

In dialogue with:

# JONAS NITSCHKE

**(M. Eng.) Ceramic Science  
and Engineering  
Research and development**

Jonas Nitsche holds a Master's degree in Material Science with a specialisation in ceramics. He develops glazes and engobes in the company. He creates the recipes according to which the raw materials are mixed, which are then fired to produce the glazes and opaque surfaces which are visible on roof tiles. His work combines laboratory work, recipe development and coordination with production and customer requirements. The surfaces not only define the visual appearance, but must also be precisely adapted to the brick body and the firing process.

Jonas Nitsche uses a catchy analogy to explain this: "The body of the brick is the cake, the glaze its surface. Just like baking a cake, ingredients are mixed according to a recipe and refined in the kiln. In contrast to kitchen practice, however, physically much more complex parameters such as the clay body, firing curve, raw materials and many other components have to be controlled in a concerted manner."

He emphasises that this work is both empirical and knowledge-based. Certain raw materials predictably produce certain colours or surfaces. Based on experience and expertise, he selects combinations of raw materials, tests them and makes adjustments until the target is reached as precisely as possible. If deviations occur, they are corrected via renewed fires and analyses.

**"Reaching the finished products is sometimes a long and sensitive process. Once the recipe is found, it's a pretty valuable piece of paper."**

Risks include incorrect formulations or human error during weighing, the use of incorrect raw materials during development or natural fluctuations in raw materials such as the iron content of the clay. Such variations can cause slight differences in colour despite identical formulations. "In order to minimise these risks, thorough documentation, tests and repetitions are of central importance," he says, "experience plays an important role here in order to retrospectively analyse even complex error patterns."

"Every customer has their own specific parameters," explains Nitsche, "e.g. different kiln systems and clay bodies that influence the surface result. Customer-specific data flows into the development process. The challenge is to achieve a reproducible and visually and technically stable product under changing conditions."

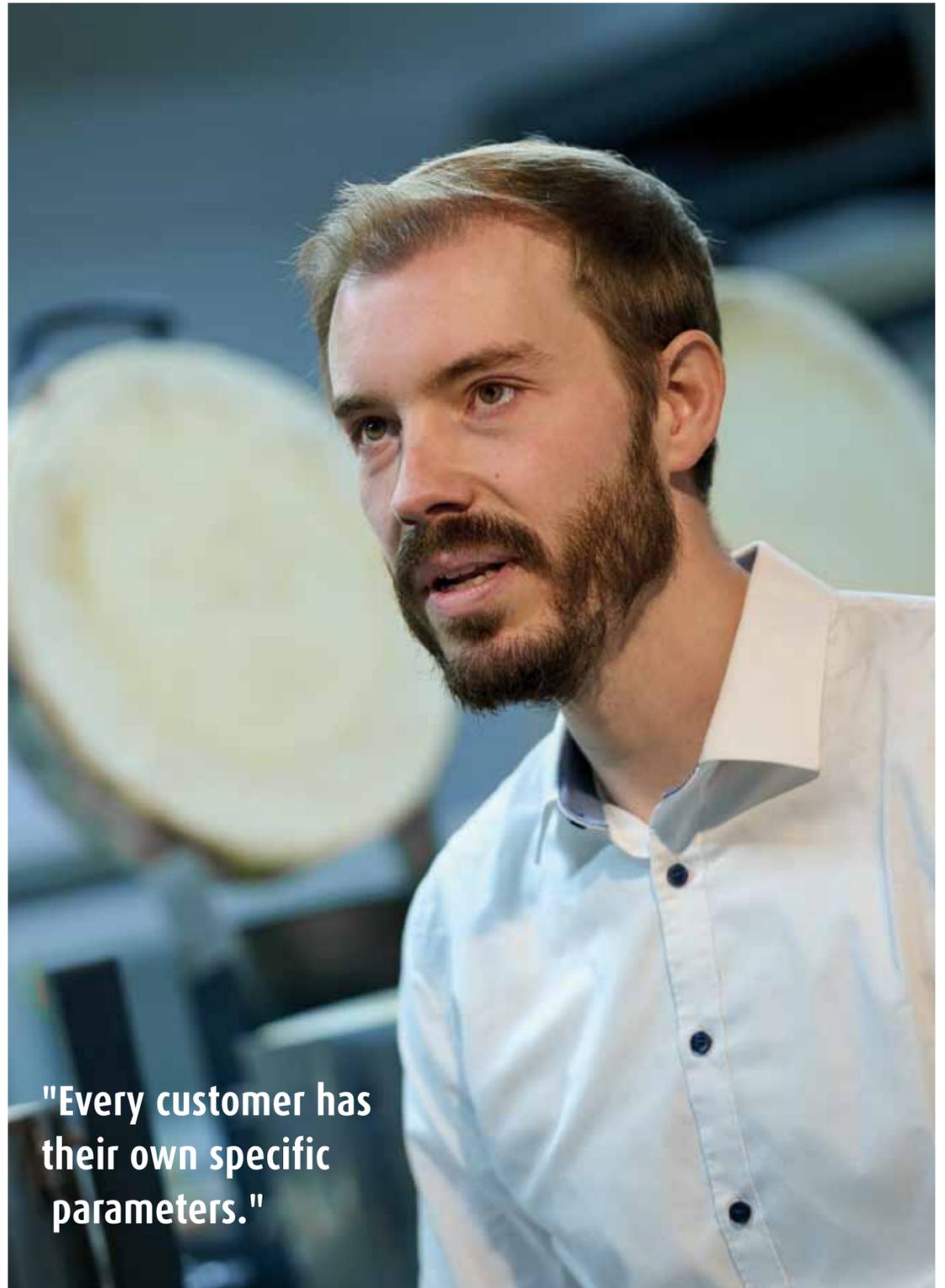
Personal dialogue is important to him. He sees it as necessary for good cooperation. Concerns are

heard from his point of view. This contributes to his satisfaction with the company.

Jonas Nitsche finds a balance to the many technical challenges in his free time with his young family and 18-month-old daughter. "Because her sleeping pattern is very healthy and stable," he adds with a laugh. In his free time, he enjoys going for walks or eating out with his family. When it comes to food, quality is the only thing that matters to him, not a particular national cuisine. He sees the culinary world as diverse and believes that there is no need to limit oneself.

Originally from the Rhineland, he currently lives in the small town of Bad Eilsen. He grew up near the Westerwald in Neuwied and studied in Koblenz. He perceives Bückeberg as a relatively active town, especially because of the castle. The city offers many events and has more businesses open on Sundays than neighbouring towns. At the same time, the park in Bad Eilsen is a nearby and popular summer destination for the family.

Jonas Nitsche works a traditional 40-hour week with fixed hours; there is no shift work in his role. This gives him a reliable daily routine that is conducive to his family life. He travels to work by car or bicycle. And the Weserbergland, he says, reminds him of the Westerwald from time to time.



**"Every customer has their own specific parameters."**

