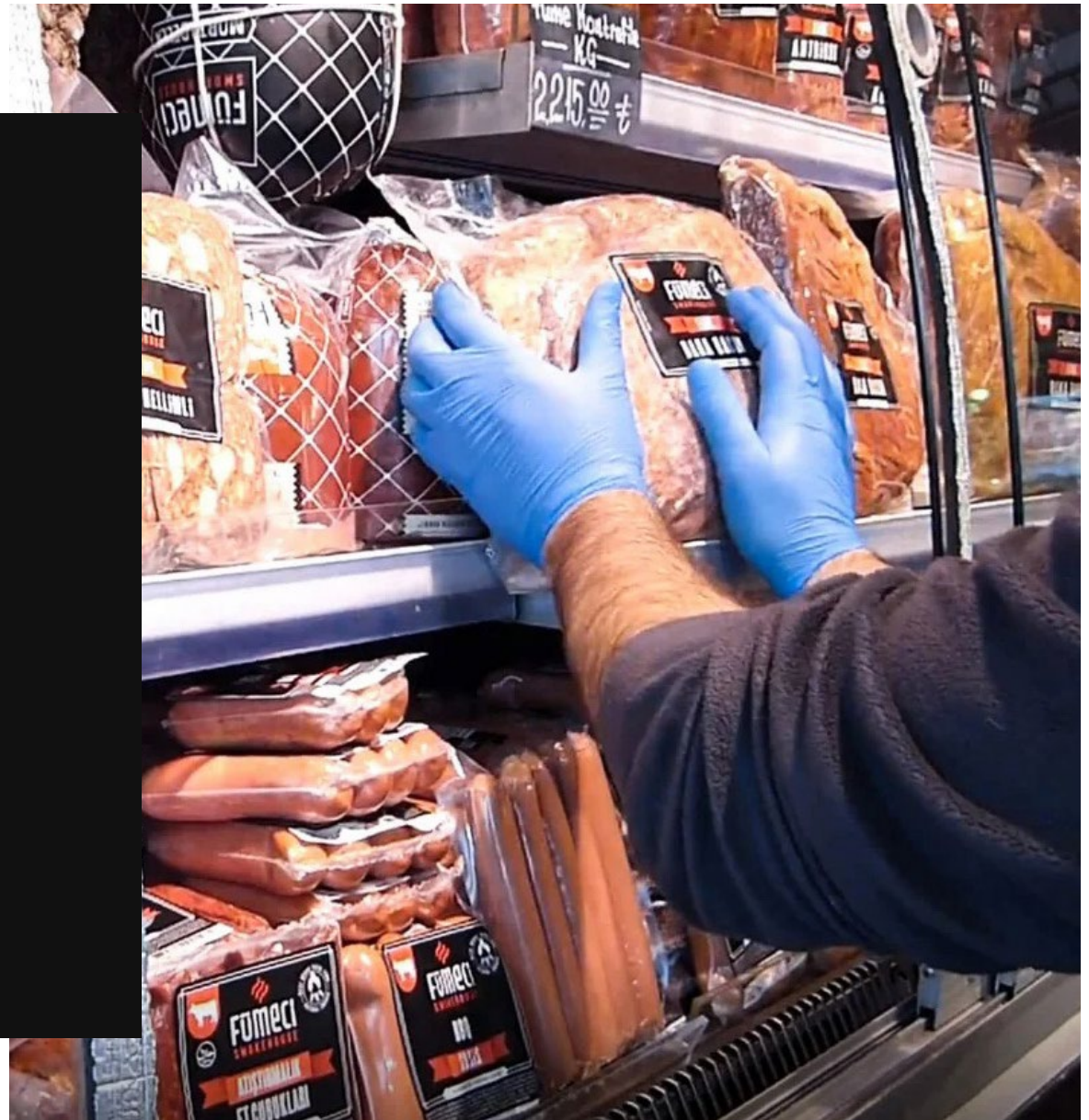


CASE STUDY

Fümeci Smokehouse: craftsmanship, reimagined

The Turkish premium meat producer Fümeci Smokehouse modernizes its operations — combining artisan quality with industrial-scale efficiency.





Fümeci Smokehouse is a well-established name in Turkey, known for its high-end meat specialties ranging from classic sucuk sausages and smoked ham to delicately dried meats. Faced with rising cost pressures and changing retail requirements, the company set out to make its production far more efficient—without compromising on the artisanal character of its products. In partnership with Bizerba, Fümeci implemented a fully integrated solution for slicing, portioning, packaging, and weight-based labeling of its deli meats. The result: a fine balance of craftsmanship and scalable industrial performance.



COMPANY

Fümeci Smokehouse, Türkiye

The friends Mert Pedük and Göksel Keskin share a passion for exceptional meat products. It was this passion that inspired them, in 2010, to establish Fümeci Smokehouse in İstanbul. Their mission: to preserve the original, authentic flavor of smoked meat. Fümeci sources its meat from animals raised on carefully selected farms in the Thrace region—fed with organic-quality feed and and raised on open pastures. Smoking is done using

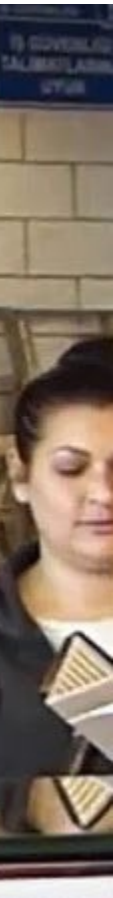
oak wood in custom-built ovens. Alongside cold cuts and sausages, the company also offers premium cuts for gourmet kitchens and a range of specialty sauces. Products are sold through Fümeci's own butcher shop and supplied to major Turkish retailers such as Migros, Carrefour, and Metro. The company also exports to selected markets including Kuwait, Dubai, and Cyprus.

located in İstanbul, Türkiye

50 employees

1000 ton of production per year

More information
fumeci.com



CHALLENGE

Adapting to a shifting market landscape

Rising inflation in Turkey has pushed meat prices sharply upward. One effect: consumers increasingly prefer pre-packed sliced meats over traditional deli counter service. For Fümeci, it became clear that a new production setup was needed—one that could deliver precise slicing, high throughput, strict hygiene standards and minimal manual intervention.

Tailored solution required

Erkut Uzun, Project Manager at

Bizerba Turkey: “The challenge was to slice 20 different products to target weight, fill them into thermoform packaging and label them—all in a single line. Due to space constraints, we had to design a custom line converger to arrange the filled packs after sealing.”

A trusted partner from the start

A Bizerba customer since 2010, Fümeci once again chose Bizerba as its automation partner—citing not only the quality of the hard-

ware but also outstanding service, digital expertise and deep knowledge of complex line setups.

One decisive factor: Bizerba installed a demo version of the tailored line at Beluga, a Bulgarian partner and supplier of feeding systems. At the on-site trial, Fümeci’s team tested the line with their own products—and left fully convinced. Production Manager Önder Birkan: “The presented solution met all of our expectations.”



SOLUTION

Tailor-made integrated line on just 10 meters

In close coordination with the customer, Bizerba implemented a customized, fully integrated line on just ten meters of production floor—an essential requirement given the limited room available at the production site. The solution includes the high-performance A560 slicer with integrated weighing function, an automatic feeding system from Bizerba and Intrama and a thermoformer. After sealing, a line converger custom-built by Bizerba aligns the filled packs on the conveyor. The final step is labeling, handled by the GLM-Emaxx 50 system, which combines weighing and labeling in one compact unit.

Full transparency with smart software

The entire line is controlled via Bizerba's BRAIN2 industrial software. Production KPIs are monitored in real time through the

BRAIN2 OEE module. Thanks to intuitive user interfaces and in-depth training provided by Bizerba, staff quickly became familiar with the new setup.

Leading the premium segment

"The automation solution has really moved us forward," says Production Manager Önder Birkan. "We've become the leading supplier of premium sliced meats in Turkey."

Looking ahead: deeper digital integration

Fümeci continues to work with Bizerba as its digitalization partner. The next phase includes integrating additional software tools. For Önder Birkan, one thing is clear: "Bizerba remains our partner of choice for future automation projects."



Let's count

20

sliced meat products

1

integrated line

100%

natural ingredients

” The Bizerba line delivers exactly what we need: precise portions, high efficiency, and minimal staffing—on the smallest possible footprint.“

Önder Birkan

Production Manager, Fümeci Smokehouse

” The challenge was to slice 20 different products to target weight, fill and label them in a single line.“

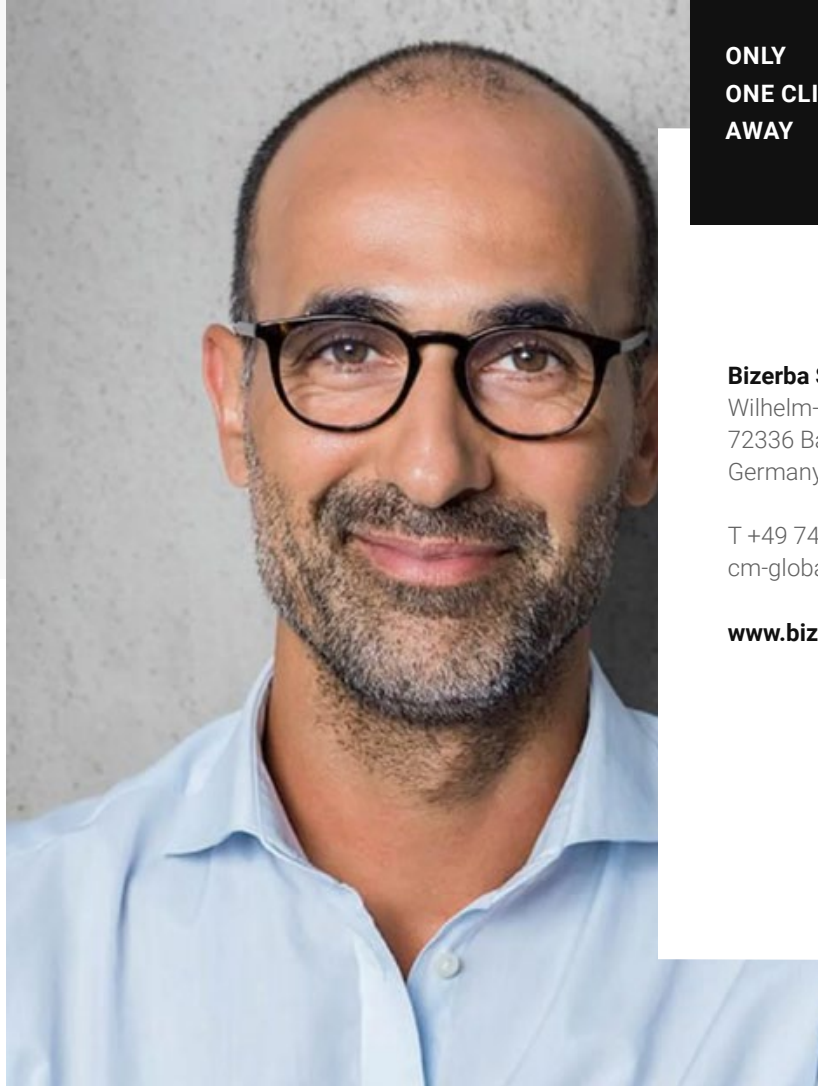
Erkut Uzun

Managing Director, Bizerba Türkiye

COMPONENTS

The Fümeci Smokehouse solution

Slicing	Industrial slicer A 560
Feeding	Intrama-Beluga automatic feeding system
Converging	Custom-made Intrama line converger by Bizerba
Labeling	Weigh price labeling system GLM-Emaxx 50
Software	Industrial software BRAIN2 Industrial software BRAIN2 OEE
Service	Comprehensive training and support



ONLY
ONE CLICK
AWAY

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