Dear Friends,

As many of you may know, Wolf-tec was founded in 1977 by our visionary father Wolfgang Ludwig. Although the overall landscape of our market has changed with the passing of time, our family’s and company’s core values have remained the same: dedication to provide the world’s finest products backed by uncompromised technical expertise, all while offering the very best customer service available.

Coming from an enthusiast background allows us to see the industry through the eyes of our customers. This is perhaps our most valuable asset in developing real solutions and providing the value you have come to expect.

We continue to build our company for you. In recent years, we became stakeholders in Schröder Maschinenbau KG, our long-standing and important partners from Germany who craft the best marination and curing systems in the world. The two companies provide a combined dedicated staff of more than 200 individuals.

We continue our valued business relationship with Armor Inox, the leaders in advanced cooking and chilling technologies, while having forged a new, long-term commitment with TVI of Germany, engineers and manufacturers of advanced fresh meat portioning systems and solutions. These important co-operations have helped fuel our company’s continued commitment, growth and development.

Throughout the existence of Wolf-tec, we have continued to develop our business and offerings effectively – even in the recent years of economic challenges. Our success would not have been possible without you, our loyal customers.

We graciously thank you for your continued support and trust over so many years.

Now in our fourth decade of family-owned operations, our passion endures. We promise to continue our quest to remain a stronger supplier with superior offerings and to bring to the table a full gamut of products and support unequalled by others. This remains our focus now more than ever.

Welcome to Wolf-tec, Inc.

Warm regards,

Ralf & Peter Ludwig
Since 1977, meat processors from around the world have relied on Wolf-tec and Schröder to deliver better equipment and smarter solutions. Today, we have evolved into global leaders, ones that constantly deliver the newest and most innovative processing technology. We are changing the way you do business.

Wolf-tec. Becoming your most valued partner in the business.


Innovation and technology are our passion. We are always thinking “How can we make it better? Safer? Faster?” We are driven to be the best. This goal is evident in all of our facilities within the USA and Europe, our people, and in the products and technologies that we craft. Our success began in North America and Germany as the most trusted business partner for meat, poultry and seafood processors.

“Today we are proudly recognized as international leaders,” says Wolf-tec co-owner Peter Ludwig. “With installations throughout the world including North and South America, Europe, New Zealand, Australia, Africa and Asia, we have proven in side-by-side comparisons that our technology is unparalleled and our equipment is simply the best long-term investment money can buy.”

“We are known for supplying our clients with the most innovative systems and solutions backed by an expert support network.”

For over three decades, Wolf-tec has provided quality-constructed and precision-engineered solutions. But today’s competitive market demands more. The key to optimizing equipment return on investment is realizing operational savings and limiting overall cost of ownership. That’s where Wolf-tec’s unique processing technology excels.

“Many plant managers may look to save money on the initial equipment purchase,” explains co-owner Ralf Ludwig. “But the real payback comes from generating operational savings. The ideal way to manage margins isn’t reducing product quality or raw material costs. The best way is to improve efficiency – better, safer, faster – and thus control costs throughout the entire processing operation.”

Wolf-tec delivers those savings through a combination of:

- A more efficient, compact footprint
- Enhanced product throughput
- Improved process control, robust automation
- Sanitary design
- Significant labor savings

And behind the industry’s best equipment stands a support team that is second to none.

Wolf-tec provides in-house technical experts to assist you in your process and product development. Our in-house engineering staff has the resources to apply new technologies to existing equipment – allowing Wolf-tec to deliver improved solutions faster.

Our in-house automation and programming team allow us to quickly custom-engineer solutions.

The company’s project managers provide clients with all necessary information before, during and after the sale to ensure installations go as smoothly and efficiently as possible.
Polar Dissolver Brine Systems – The first step to smarter processing.

Smart processors understand the importance of proper brine and marinade preparation. Dissolving ingredients correctly and precisely is key, and often the first step in many applications – from injection and massaging to tumbling and marination. Wolf-tec crafts a variety of mixing and chilling equipment for processors of all sizes, from basic configurations to often completely customized and fully automated systems that integrate a variety of functions, including temperature control, ingredient scanning, auto-sequencing, automated ingredient introduction, weight verification, and operator decision support.
Introducing Schröder IMAX Generation II Technology – Injection and Marination Systems offering unparalleled injection distribution and consistency.

IMAX Brine Injection and Marination Systems have become the industry standard for performance, consistency, food safety and reliability.

The new and improved IMAX Generation II will redefine your expectations. The Generation II is the world’s first system to be developed using comprehensive research from leading European Universities specializing in applied fluid technologies. Extensive flow assessments, computational simulations and practical testing resulted in an injection accuracy and dispersion never before achievable, even by our standards.

IMAX remains your best solution for all bone-in and boneless injection and marinating applications with injection rates of 3% to 100% and production capacities of up to 40,000 lbs./hour. The sanitary design of the IMAX allows it to be cleaned up to 6 times faster than other injectors proven in customer evaluations.

Industry-exclusive, patented designs and features provide increased performance and yield benefits to keep you ahead of your competition. Our patented needle feed system ensures trouble-free injection, even with the most viscous brines and slurry solutions.

With more than 950 installations throughout North, Central and South America, processors know they can rely on Wolf-tec service and IMAX performance for years of trouble-free, valued-added operation.
**Polar Flex Carve Macerator** – Pre-condition your meat and poultry products beyond all expectations.

The Polar Flex Carve Macerator combines the highest levels of flexibility, performance and automation to eliminate human error.

The Polar Flex Carve sets the new standard for macerator technology. The patent pending Flex Carve features two pairs of independently controlled knife rollers. With the push of a button, the roller clearance can be automatically adjusted, eliminating manual adjustments and the mistakes that follow. Each roller can be set to provide single or double maceration, providing processors with multiple surface treatment options. It can handle all types of meat and poultry products, from thin chicken breasts to thick whole muscles. A PLC controller allows maceration programs to be stored for easy recall of all machine settings. The unit also features built-in intelligence – it is able to communicate via Polar Link with any IMAX Injector to ensure total control of your entire process. The Flex Carve is designed and constructed using only the latest hygienic and food safety technology. The Polar Flex Carve Macerator – its flexibility is matched only by its intelligence.
Polar Massagers – Produce better, more uniform products.

**Polar Technology is a breakthrough in modern processing.**

**The Massager Revolution.** Unique by design and technology, the Polar Massager has altered the fundamental methods of curing and marination, providing superior results and benefits compared to traditional tumblers, mixers or blenders.

Our exclusive, patented product-to-product massaging action with infinite adjustment capabilities ensures a product end result unmatched by the competition. The patented paddle action provides quick, uniform dispersion of ingredients throughout the whole muscle while maintaining product integrity.

Our patented Temperature Guidance System provides the proper environment for all your products. It applies heat or cold when needed to improve color, protein extraction, moisture absorption and product yields. The stationary, compact, in-line design maximizes efficiency and product flow through reduced labor and product handling. Minimized floor space requirements allow processors to better utilize the space they have or reduce construction costs for new green field plants. The quality construction ensures reliability and the incredible mirror-polished interior provides the highest level of food safety cleanliness. Our Vacuum Loading System can be easily integrated to provide total, in-line automation.

For more detailed information, visit www.wolf-tec.com
Wolf-tec engineers total system technology.
**PolarVision™ Process Monitoring** – Real time process monitoring and validation.

Now more than ever, knowing what happens with your product in real time is critical to our industry’s future.

PolarVision is a fully integrated and customized closed-looped SCADA system offering real-time process monitoring with pro-active control along with full validation of your entire process or any particular chosen components. Once a process has been defined and is operational, PolarVision controls the process to ensure it remains within specifications. It also allows the processor to remotely monitor and control the process in real-time, while providing operator accountability and alarm/event/process step notification. PolarVision is an indispensable tool for management that is used for data acquisition, process validation, SPC, trend analysis and data management – all allowing the processor to quickly adapt to process variances. Options can include RFID, bar code scanning, and bar code printing. Wolf-tec’s in-house team of experts work hand-in-hand with its customers in developing tailored solutions as a system, as a free-standing shop floor control, or fully integrated within an MES system linking the front office to the shop/production floor.
Armor Inox Automated Cooking and Chilling – Continuous, hands-free processing improves food safety.

The industry has recognized Armor Inox and Wolf-tec as the team to partner with for continuous, fully-automated deli and slicing log processing applications. With as little as two employees processors are producing up to 300,000 lbs per day! Our systems significantly improve process control while dramatically reducing labor and energy consumption. The Multimold™ System shapes and molds the product with consistently accurate dimensions. The modular Thermix™ System allows total control of the product cook, cool and chill cycles for consistent results. The Logi-Flex™ System provides a wide variety of automated product handling solutions from molding all the way to finished product unloading to slicers, racks, or pallets. Armor Inox offers proven solutions backed by a world-wide reputation for the performance, reliability and cost-effectiveness.
TVI Portioning Systems –
Introducing a new standard in meat portioning.

Wolf-tec and TVI offer innovations in meat portioning.

The TVI range of products includes:
- The GMS Multicut Portioner.
- The CBF Cyclefreeze Crust Freezer.
- Various GMI packing lines to provide efficient handling of finished products with a minimum of labor.

The multi-functional portioning system from TVI is the meat industry’s optimum portioning solution. It integrates advanced product molding and state of the art measuring and slicing technologies to deliver exact weight portions with virtually no trim. The highly accurate system optimizes yields and in many cases eliminates end cuts.

The GMS Multicut provides the opportunity to extract more value from irregularly shaped or often underutilized muscles. It portions all types of red meat products – boneless and bone-in – all on the same machine. Changeover times between products are very short and achieved without special tools.

The CBF Cyclefreeze provides quick and precise surface temperature regulation prior to slicing without the need for additional personnel. The continuous operation provides the GMS portioning system with consistently chilled product just in time for portioning, minimizing energy costs and reducing product drip loss leading to increased yields.

The GMI Packing lines offer highly efficient product handling and check weighing. Fixed weight portions are easily achieved and product giveaway is virtually eliminated.
High quality products backed by a support team that is second to none.

Offering you the best equipment solutions are only part of the value in working with our company. In the course of 30+ years, Wolf-tec has built a team of passionate individuals dedicated to achieving your goals. We are here for you, from project conception and design, through testing, installation and equipment commissioning. Our team is devoted to customer satisfaction and after-sales support. You can rely on Wolf-tec as a life-long partner.

Engineering and Project Management Support
Staff engineers are here to help develop the process layout and offer the support you need before, during and after the installation. We work hand-in-hand with your team to make sure the project is successfully implemented, within the budget restraints, and providing the critical information you need for a cost-effective solution.

Processing and Technical Support
Our reputation speaks for itself; our technical group is staffed with highly trained food technologists and practitioners with combined expertise of over 150 years in the processing of meat and poultry products. We can help you develop and formulate products and processes to improve existing products or develop new products and profitability.

Service Support
A trained and seasoned staff of electrical, mechanical and automation specialists is the major reason for the success of our customers, likewise why Wolf-tec has been the proud recipient of multiple service awards by our customer base. 24/7, we are here for you.

Parts After-Sale Support
Even the best equipment needs assistance. Our team of specialists, fluent in five different languages, will provide the timely response and delivery of the critical parts and trouble-shooting help you need to stay in production and maintain the highest possible “run-time” of your Wolf-tec equipment.

With Wolf-tec, you are not just buying equipment, you are investing and partnering with a family-owned and operated company that will constantly strive for your complete satisfaction throughout the lifetime of your machinery.

For more detailed information, visit www.wolf-tec.com
The six building blocks of success.

Since its founding in 1977, Wolf-tec’s focus on excellence has allowed our company to become the industry’s premier supplier of high quality processing equipment and expertise. We recognize that the passion and inspiration of our employees are the foundation for the six building blocks of success. We know that in meeting our customer’s needs and helping them achieve success in turn becomes our success.

1. Expertise
The company’s state-of-the-art manufacturing plants in Kingston, N.Y. and Werther, Germany, employ both world-class machinery and trained technicians to ensure that every piece of equipment is engineered for optimal performance and tested for the utmost reliability.

2. Innovation
Passion prompts innovation, something our team does not lack. From the unmatched performance and reliability of the Schröder line of injectors and macerators to the automation and control of Wolf-tec Polar Massagers and Dissolvers to the total process control of Armor Inox to the cutting technology of TVI Portioning systems, Wolf-tec is the leader in harnessing new technologies to improve efficiency.

3. Service
An on-site inventory of parts is continually stocked by the company’s professional service staff, so that needed items can almost always be shipped on a next-day basis to minimize the customer’s downtime. Processors know that Wolf-tec will keep them up and running.

4. Support
Plant managers have too many responsibilities to struggle with a start-up. We provide a single source for engineering, equipment and total on-site support to guarantee your system performs as promised from day one. Get your plant operational and keep it profitable with Wolf-tec.

5. Value
Each piece of Wolf-tec equipment must balance the highest levels of food safety, performance and reliability. The result is equipment that processors can count on for years of consistent, repeatable processing of high-quality food products at the lowest cost per pound produced. All backed by a technical team second to none to help customers make better, safer products.

6. Quality
Dedication to detail sets us apart. All Wolf-tec machines reflect a devotion to thoughtful design, unmatched craftsmanship and a commitment to manufacturing the best systems possible. Our systems deliver superior performance, total reliability and unmatched sanitary designs with the best process control available today. Processors know they can rely on Wolf-tec.

For more information on Wolf-tec equipment and support services, or to arrange a personal tour of our plant, contact the company at 877-WOLF-TEC (877-965-3832) or visit www.wolf-tec.com.
We are here for you.