

Branch reference

Food wholesaler – Dry, cold and deep-freeze warehouse

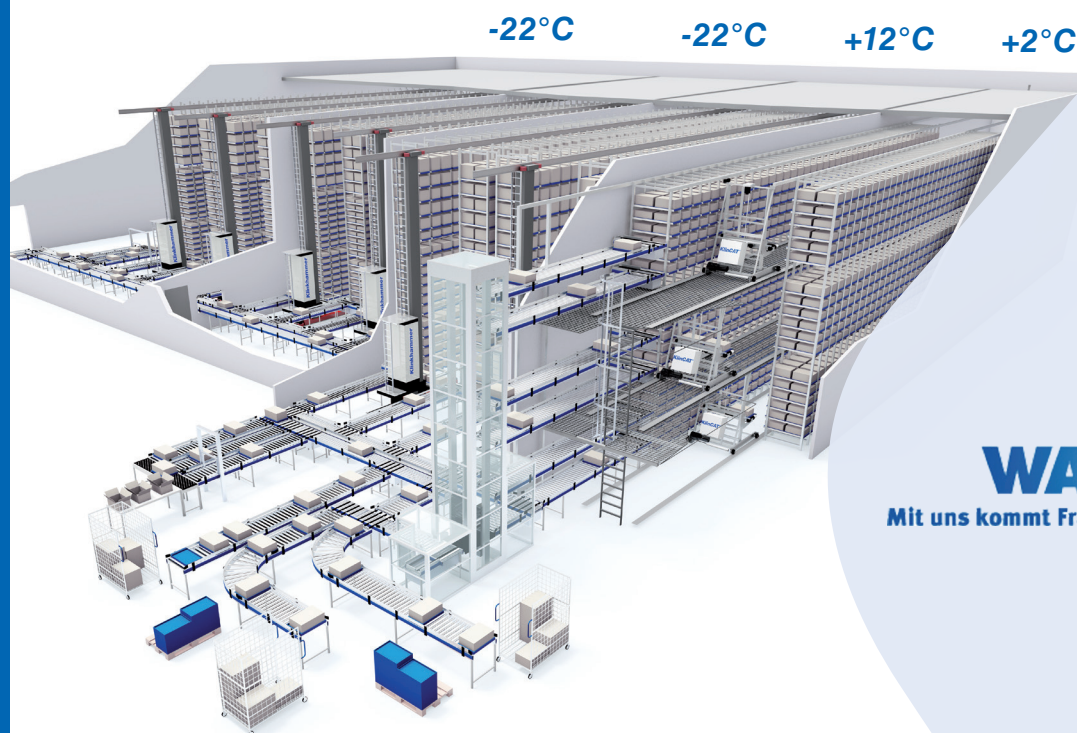


The Customer

With its wide range of fresh and frozen products as well as food, Frischdienst Walther located in Kitzingen is one of the well-known wholesale distributors in Bavaria's Franconia region. Offering more than 8,500 articles, the company supplies Franconian restaurants and hotels with everything they need as a culinary host. Frischdienst Walther ensures highest reliability of the order process thanks to the automation of its warehouses and the pick-by-voice order picking. By means of the electronic routing and scheduling system and its own vehicle fleet equipped with two-chamber cooling system, delivery deadlines and cold chains are fully complied with.

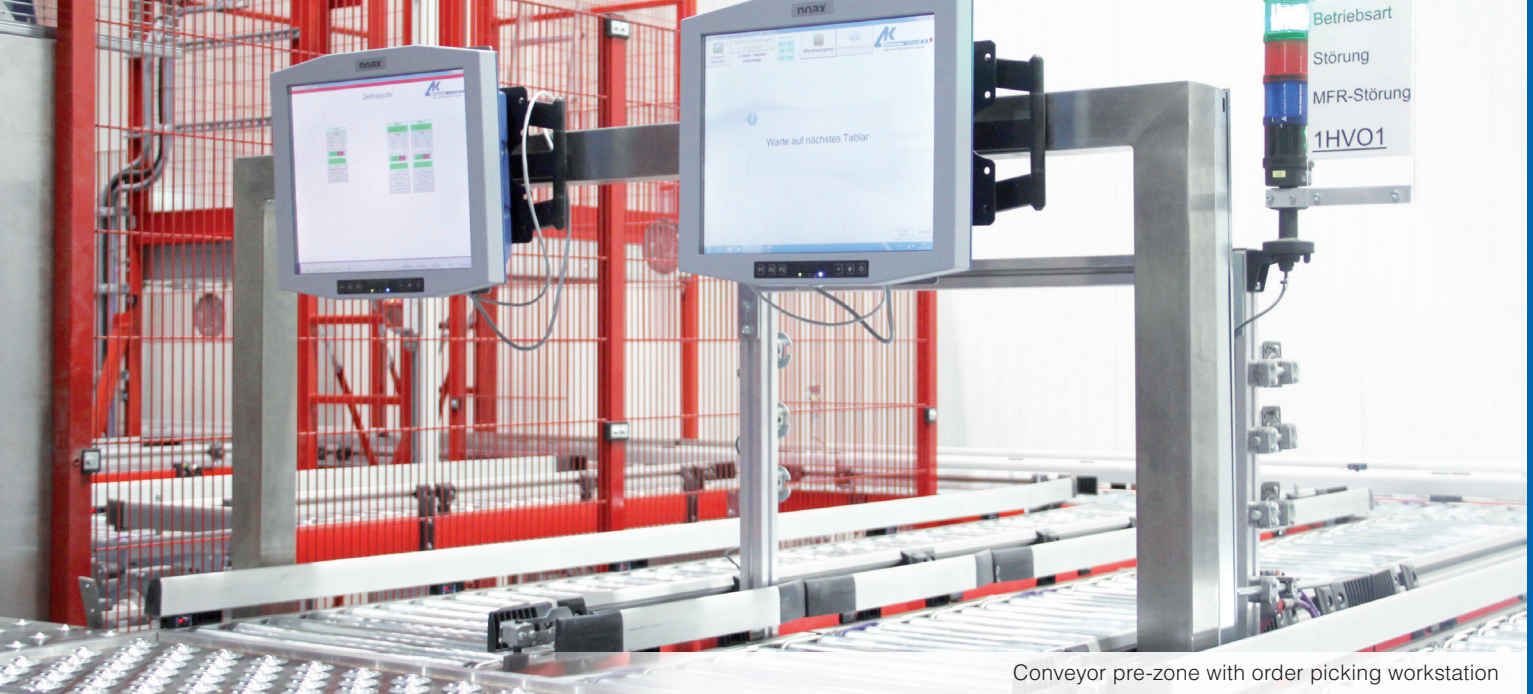
The Requirements

The orders of customers from restaurants are often placed at very short notice and more than 95% of them are delivered within 24 hours. Given the continually growing need for a variety of deep-freeze products, the aim was to considerably increase the capacity, speed, efficiency and flexibility while at the same time making optimum use of space. Frischdienst Walther therefore decided on an automated dry, cold and deep-freeze warehouse with tray technology.



Klinkhammer Intralogistics GmbH

Wiesbadener Straße 11 · 90427 Nuremberg · Germany
Phone +49 911 9 30 64 0 · Fax +49 911 9 30 64 50
info@klinkhammer.com · www.klinkhammer.com



Conveyor pre-zone with order picking workstation

The Solution

Three automated warehouses cover three climate zones. The automated deep-freeze warehouse with a temperature of -22°C provides 19,680 tray storage locations. Deep-freeze suitable technical components such as special drives, control cabinet heaters, appropriate photoelectric barriers and sensors as well as temperature-resistant plastics guarantee high system reliability even at temperatures of minus 22°C . The automated fresh goods warehouse, a high-performance shuttle warehouse with a temperature range of $+2^{\circ}\text{C}$ up to $+6^{\circ}\text{C}$, is equipped with three KlinCAT® multilevel shuttles. It is also used as order consolidation buffer. Pre-picked orders are temporarily stored for shipping to consolidate them with goods from other storage areas at a later time. This significantly accelerates order processing and decouples the processes. The dry goods warehouse, which has no climate control, is used as 2-aisle automated small parts warehouse for B, C and D articles. Due to the diverse packaging designs, trays are used as loading aids in all three storage areas. The connection of the Klinkhammer-warehouse management software including material flow computer to the existing ERP-system guarantees consistent and optimal processes as well as transparency.

Advantages for the Customer

All warehouse and functional areas are connected in a way that shortest possible distances are ensured and the cooling loss as well as the introduction of heat and humidity are kept at a minimum level. With the comprehensive automation, a significant increase in efficiency in handling the different pack sizes and weights was achieved.

Data and Facts

- Multilevel shuttle warehouse with 3 KlinCAT® shuttles for fresh goods with 4,608 tray storage locations
- Automated, 2-aisle small-parts warehouse for dry goods with 9,728 tray storage locations
- Automated, 4-aisle deep-freeze warehouse down to -22°C with 19,680 tray storage locations
- Klinkhammer-warehouse management software and material flow computer with interfaces to the ERP-system
- Storage according to the order and position sequence taking batches and best-before-dates into consideration

Deep-freeze warehouse with 19,680 tray storage locations



Pre-zone of the deep-freeze warehouse at -22°C



4-aisle automated deep-freeze warehouse

