

In 2017, we brought the globally unique procedure of ionized smoking to market and completely revised the control system, which has been installed over 1,000 times since the 80s and 90s. The process innovations have been met with a great deal of interest. We present a handful of references of which we are particularly proud.

The logo for EB 1, featuring a stylized 'E' and 'B' in red and white, followed by the number '1' in white.

Control system of the latest generation, which can be retrofitted to all plants in 1.5 days.

The logo for IonSmoke, featuring the word 'IonSmoke' in red and white, with a registered trademark symbol (®) to the right.

Up to 70% faster smoking times with simultaneous reduction of fine dust by up to 99%.

The logo for EB Luft, featuring a stylized 'E' and 'B' in red and white, followed by the word 'Luft' in white.

Program creation on the desktop PC, data acquisition and visualization of the smoke processes and remote support.



# Alaska Sausage & Seafood

## CO2 emissions reduced by 275 tons

The family business in Anchorage, headed by Martin Eckmann, focuses on the production of european style sausage specialties and wild salmon. The smokehouse is equipped with four lonsmoke modules which allow for faster treatments and full elimination of fine dust – while maintaining the highest quality!

**+1**

**smoke run**

Throughput in the smokeshop increased from 3 to 4 runs a day.

**4**

**lonsmoke**

All chambers in the smoke shop are equipped with lonsmoke.

**- 275**

**tons of CO2**

Afterburing used to consume 5 million cubic feet of gas. lonsmoke led to a reduction of 275 tons of CO2 annually.



# Heinzer Metzgerei

## Innovation meets tradition

Since its founding in 1920, the business has grown to employ over 50 people. The Heinzer family and their team produce the finest meat specialties, which are known far beyond Central Switzerland. The traditional company demonstrated innovative spirit and was one of the very first to start smoking with ionization using Ionsmoke.

## Ionsmoke

### Smoking with ionization

Traditional craft is combined with the most modern process technology. By smoking with Ionsmoke, the treatment durations of Wetterschmöckerlis, raw ham or farmer's bacon are shorter and the weight losses are lower.

**METZGEREI MARK**

# Metzgerei Mark Quality from Prättigau

From the slaughter all the way to finishing the refined specialities, everything is done under one roof at Metzgerei Mark in Prättigau, under its own management and according to high quality standards. The smoking systems are controlled with the EB1 and the processes are logged with EBLuft software.

## **EBLuft**

**desktop software**

Compilation of the programs, logging of process data and evaluation of the smoke runs and remote support by the E&B company all run via the EBLuft software.

## **EB1**

**Controller**

The family business uses the EB1 controller to run their smoke systems.



# Claudias Musegg-Speck

With a lot of passion, Claudia Speck-Schlauri produces her famous Musegg-Bröckli in the farm's own smokehouse. The product is so good, even Swiss retail chain Lidl added it to the shelves. Claudia Speck relies on lon smoke for smoking her Appenzell specialties.

## 1996

### Launch

Claudia startet processing meat and creating her own specialties in the mid-90s.

## 2008

### Upgrade

Construction of a dedicated production room with its own smokehouse, officially approved by the food office.

## 2018

### lon smoke

Claudia Speck was one of the very first users of the newly developed lon smoke process.



# Ospelt Food AG

## Long standing partnership

«Mal besser. Malbuner.» - Every child in Switzerland knows the charcuterie brand Malbuner. In the production of Malbuner and the other brands and meat products of Ospelt Group, the controllers of E&B Räuchertechnologien are being used to run and fine-tune meat smoking.

**25**

**years**

Since the 1990s, Ospelt has been a partner of E&B.

**45+**

**controllers**

More than 45 E&B control systems are in operation at the Weite, Sargans and Bendern sites in eastern Switzerland.

**1800**

**employees**

Together, the Group generates sales of around CHF 700 million.



# Ungarische Spezialitäten creative early adopter

At the site in Berg, just a 10-minute drive from E&B headquarters, Swiss meat is processed into Hungarian meat specialties according to traditional recipes. The inventive managing director Bela Süli was one of the very first to use the new EB1 control system in 2020.

## **EB1** controller

The smoking chambers of Ungarische Spezialitäten are operated with the EB1 control system.



# Springvale Fine Foods

Just north of Alberta, Canada, this multi-family operation has been living and producing for over 100 years. Beef, pork and poultry are produced in a humane and sustainable way that exceeds all standards.

## **EBLuft**

**desktop software**

The EBLuft software enables fast and uncomplicated remote support from Switzerland to solve problems or manage and optimize processes.

## **EB1**

**controllers**

At Springvale Fine Foods Colony, the smoke systems are operated with EB1 controllers.





# Micarna AG: over 25 years of partnership with E&B

Micarna AG is one of the largest meat processing companies in Switzerland and a long-standing customer of E&B. The firm employs around 3,200 people and generates annual sales of around CHF 1.8 billion.

**25**

**years**

Micarna has been a partner of E&B since the 1990s.

**50+**

**controllers**

Micarna relies on E&B controllers for the production of its high-quality meat products.

**166'000**

**tons**

The annual amount of meat processed at Micarna is impressive.

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