

Branch Reference Food wholesaler



DRY, COLD AND DEEP-FREEZE STORAGE

The Customer

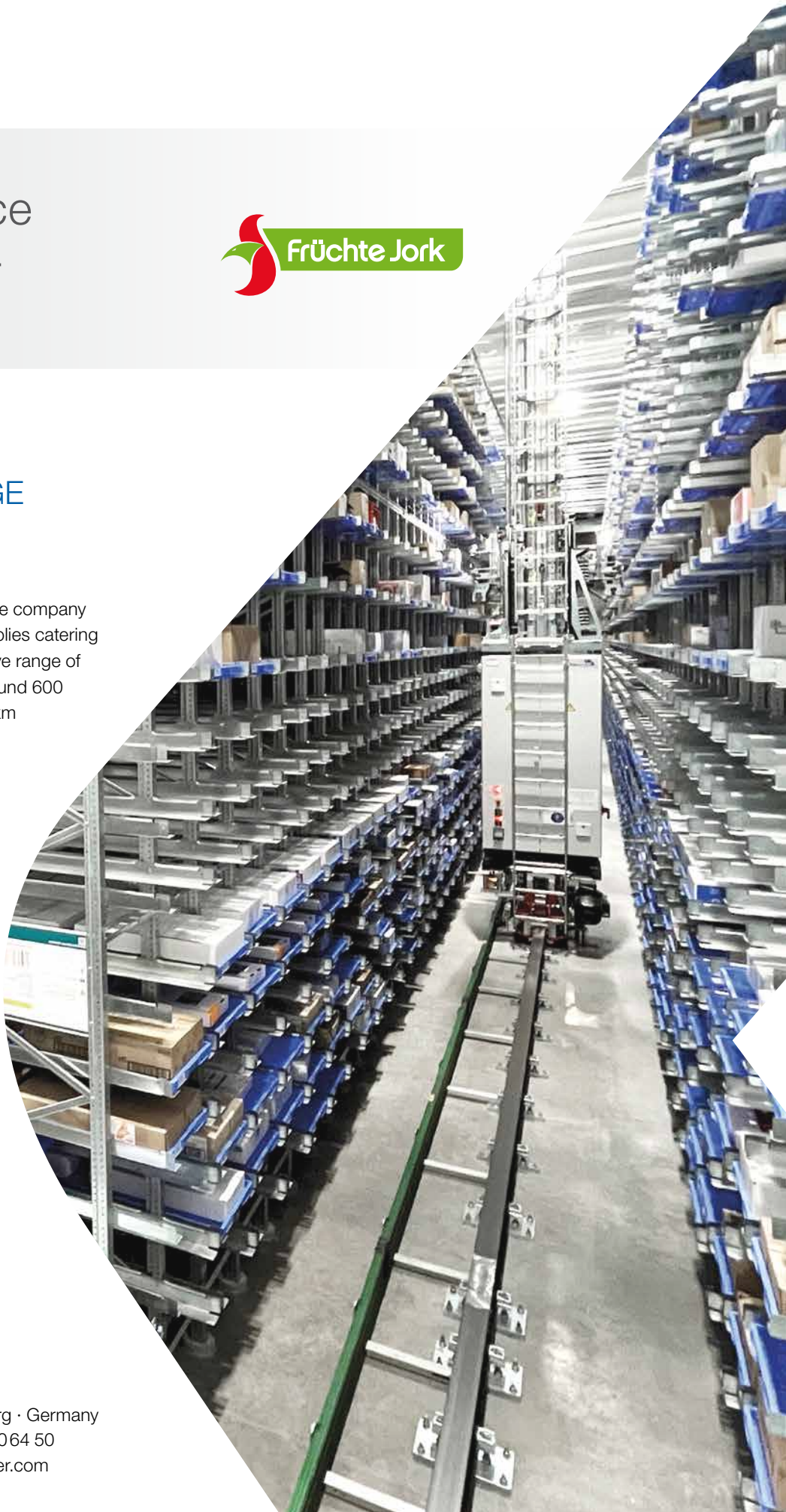
Früchte Jork GmbH, a family-run wholesale company for food and catering supplies in Isny, supplies catering and hotel businesses with a comprehensive range of food and non-food articles. Every day, around 600 customers within a radius of approx. 120 km around Isny are supplied by 60 lorries.

The Requirements

Due to the growth and expansion of the product range to around 13,000 items, Früchte Jork reached its capacity limits. In the previous manually managed deep-freeze warehouse, over 1000 different food items were picked manually with forklifts at -22°C. With the warehouse automation, the company not only wants to increase efficiency and picking performance, but also improve the working conditions of its employees.

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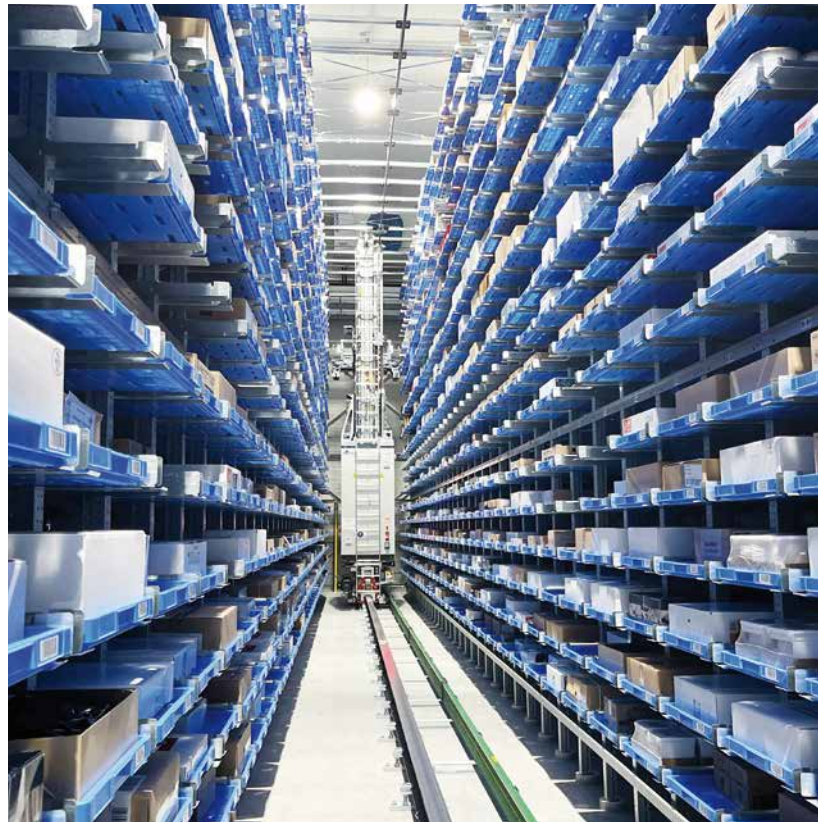


The Solution

The new, automated, five-aisle deep-freeze warehouse offers 26,280 tray storage locations and speeds up processes considerably. Ergonomically designed picking workstations make physical work easier and minimise the need to bend down and lift heavy boxes. To ensure that the goods are available at the right time and in the right sequence for the right order, a sequence buffer has been provided at the picking stations. Goods by weight and partly opened goods are also taken into account.

By using trays as loading units, cartons of various sizes, designs, heights and qualities can be stored flexibly in the automated small parts warehouse. Each storage and retrieval crane has power caps for energy recovery and camera technology for visualising the racking system. The high storage density of the automated warehouse saves storage space, which reduces the need for air conditioning and cooling technology. Further advantages of the automated warehouse are the precision, speed and route optimisation in the goods storage and picking processes. Frozen goods are now picked at +2°C. This leads to better working conditions and savings, as the official break times in the deep-freeze area are no longer necessary.

In a second construction phase, a 4-aisle, automatic, high-performance shuttle warehouse for the refrigerated and dry areas will be realised. It covers various temperature ranges. This shuttle warehouse also works as an order consolidation buffer to automatically consolidate partial orders into one order.



Deep-freeze warehouse with 26,280 tray storage locations



Logistics centre with shuttle warehouse and automated deep-freeze warehouse



Airlock with conveyor technology



Order picking station in temperature-optimized work area