THERMIC*jet*® KA/KK

Schröter
LEADING QUALITY

ENTREPRENEURIAL SPIRIT

In May of 2004, a large fire at Nietfeld Feinkost GmbH destroyed more than 80 percent of the company's production space. Schröter provided the company with loaner installations on short notice to prevent production from grinding to a stand-still, and afterwards, when planning its new building, the North German company decided to go with innovative equipment systems from Schröter.

For Nietfeld, a manufacturer of delicatessen products, 2004 began on an promising note. Their order books began to fill, and the family business produced 10,000 tons of high-quality chicken, turkey, lamb, duck, and pork specialties annually on area of 16,000 square meters. On May 15, 2004 – the first day of the IFFA – it all changed abruptly: After a defect the ceiling in the production hall caught on fire, and soon the fire had spread to the production area and further cooling and freezing halls. Nietfeld's owners and its 250 employees were faced with the question of how the company, which up until that time had flourished, would continue production.

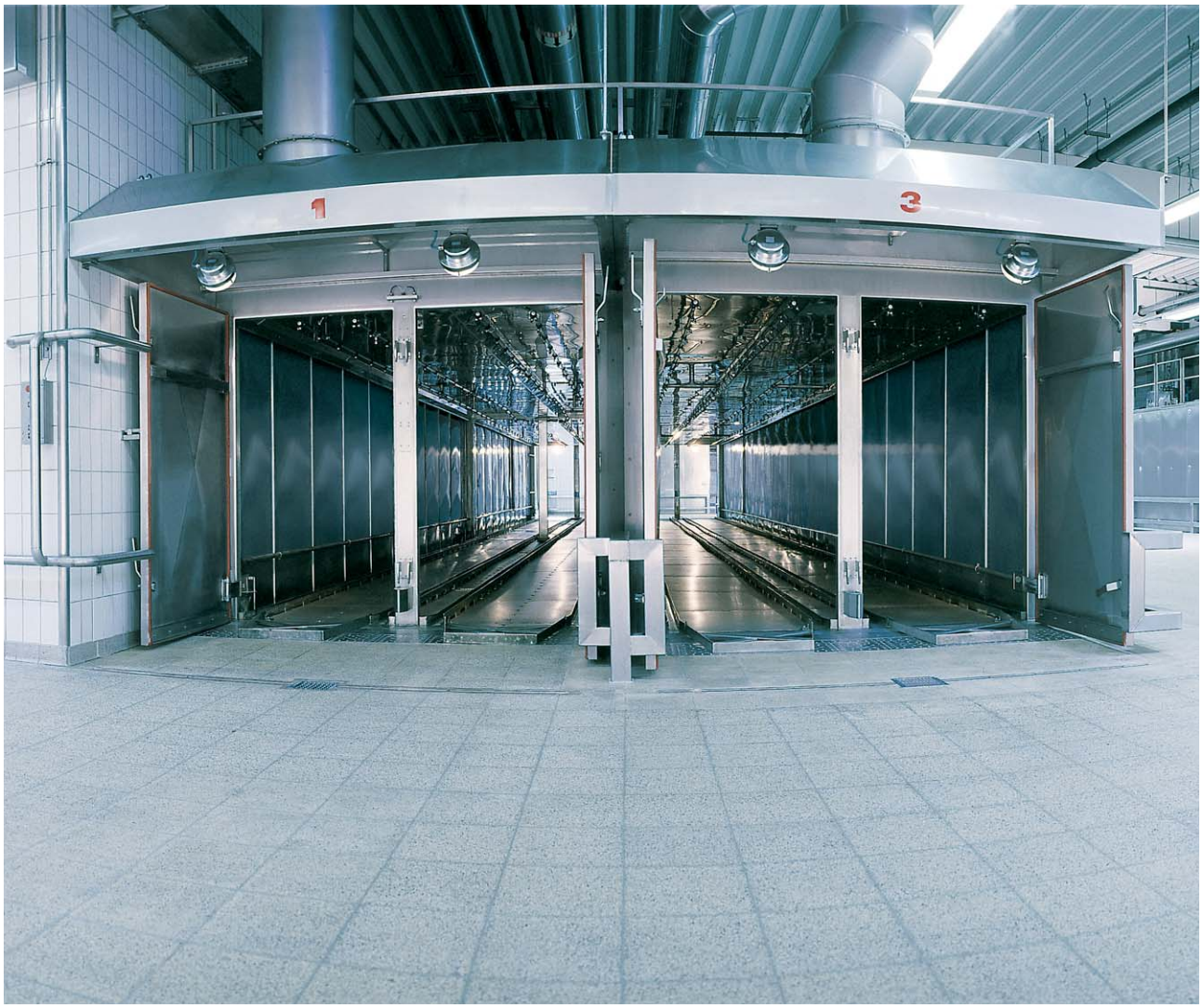
REBUILDING THE COMPANY

Franz and Gottfried Nietfeld, owners of Nietfeld Feinkost, decided to rebuild the destroyed company. They needed to act fast to minimize further losses besides the devastating fire damage. Klaus Schröter looks back: "We managed to provide them with loaner installations within an extremely short period of time so they could continue production. Nietfeld rented space close by specifically for this purpose." Schröter's quick reaction and the quality of its systems convinced the manufacturer of deli products: "After a transitional period, Nietfeld began planned to build their new facility, and they once again decided to go with our systems," explains Klaus Schröter. Schröter delivered four hot smoke cooking systems, three cooking systems, and five intensive cooling systems.

PRODUCTION IS RESUMED

Nietfeld resumed production at the beginning of 2005, and picked up right where it had left off before the fire: In the past few years the manufacturer of deli products has made a name for itself by constantly offering new, trendy products, most notably in the self-service range. With its acquisition of the Dutch poultry processor Herman Kramer Verkoop BV and its "Goudhaantje" brand as well as the "Feinetti" product line, the company has significantly expanded its range of products. With its new systems from Schröter, in 2005 Nietfeld was once again able to offer its customers the large selection and high quality to which they were accustomed. In December of 2004, Franz und Gottfried Nietfeld were awarded the "Businessman 2004" award from the Oldenburger Münsterland Association for their outstanding business achievements. Klaus Schröter was quite pleased: "We're proud that thanks to our systems, we were able to play a role in their company's success."

SAMPLE APPLICATIONS



THERMIC*jet*®/**ARCTIC***jet*® – COOKING AND INTENSIVE COOLING SYSTEMS: MEASUREMENTS AND CONNECTED LOAD VALUES

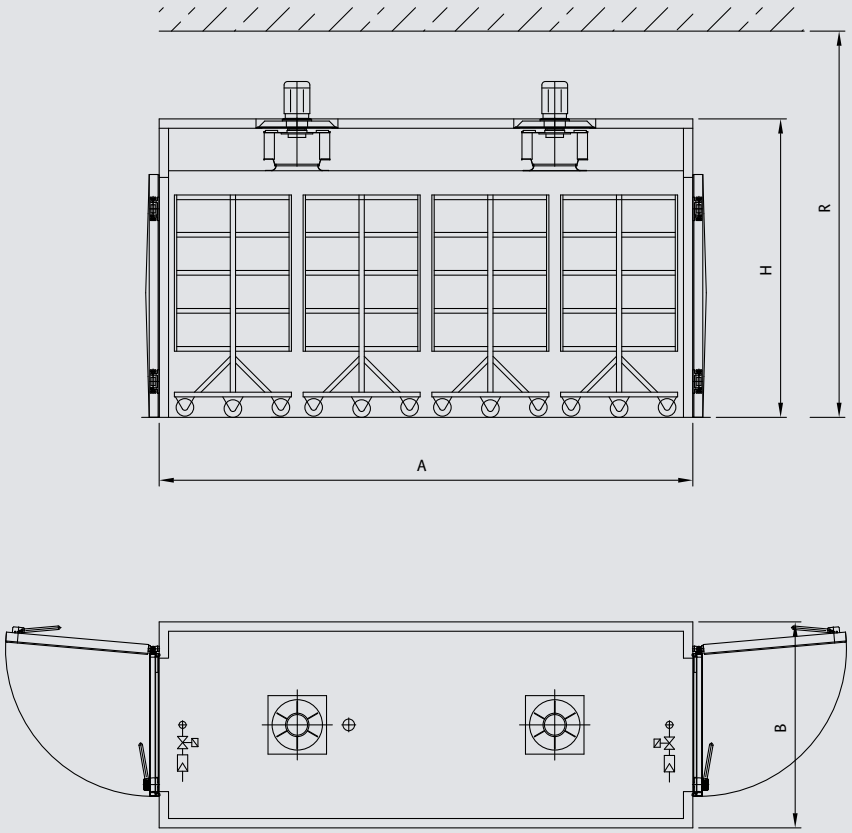
SINGLE-ROW SYSTEMS							
MEASUREMENTS	**UNIT**	1-Wagon	2-Wagon	3-Wagon	4-Wagon	5-Wagon	6-Wagon
Length **A**	mm	1260	2360	3460	4560	5660	6760
Width **B** (Cooking System)	mm	1400	1400	1400	1400	1400	1400
Width **B** (Cooling System)	mm	1500	1500	1500	1500	1500	1500
Height **H** (Cooking System)	mm	2550	2550	2550	2550	2550	2550
Height **H** (Cooling System)	mm	3020	3020	3020	3020	3020	3020
Ceiling Height (Cooking System)	mm	3100	3100	3100	3100	3100	3100
Ceiling Height (Cooling System)	mm	3700	3700	3700	3700	3700	3700
CONNECTED LOAD VALUES: COOKING SYSTEM	**UNIT**						
Electricity	kW	1.5	1.5	1.5	3	3	3
Cooking: Steam	kg/h	50	100	150	175	200	250
Shower: Cold Water	l/min	18	36	54	72	90	108
Weight	kg	700	900	1100	1400	1700	2000
CONNECTED LOAD VALUES: COOLING SYSTEM	**UNIT**						
Electricity	kW	2.5	5	7.5	10	12.5	15
Shower: Cold Water	l/min	18	36	54	72	90	108
Cooling *	kW	15	30	45	60	75	90
Weight	kg	950	1400	1850	2400	2950	3500

DOUBLE-ROW SYSTEMS					
MEASUREMENTS	**UNIT**	4-Wagon	6-Wagon	8-Wagon	10-Wagon
Length **A**	mm	2360	3460	4560	5660
Width **B** (Cooking System)	mm	2860	2860	2860	2860
Width **B** (Cooling System)	mm	2860	2860	2860	2860
Height **H** (Cooking System)	mm	2550	2550	2550	2550
Height **H** (Cooling System)	mm	3020	3020	3020	3020
Ceiling Height (Cooking System)	mm	3100	3100	3100	3100
Ceiling Height (Cooling System)	mm	3700	3700	3700	3700
CONNECTED LOAD VALUES: COOKING SYSTEM	**UNIT**				
Electricity	kW	1.5	3	4.5	4.5
Cooking: Steam	kg/h	175	250	300	350
Shower: Cold Water	l/min	72	108	144	180
Weight	kg	1400	2000	2500	3000
CONNECTED LOAD VALUES: COOLING SYSTEM	**UNIT**				
Electricity	kW	10	15	20	25
Shower: Cold Water	l/min	72	108	144	180
Cooling *	kW	60	90	120	150
Weight	kg	2400	3500	4400	5000

Measurements apply to a wagon size of 1.0 m x 1.0 m x 2.0 m
*Cooling power is dependant on the process. Values apply to a room temperature of approx. 10 °C.

TECHNICAL DETAILS

DIMENSIONAL SKETCH



KETTLE

The outside of the kettle is manufactured from type 304 stainless steel. The inside of the kettle is manufactured from type 304 as well, but in cases of extreme stress is also manufactured using type 316Ti.

The cover seal is comprised of silicon foam that is resistant to fatty acid and food. The kettle is normally equipped with a spring-loaded lid control device (a lid control device with pneumatic cylinders is also available).

The kettle is heated using low or high pressure saturated steam, for example, which is blown into the heating jacket. Condensate runs through a condensate trap and collecting pipe back into the steam kettle.

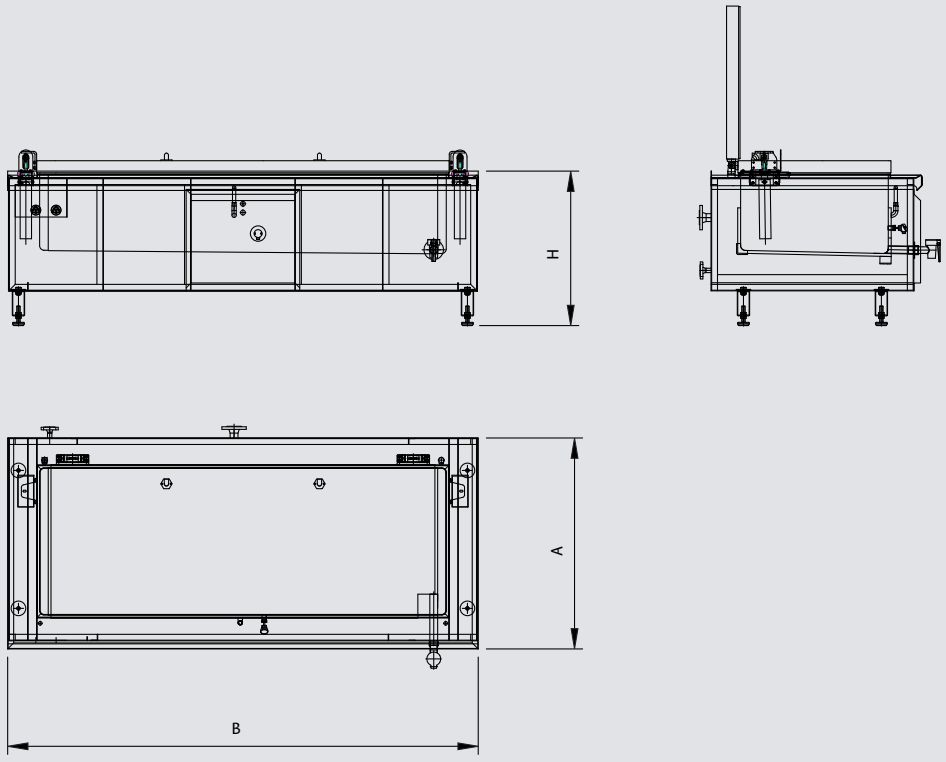
THERMIC*jet*® KK:
MEASUREMENTS AND CONNECTED LOAD VALUES

TECHNICAL DETAILS

MEASUREMENTS: CHASSIS	UNIT	150 Liters	200 Liters	300 Liters	400 Liters	500 Liters	600 Liters	800 Liters	1000 Liters
Width B	mm	1000	1000	1150	1350	1600	1850	2350	2850
Depth A Gas / Oil	mm		1200	1300	1400	1420	1420	1420	1420
Steam / Electr.	mm		1100	1250	1300	1300	1300	1300	1300
Height H	mm	950	950	950	950	950	950	950	950
MEASUREMENTS: INSIDE KETTLE	**UNIT**								
Width	mm	D=700	700	850	1000	1250	1500	2000	2500
Depth	mm		700	800	900	900	900	900	900
Height	mm	450	450	450	450	450	450	450	450
CONNECTED LOAD VALUES	**UNIT**								
Propane gas	kg/h	1.5	1.5	2	2	2,5	3	4	5
Natural gas	m³/h	3	3	4	5	6	7,5	10	12
Fuel oil	l/h	3	3	3.5	4.5	5	7	9	10
Electricity	kW	11	13	18	22	32	36	48	56
Steam-5.0 bar	kg/h	45	50	60	80	100	120	160	200
Steam-0.6 bar	kg/h	45	50	75	100	125	150	200	250

Special sizes available upon request.

DIMENSIONAL SKETCH



SCHRÖTER'S COMPACT CONCEPT: **THERMIC***jet*® KA/KK

STRUCTURAL CHARACTERISTICS

- Chassis and all relevant components are built to be structurally gas and steam tight
- All components, such as insulation, motors, fans, and ducts, have the ideal dimensions

CUSTOMER BENEFITS

- Speed
- Homogeneity
- Energy savings
- Minimal weight loss
- Quickly reach target value + accurately maintain target value
- Consistent results
- Accurately repeat a predefined result

Schröter
LEADING QUALITY

SCHRÖTER TECHNOLOGIE GMBH & CO. KG | BAHNHOFSTRASSE 86 | D-33829 BORGHOLZHAUSEN | GERMANY

GLC CERTIFIED ISO 9001

BKR

PG

Tel. +49 (0) 54 25.95 00
Fax +49 (0) 54 25.18 28

info@schroeter-technologie.de
www.schroeter-technologie.de