



ASCOTT®

Fully canned food at the touch of a button

A registered trademark of

Dieter Schott GmbH  Food Technology

Neukirchen/Erzgebirge

Editorial

Dear prospective customer

Inspired and motivated by the requests and requirements of our customers, we can present to you in this brochure the result of a genuine technical evolution:

The ASCOTT autoclave - operator-free in all process stages from start to clean-out!

Via the service and sales division of Dieter Schott GmbH, we have been working directly on the level of canning and food producers for decades. As a long-standing partner of an established German manufacturer of autoclaves, we were familiar with the strengths as well as the weaknesses of the most well-known devices in this machine category at that time.

The fact that the company necessarily relies on high-quality German engineering as understood by the founder Dieter Schott is also deeply rooted in the company in the second and now third generation. So we took on the vision of an autoclave that would work better, more flexibly and more professionally than anything previously available on the food technology market.

After an intensive development period of more than 5 years and, above all, thanks to a constant exchange with our customers, we can now proudly say: The vision has become reality - fully canned products at the push of a button - without compromise and with unique product and work safety!

We are pleased to be able to present to you the tangible result of our passion for food technology.

Yours, Uwe Oswald (Dipl.-Ing.)
Managing Director Dieter Schott GmbH



Dipl.-Ing. Uwe Oswald, chief developer of ASCOTT autoclaves



ASCOTT[®]
autoklaves

Fully canned food at the touch of a button



**All the best
from your
ASCOTT.**



The new standard for SMEs



After capping, simply select the program and start - you will not be needed again until unloading.

*Fully canned foods are natural foods made of meat, fish or vegetables that are sterilized by heating in the autoclaving process and thus preserved and edible for years without refrigeration.

Since the development of full canning* in Napoleon's time, it has never been EASIER to produce long-life food without refrigeration. ASCOTT autoclaves define the new production standard for small to medium-sized canning enterprises.

You can forget about manual operation and turning valves! With the ASCOTT, EVERYTHING runs FULLY AUTOMATICALLY.

Fill, seal and press the start button. That's it!

You can go home and enjoy the weekend because your finished full cans can be unloaded whenever suits you.

Now it is also possible to use night-time electricity rates.

And surely you have more important things to do than to operate inlet and outlet valves or monitor the highly sensitive cooling process by hand, pressure gauge and gut feeling, where, as is well known, most mistakes happen. Apart from the high-quality pressure vessel closures, you no longer need to operate any valves on the ASCOTT.

Based on average use, you can save up to 2 hours a day compared to comparable units. Everything that needs to be controlled is done by a perfectly orchestrated and completely DIGITALLY CONTROLLED process. High-quality sensors guarantee permanent process control every second.

Whether you want to sterilize jars, cans, delicate synthetic casings, bowls, cups, pouches or similar - there is the perfect program to choose from for everything.

By applying the convection oven principle, we have also developed a solution to the former temperature zone problem. At the same time, the high-performance circulation pumps used help to significantly shorten process times.

Since our customers expect professional equipment, we have deliberately avoided hybrid application options and subordinated everything to the main application. For example, the heating elements are located directly in the pressure vessel, thus ensuring maximum energy efficiency.

With an ASCOTT autoclave, you benefit from the highest quality assurance, quality consistency and German brand quality.



Highest efficiency and economy

- faster processes through thanks to the moving water principle
- lower start-up costs than with industrial equipment
- night-time tariffs can be used without supervision
- massive savings in labour costs
- staggered parallel production with several units
- no more rejects due to human error



Guarantee for top quality:

- highest quality consistency through fully digital process control & monitoring from start to finish
- Recording and storage of all data in accordance with the documentation requirements of food law



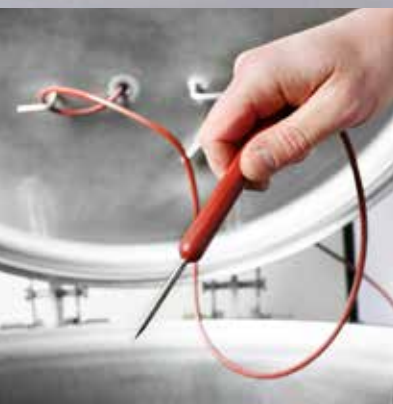
Safety for everyone and everything

- highest safety for all employees (e.g. through separate control unit & German quality components)
- No human intervention required during hot phase



Maximum convenience

- products can remain in the unit after the end of the process without cooling (overnight or over the weekend)
- Easy selection of program + start
- ... easy cleaning



Areas of application



The areas of application for ASCOTT autoclaves are as varied as food and canning production itself. If you are a small to medium-sized enterprise in the food or pet food sector, the best option for you

and the one that makes the most sense economically is to purchase one or more ASCOTTs.

But even for ambitious smaller meat, fish or vegetable processing companies, one of our autoclaves can quickly pay for itself and lead to growth.

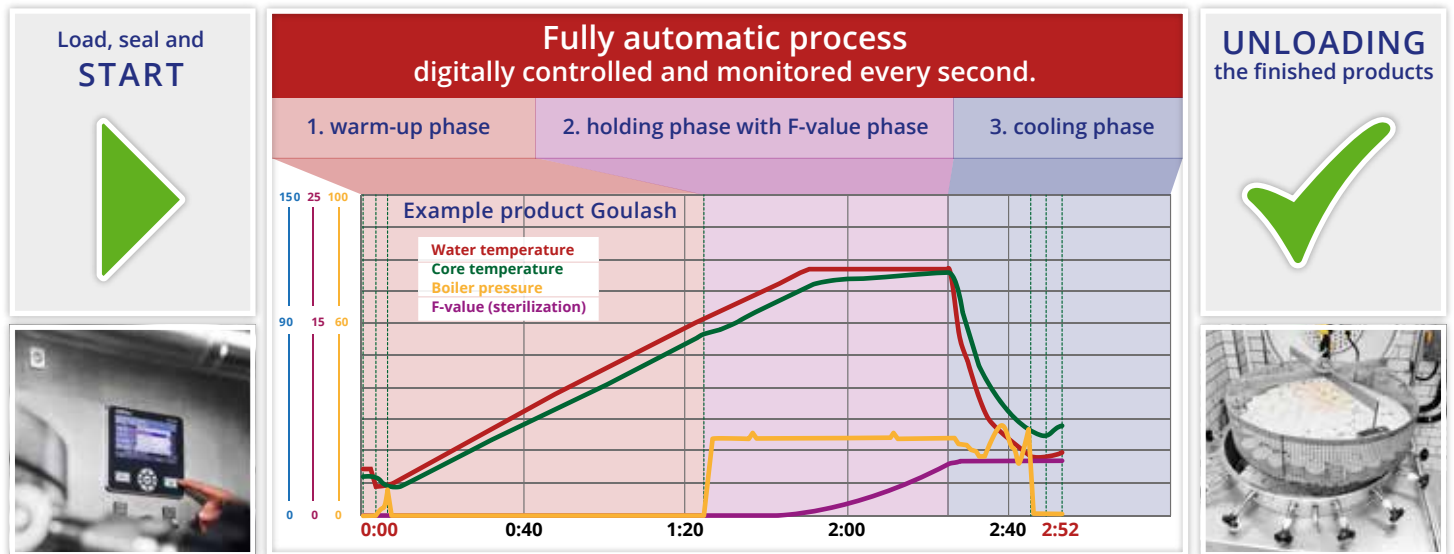
Industrial companies, on the other hand, appreciate the flexibility for medium-sized batches, e.g. within a complete range, or the relatively low purchase price.

It is worthwhile to examine each possible application individually and to work through the calculations together.

Sometimes this results in completely new opportunities for optimization and innovation that were previously unimaginable. With many a customer, we have already been able to exploit undreamt-of potential.

We will be happy to demonstrate this to you with numerous examples from our many years of experience with a wide variety of clients. We always look at the complete production system from the food technologist's point of view. Take advantage of this!

A schematic diagram of an ASCOTT autoclaving process



Full deployment.

Only in practice does it become clear whether a unit delivers what the sales documents promise. Our customers see it that way too. To give you as comprehensive a picture as possible, we asked ASCOTT customers, some of whom have used their units for years and others only recently. The examples are of a traditional butcher's shop, a fish delicatessen and pet food production. The first autoclaves went into operation only a few kilometers from our company headquarters in Neukirchen. Today, our equipment performs reliably throughout Germany, Switzerland, Austria, Latvia and will soon also be available in the Benelux countries.

In summary, the acquisition of an ASCOTT autoclave has always resulted in significant improvements in production processes. But read for yourself what they have to report!



Falk Goehler

fleischerei-goehler.de

The Göhler butchery has been a traditional craft business since 1842 and is now in its 4th generation with over 80 employees in 9 branches. Besides fresh and smoked products, the production of canned goods is an essential part of the product range.



Mr Göhler, what made you decide to produce your fully canned products with an ASCOTT autoclave?

„Honestly? - We wanted to finally get off work and spend our short weekends with our families.“

That wasn't possible before you bought the ASCOTT?

„At least not without interruption. At the end of a working day there is always autoclaving. Depending on the product, this can take three to five hours. Often the process is started at the end of the shift. In the past, we had to check regularly that everything was OK and be at the machine on time to monitor the cooling process by hand with a valve as well as by eye. If you didn't have any practice in this with the earlier units, the production of a whole day could easily be wasted. So you couldn't just entrust that to the security guard.“

And how does it work now?

„After the launch? Completely without us. An employee conveniently loads the ASCOTT by crane and closes it. Then he selects the right program, presses „Start“ and ... can go home! The early shift can unload the next day or on Monday. In principle, operator-free also means error-free.“

A whole day's production fits into the autoclave?

„In our company we set it up that way, yes. That's why we chose a large model. Previously, several rounds were needed for the same full canning quantity.“

And your conclusion two years after switching to an ASCOTT?

„One of the best machines we have ever purchased. My staff think so too, by the way.“

Picture left:
Ronny Heymann from the Göhler
butcher's shop at the ASCOTT 500
with a crane system.

Picture right:
Robert Beck from RIENOW
closing the ASCOTT
with hot water tank

Bianca Fritzsche

rienow-fisch.de

The RIENOW Feinfischräucherei has been producing fine fish delicacies since 1991 and sells them mainly through its own distribution network. Bianca Fritzsche has been with the company for 27 years and now leads her team of 30 employees as managing director.



Ms Fritzsche, you commissioned one of the first ASCOTT autoclaves. What has changed for you and your team since then?

„The personnel effort for autoclaving canned fish was immediately halved. We also installed a hot water tank, which greatly reduces energy and water costs - that's the business aspect.“

So there are other aspects as well?

„Yes, safety. I no longer have to worry about my staff. With the previous units, there was always a risk of scalding and other injuries. With the unattended, fully automatic system, colleagues only come into contact with products that are warm to the touch. It's a pleasure to work like that!“

What about product quality after autoclaving?

„We and - which is always the yardstick - our customers are completely satisfied. Every batch comes out great. We were able to extend the shelf life of the products with a clear conscience. Thanks to the complete digital recording and immediate data transfer to our IT system, we now have documentation and control over every little step. You can't get any more secure than that.“



Wolfram Zentner

lakefields.de

Lakefields GmbH on Lake Constance has been producing quality pet food for dogs and cats, among others, since 2015. Natural raw materials from the region are used. Under the management of Salvatore Iozzolino and Wolfram Zentner (pictured right), Lakefields is on course for growth.



Mr Zentner, you have only recently started using your first ASCOTT. What were your expectations and how have they been met?

„Up to now, we mainly relied on the devices of the market leader. However, the strong growth of our company makes it necessary to purchase equipment with a higher capacity, which can handle our constantly increasing daily production without breakdowns now and in the future.“



What else is important to you besides size?

„Clearly the reliability and durability of the autoclaves. That's why I personally asked other ASCOTT users in advance about their long-term experiences. The consistently positive feedback convinced me.“

What alternatives did you consider?

„It had to be a German brand product and allow us to scale up our production. Apart from ASCOTT, I couldn't find a manufacturer that met our high requirements.“

Would you invest in further equipment?

„We have already ordered more ASCOTT autoclaves.“

For all
models



Model overview

Basic equipment:

- Fully automatic control in external, safe unit
- VisuNet data recording
- High-performance circulation pump

Working pressure PS -1.0 to 3.0 available in 2 pressure stages up to 3 bar* max. up to 6 bar* max

ASCOTT 250 Autoclave (250 liters)

Reference capacity:
Standard 230 ml jar: 370 units

Heating capacity: 18 KW
Dimensions: 88 (W) × 100 (D) × 115 (H) cm



ASCOTT 500 Autoclave (500 liters)



Reference capacity:
Standard 230 ml jar: 882 units

Heating capacity: 30 KW
Dimensions: 128 (W) × 135 (D) × 133 (H) cm

* PS (maximum allowable pressure)

The best ASCOTT for me.

Available special equipment:

- HD direct steam
- ECO inlet
- ECO tank connection

ASCOTT 1000 Autoclave (1000 liters)

Reference capacity:
Standard 230 ml jar: 1372 units

Heating capacity: 60 KW
Dimensions: 135 (W) × 135 (D) × 155 (H) cm



Here we present an overview of our current ASCOTT models. The main differences are the size and capacity.

The fully automatic mode of operation and basic equipment is the same for all ASCOTT autoclaves.

So you don't have to do without anything and - apart from the installation dimensions - you can make your decision exclusively according to economic criteria.

We also recommend that you consider your production process together when choosing a model.

In order to give you an additional rough overview of the respective performance of the models, we use a standard glass with a capacity of 230 ml as a comparative size.

Similar calculations can also be made for your own products and concrete applications can be simulated in advance.

This is what specific applications could look like:

Application A

Series production with an ASCOTT autoclave and hot water tank:

You produce several batches in immediate succession. Here it is worthwhile to install a hot water tank that collects most of the water from the previous batch. This shortens the heating phase of the subsequent batches and the energy consumption.

Application B

Staggered parallel production with several ASCOTTs

While one unit is in the cooling phase, a second one (pre-programmed) starts the warm-up phase. In this way, you avoid expensive consumption peaks and manage with lower connected loads. In addition, cheaper night-time electricity can be used without the need for staff to be on site.

Since in most factories, products are finished one after the other, staggered parallel production enables particularly efficient work.

We would be happy to analyze and optimize your application.

Accessories



.....

Every product segment and every manufacturing process poses different challenges for the equipment.
Over the years, we have developed a wide range of accessories that have proven to be ideal for most applications.

From transport baskets in many different sizes to lifting tools and matching trolleys, we offer everything needed for a smooth auto-claving process and to make the manufacturing process safe and convenient for you and your staff.

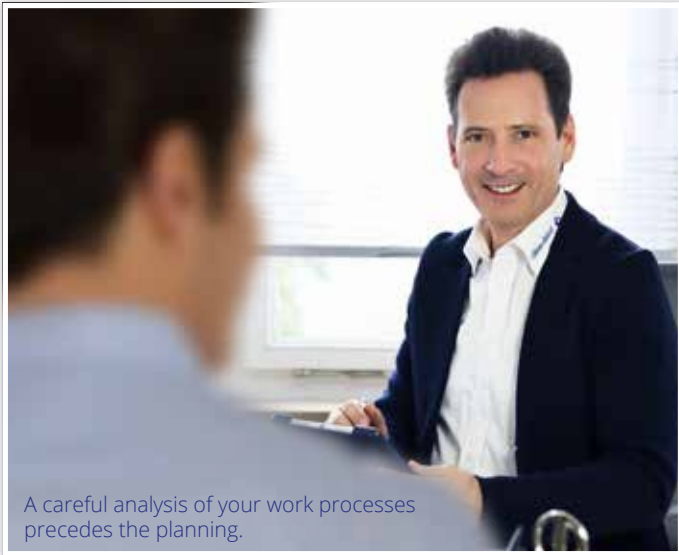
We also plan, deliver and assemble entire crane units for loading and unloading. You can rely entirely on our expertise and decades of experience.

And should you have any special requirements for which there is no standard yet, we are always happy to rise to the challenge and find a solution.
Take us at our word!

Excerpt from the accessories list:

1. **insert baskets in the standard sizes: 1er | 1/2 | 1/3** made of stainless steel
Special sizes possible due to own production
2. **lifting tool**
suitable for your basket sets, made from stainless steel
3. **transport trolley made of stainless steel**
for product baskets with 4 brakeable professional castors
4. **ECO water connection**
(enables supply of externally heated hot water)
5. **ECO tank connection**
for the discharge of hot water during the cooling process and renewed supply for the following batch
6. **ECO hot water tank**
Double-walled water collection tank/storage tank
7. **crane technology** for even more efficient loading and unloading in the shortest possible time

How an installation/commissioning works



The process from the initial analysis to planning, installation and commissioning follows a tried and tested, optimized procedure. Essentially, we take the following 4 steps:

1.) Consultation & analysis

- e.g. for optimal size, optimization in the production process
- Purchase decision & order

2.) Order, installation planning and production of your ASCOTT

3.) Delivery & commissioning

- Installation of your ASCOTT and connection of all media (water, waste water, electricity, compressed air, LAN) on site within one day
- Optional installation of crane technology
- Functional test by the installer

Instruction & optimization with your products

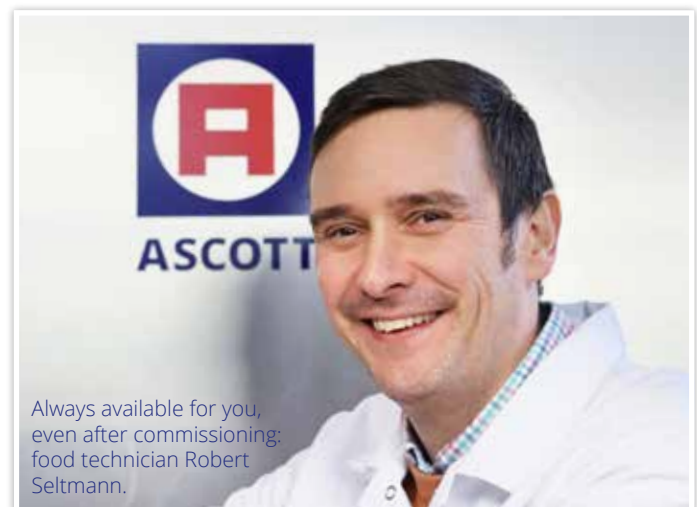
4.) Instruction & optimization with your products

- Filling with your first product batch
- complete monitoring of the autoclaving process by the food technician
- afterwards joint evaluation and, if necessary, optimization with your products (total time: approx. 1 working day)

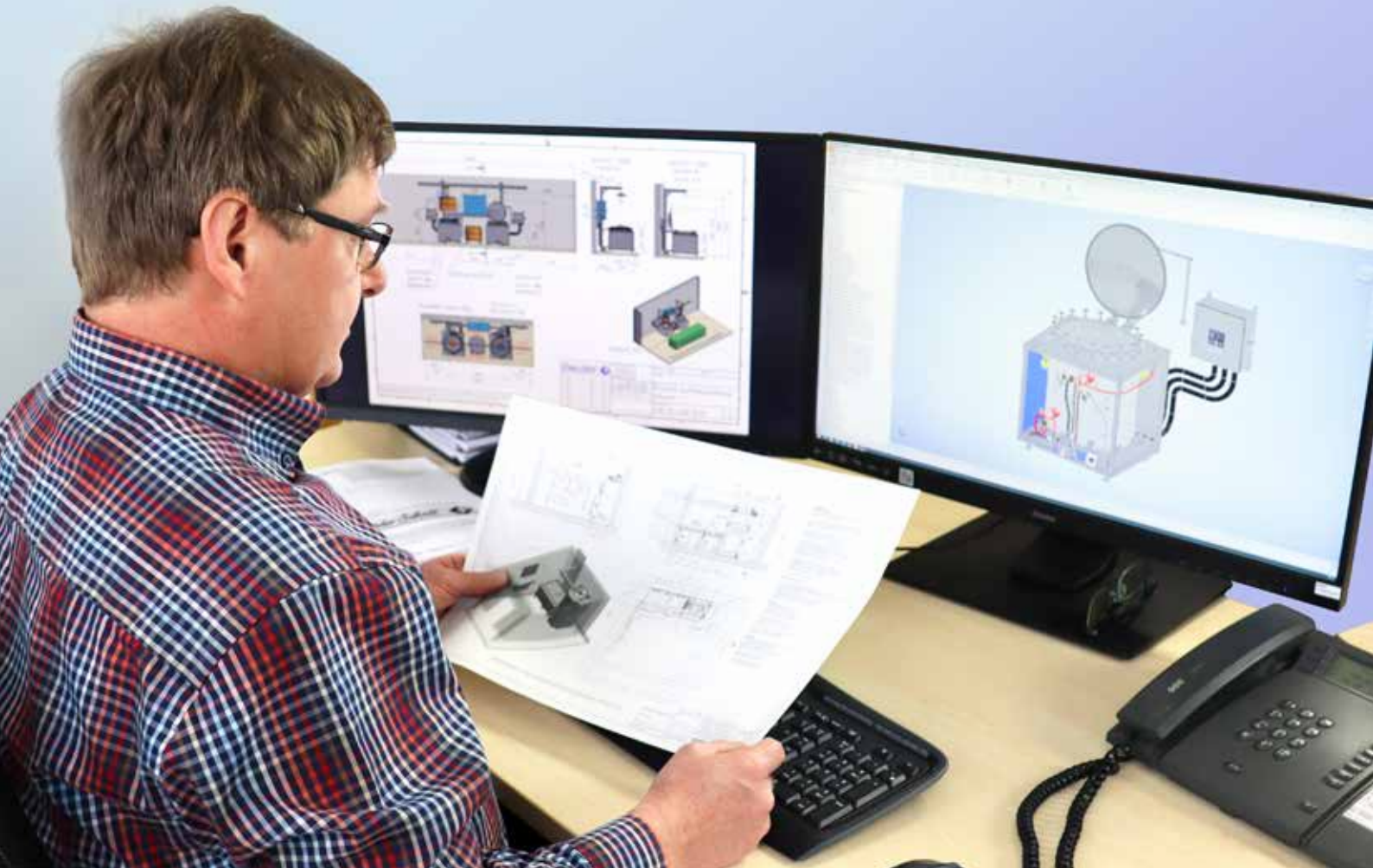
Even after the handover, our food technician is of course available for you for questions and optimization.

Inspired and encouraged by the unique product safety in practical use, some of our customers have already developed new product lines that were previously unimaginable due to high product sensitivity.

Here, too, we are happy to support you on the technical side and develop autoclaving processes for your ASCOTT until the product quality is perfect for your requirements.



Under one roof: development, planning, production



Dieter Schott GmbH - tradition and innovation



The 2nd and 3rd generation of Dieter Schott GmbH:
(from left) Sophie, Uwe and Silke Oswald manage the company today.



Dieter Schott
(1942 to 1997)
Master mechanic,
company founder
and father of Silke
Oswald (née Schott)



Dieter Schott
GmbH ♦ Food Technology

Dieter Schott founded his company in Neukirchen near Chemnitz back in 1964.

For generations, the people in this traditional center of mechanical engineering have been inspired by an ambitious sense of invention and development. Untiring diligence, perseverance and thrift are important virtues that already have their roots in the history of the Erzgebirge and mining and continue in the essence of the modern machine industry. Over the decades, Dieter Schott grew into an important trading and service company for butchery and bakery machines.

Meanwhile, Dieter Schott also became known as the inventor and producer of the egg candling machine. He also developed a process for manufacturing high-strength special screws for vehicle construction.

In the 90s, a further area was added to the expansion of the original business field: the planning and realization of complete production lines and turnkey food processing plants.

The founder's desire to innovate has meanwhile been continued in the second and third generations of the family business.

Via the service area, all employees of the company are permanently in touch with customer needs and requests and in an exchange with the design and planning department. In retrospect, the development of the ASCOTT autoclaves seems like a logical consequence. Consistency is also expressed in the construction and the hygienic, smooth-surfaced design of the professional units. Apart from the necessary media, you will not find any hoses or pipes on an ASCOTT. Everything is reduced to what is really necessary.

But also in the choice of technical components, the high demands of customer service fitters have been met.

The best possible user-friendliness in practical operation with the highest product safety - these are important principles according to which we work. It is the basis of your and our success.

With your new ASCOTT autoclave, you will also experience this in your operation. The team of Dieter Schott GmbH can guarantee you this.



An ASCOTT autoclave could also bring you
you to the front?

Then don't hesitate!
We look forward to your call and a first conversation with you.

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