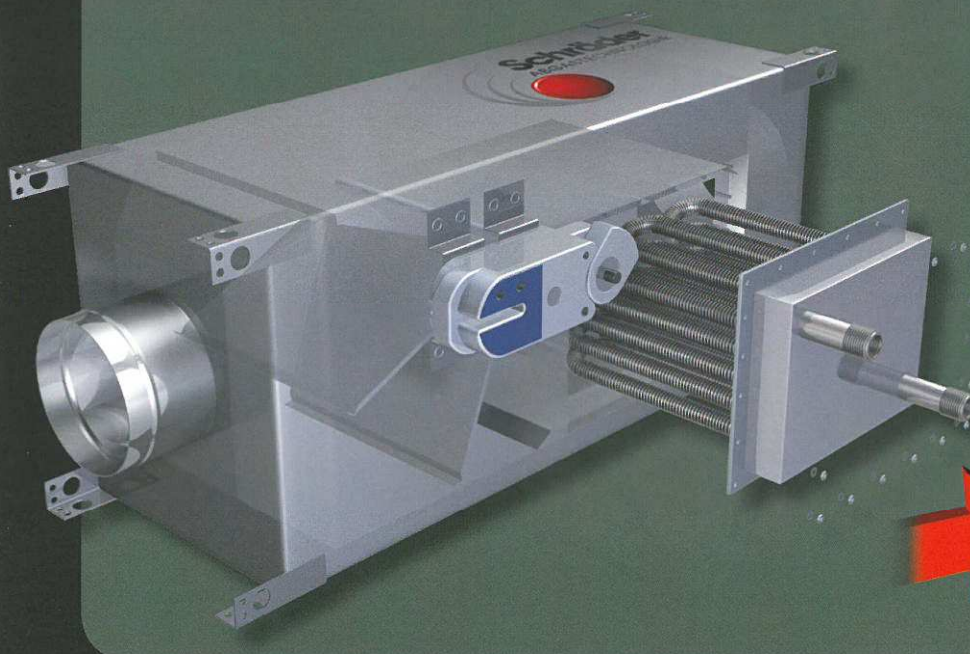


# Energy and Environmental Solutions for your Bakery

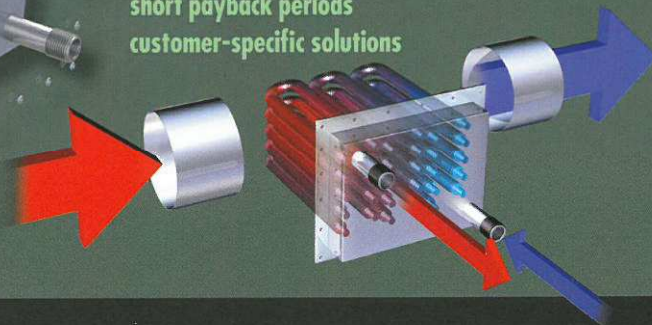
The name "Schröder" stands for high-quality, high-tech stainless steel products in the sectors of energy efficiency, immission reduction and emissions technology.

## AWT Exhaust Gas Heat Exchanger

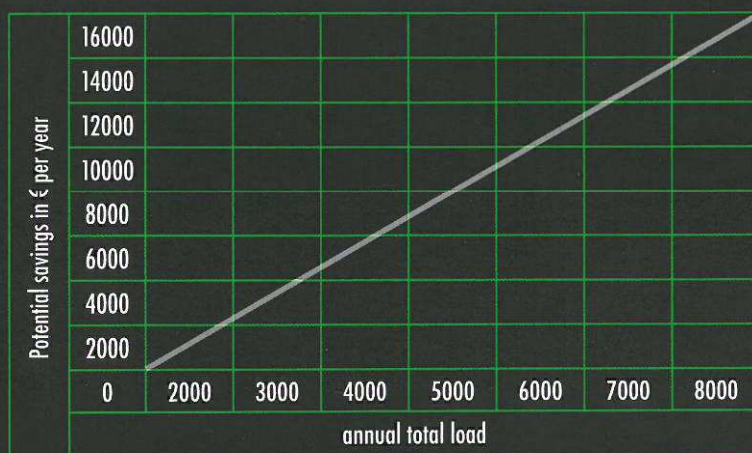


Do not allow expensive energy to dissipate unused into the environment any longer. Make the production process at your bakery highly energy-efficient. The high exhaust temperatures of the ovens provide an economical solution for waste heat recovery. The bakery is the ideal case for the application of an EGHE.

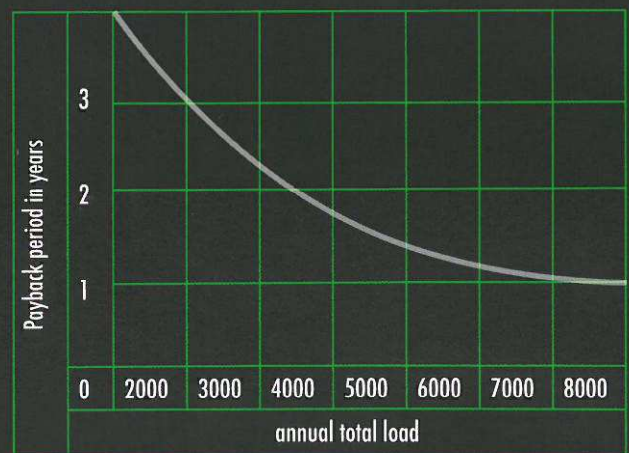
significantly improves your CO<sup>2</sup> balance  
low maintenance and service friendly  
high-quality materials  
economically sustainable  
short payback periods  
customer-specific solutions



Potential savings with the Schröder exhaust gas heat exchanger



Payback period of the Schröder exhaust gas heat exchanger



# SWT Steam Heat Exchanger

The baking trade is a very energy-intensive industry. Therefore, there is a great potential for savings. One of the possibilities is, for example, recovering heat from the baking steam.



Solely for this purpose, Schröder has developed a steam heat exchanger with plain pipes, with which it is possible to recover the high condensation heat of the water vapour.

**The steam heat exchangers are manufactured from high-quality stainless steel V4A material.**

The steam heat exchanger operates most effectively with a high concentration of water steam and a low cooling water temperature.

The connection of several ovens to a Schröder steam heat exchanger is a proven system that has often been put into practice. Please contact our technical team for the optimal sizing of your steam heat exchanger.

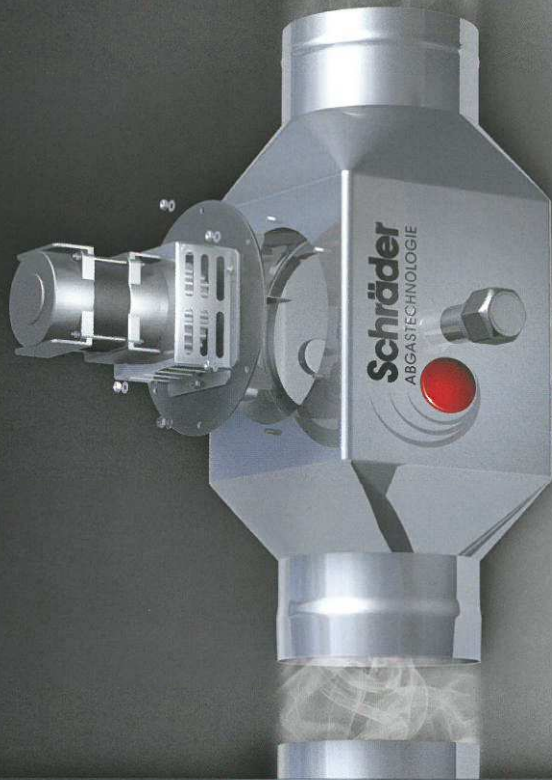
**Schröder steam heat exchangers are characterised by their very low flow resistance, which enables operation without the support of an additional fan.**

The steam heat exchangers are not suitable for flue gas; please see our range of highly effective flue gas heat exchangers.



# FUTUREaero

STEAM FANS FOR THE BAKERY



The steam fan was developed specifically for bakeries and provides better ventilation of the water vapour when opening the baking chamber door. This prevents hot vapours from being released when opening the baking chamber.

Owing to the high-quality stainless steel the fan has a high level of corrosion resistance and is, therefore, ideally suited for acidic steam. The housing design enables optimal flow properties in the smallest possible space. Since the fan is offered in both straight and angled versions and as several condensate drains are present, its installation is flexible and can be retrofitted in almost all bakeries. Thereby, it is integrated into the steam exhaust duct. Owing to the well thought-out design the fan works reliably, quiet and maintenance-free. However, if there should be a failure, the exhaust air can still pass through.

## The benefits at a glance:

- high corrosion resistance
- easy assembly
- space-saving construction
- maintenance-free
- high temperature resistance

