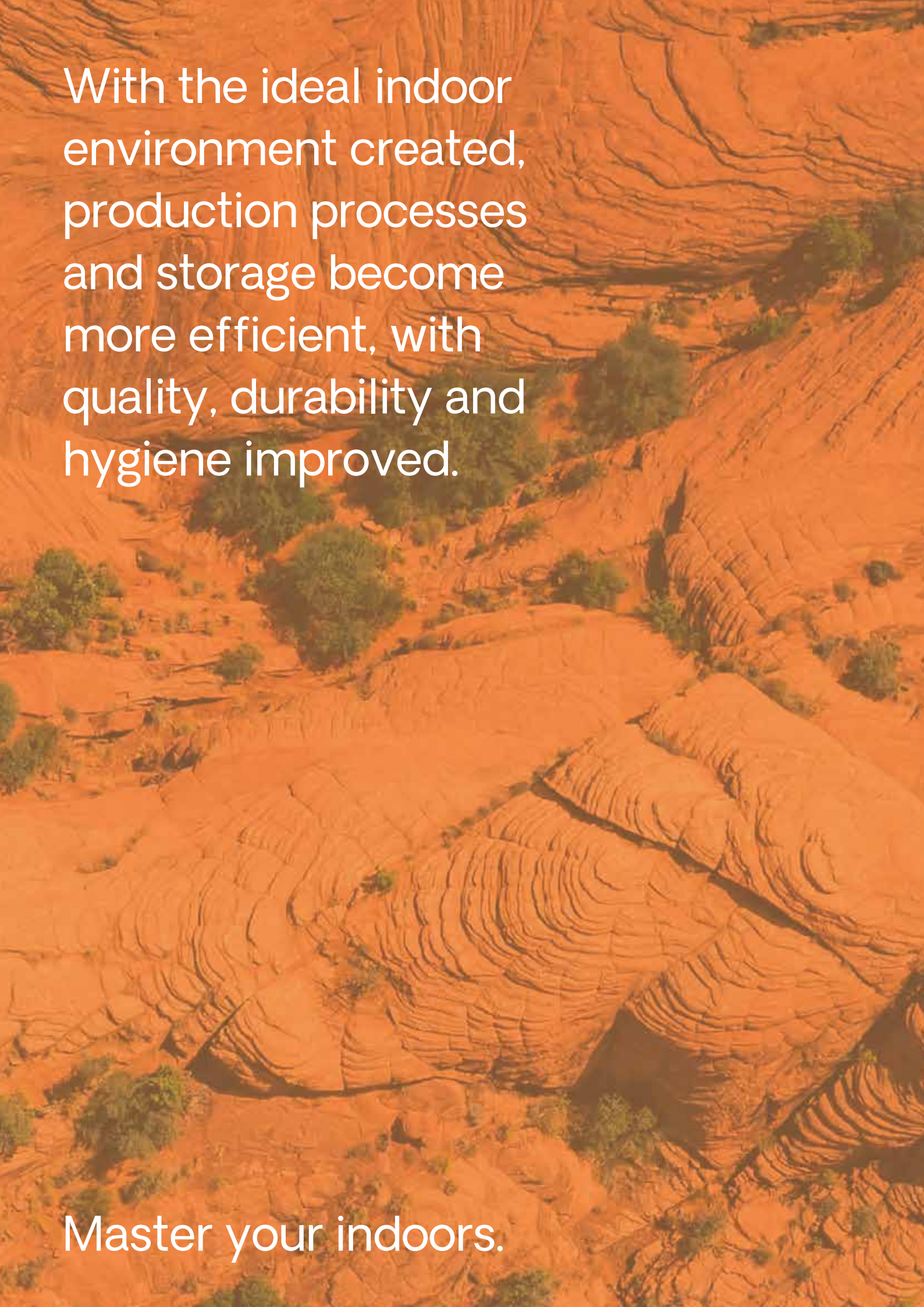
*~ Peter Schulte
Managing Director - Schulte's*

Enter Humiscope

We are a group of engineers, technicians and draftsmen dedicated to our clients and committed to providing energy efficient indoor environment systems: from simple applications to specially engineered solutions.



With over 35 years' experience mastering indoor environments, it's safe to say we know our stuff.



With the ideal indoor environment created, production processes and storage become more efficient, with quality, durability and hygiene improved.

Master your indoors.

The Solution

Create and Maintain The Ideal Indoor Environment

Through Peter's own research, he knew a desiccant dehumidifier would provide the solution he required. Peter also did his due diligence and chose to contact a professional and long standing company to provide the solution.

Peter contacted Katherine at Humiscope who was able to advise Peter on the right solution.

Discussion Points:

- | | | | | | |
|----------|---------------------------------|----------|--------------------------|----------|------------------------|
| 1 | Schulte's business requirements | 2 | Budget Allocation | 3 | Dry room capacity |
| 4 | Dry room conditions | 5 | Current dry room climate | 6 | Ideal dry room climate |

Peter was impressed by Katherine's expertise and customer service. Humiscope are experts in dehumidification technology so Katherine was able to easily ascertain what system was required to optimise production within the dry room.

“ *Katherine was terrific!*

Nothing was too much trouble, and she couldn't have been more helpful'

*~ Peter Schulte
Managing Director - Schulte's*

The Solution

Dehumidification Technology

Dehumidification is much more sophisticated than heating a space. Dehumidifiers work by recirculating the same air and physically removing the moisture from it. This alleviates the need to continuously reheat all the incoming air.

Production increased by over 50%

A TET 420 Dry Air Desiccant Dehumidifier was selected which produces and maintains a dry environment and works perfectly with refrigeration systems.

Peter opted to install the system himself so Humiscope organised a courier to deliver the dehumidifier. After installation Humiscope followed up with an on site visit to ensure the system was running optimally.



The Outcome

Own Climate

Created

Once the desiccant dehumidifier was installed and the optimal humidity level set, the humidity in the affected dry room was lowered. The reduction in moisture meant drying times were consistent all year round, regardless of seasonal variations.

18 months later, Peter is so happy with the outcome, he has contracted Humiscope to organise another identical system for the dry room expansion.

“ We’re very happy with the outcome. Essentially we created our own climate.

We are now working on getting an additional dehumidifier as our business and demand for our products has grown.

*~ Peter Schulte
Managing Director - Schulte’s*

Let Humiscope optimise your indoor environment to best suit your assets and production processes.



Call us – obligation
free – and we can
talk through your
specific concerns
and suggest some
solutions that would
work best for you!

Humiscope

Master your indoors

Head Office

Ph: 1300 686 822
1/121 Olympic Circuit,
Southport, QLD, 4215

NSW Office

Ph: 02 9188 4371

VIC Office

Ph: 03 9088 3941

WA Office

Ph: 08 6558 1251

humiscope.com.au  