

Innovative, flexible and perfectly tailored to your needs.



Solutions for companies active
in the area of slaughtering and cutting.



WE HAVE AN OPEN EAR FOR YOUR WISHES.

EXPERIENCED.

Since 1987, RENNER has been a partner for the meat processing industry and the butcher's trade, employing specially developed slaughtering and conveying technology as well as all kinds of hygiene equipment.

FAMILIAL.

RENNER combines all the strong points of a German family-owned business. Already in the second generation.

COMPETENT.

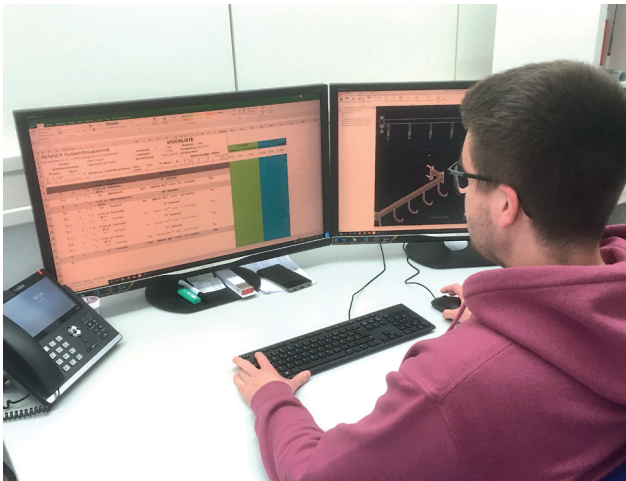
RENNER employs state of the art technology to ensure the highest standards in animal welfare, hygiene, ergonomics, quality and occupational safety.

COMPLETE.

RENNER assumes tasks for companies of all sizes. Our service includes first-class consulting, planning, manufacturing and on-site installation. In Germany and abroad, at any time.

INDIVIDUAL.

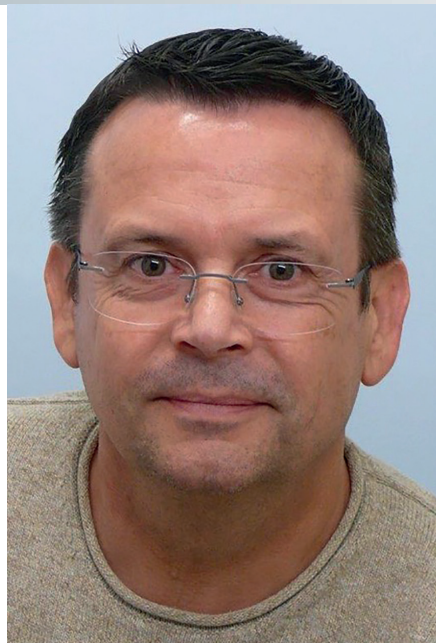
RENNER develops and implements projects according to your wishes and provides the best possible operating procedures along the entire slaughter line.



SUPPORTING YOU FROM A TO Z.



Armin Renner, CEO



Thomas Renner, CEO

We are curious about your requests and look forward to hearing from you!
More at www.renner-sht.de

Performing your tasks
throughout the world.



MADE IN GERMANY. FOR YOUR INTERNATIONAL ADVANTAGE.

CATTLE SLAUGHTERING.

Increasing global competition calls for ever more efficient processes. At the same time, the market aims for an increasingly humane slaughter.

RENNER works for your competitive advantage. With machines and facilities specially tailored to your needs. Up to the slaughter line completely designed and constructed for you.

Our systems boast a capacity of up to 60 cattle per hour.



PIG SLAUGHTERING.

The latest technology is the solution if you want to manage the balancing act between economic efficiency and animal protection.

RENNER develops industrial-scale complete systems and complete lines as well as single products for the butcher's shop. Everything is designed for your competitive advantage.

Our systems boast a capacity of up to 200 pigs per hour.



SHEEP SLAUGHTERING.

Demand changes with the seasons and meets increasing requirements to hygiene and animal welfare.

This is why **RENNER** provides solutions which offer a maximum of flexibility – from single components to complete systems.

Our systems boast a capacity of up to 150 sheep per hour.

GAME PROCESSING.

RENNER ensures the best possible processing methods with special solutions in this field, too. From delivery to the boning room. And complete game slaughtering systems, too.



Quality along the entire line.



THE PLUS FOR YOUR COMPANY.

SCALDING AND DE-HAIRING SYSTEMS.

Specially developed to meet industrial requirements or the needs of the trade: With a capacity of up to 200 pigs per hour or on a smaller scale with up to 15.

CONVEYOR SYSTEMS.

RENNER analyses, designs, produces and constructs slaughter conveyors and conveyor systems for cattle, pigs and sheep. Tailored individually to your respective slaughter line, in Germany and abroad. For efficient processing in production and logistics.

HYGIENE TECHNOLOGY.

In planning your slaughtering system, the highest hygiene standards are considered right from the start: Together with you, **RENNER** implements a functional hygiene concept corresponding to your requirements. This includes the support of your employees in observing the concept.

LAIRAGES.

Meat quality begins with lairages for delivery that are appropriate to each species. Of course, their design must correspond to the size of the slaughtering company. **RENNER** offers you solutions that fit your company. Flexible elements are included if asked for.

DE-HAIRING BEATER.

Perfect de-hairing results and a smooth passage through the machines with as little wear and tear as possible. **RENNER** de-hairing beaters and whips are therefore made of very long-life rubber or plastic.

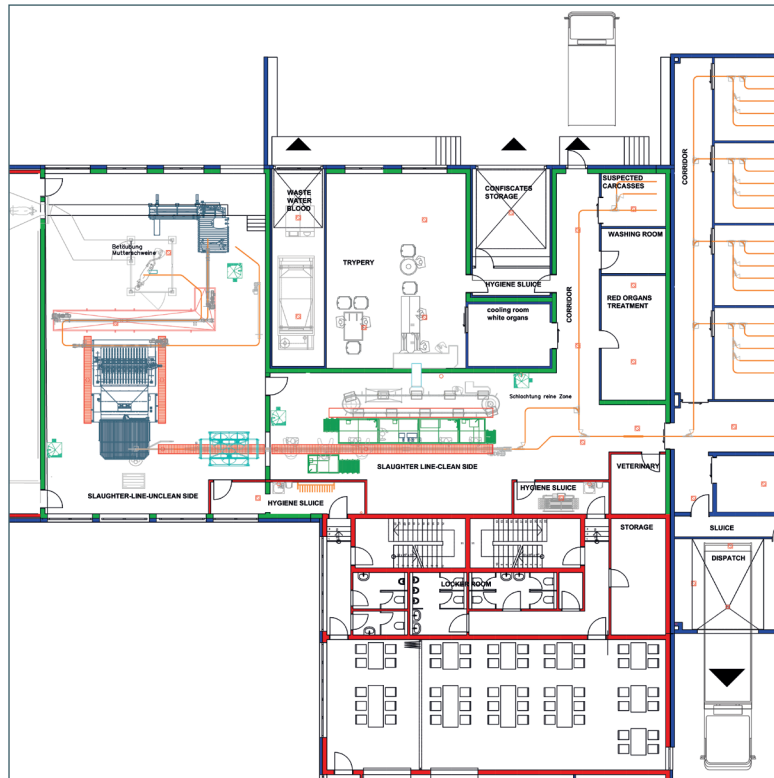
ACCESSORIES.

Machinery and equipment of your slaughtering systems are valuable. **RENNER** offers you fitting accessories that stand out by their high quality, longevity and constant availability.

Everything in one place.







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Talk to us!
 We will find the solution that suits you.