



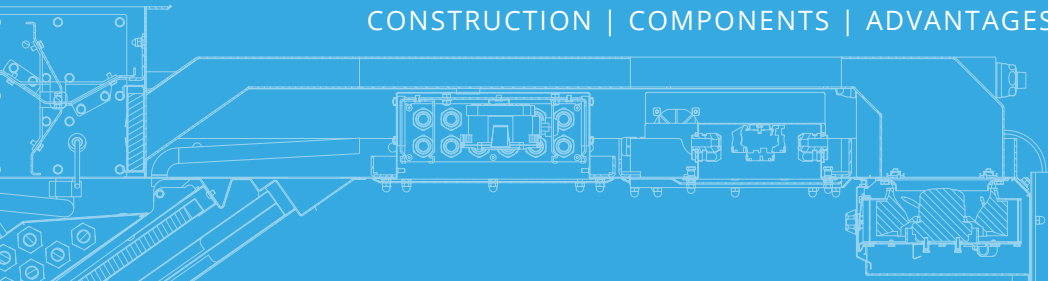
WAGENER GASTRONOMIE
ENGINEERING



WGE

Exhaust Hood 4.0 and Air Supply Units Systems

CONSTRUCTION | COMPONENTS | ADVANTAGES



WELCOME TO



WAGENER GASTRONOMIE
ENGINEERING

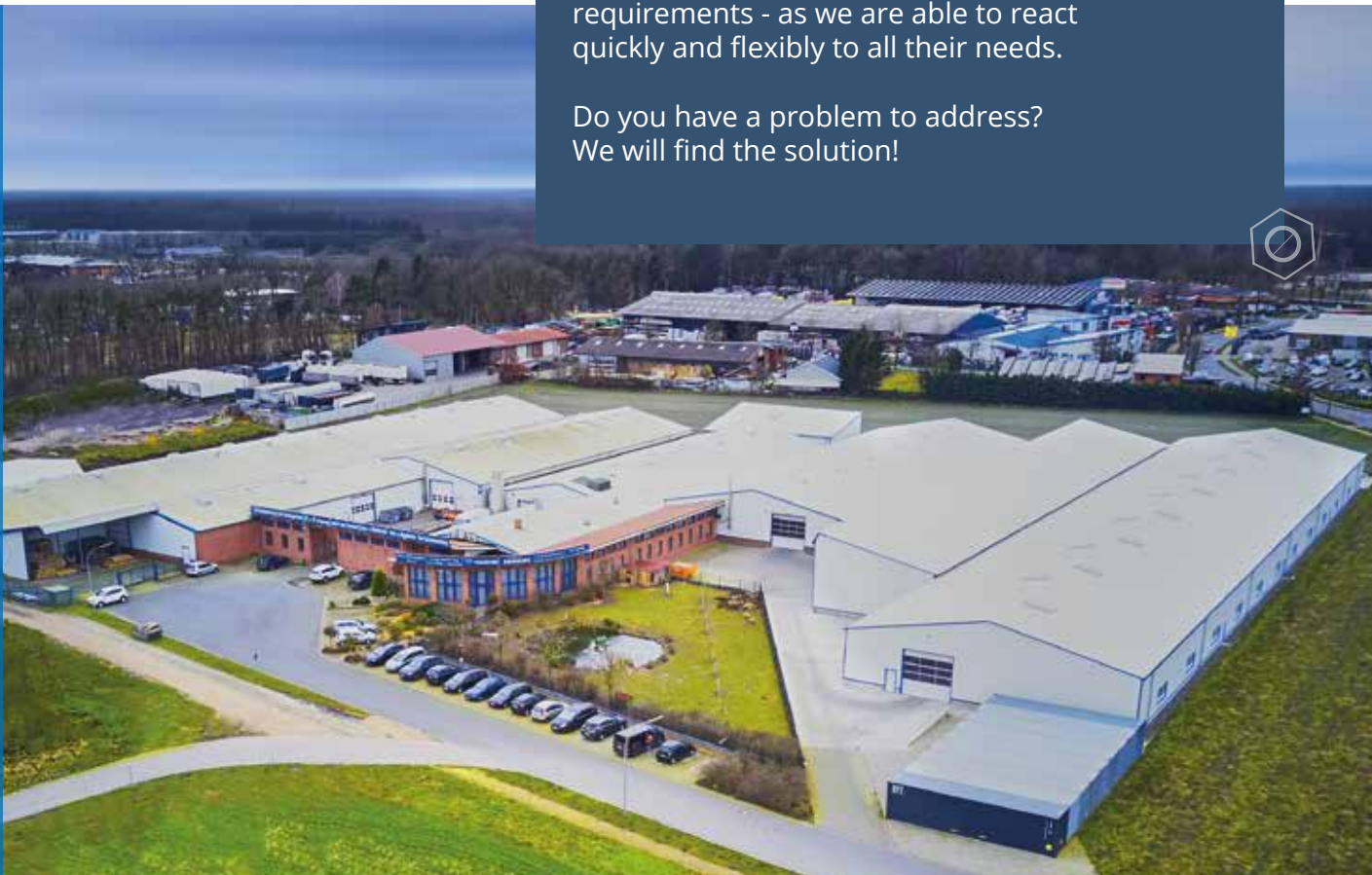
COMPANY PROFILE

- > Privately owned family business run by Dipl.-Ing. Heinrich Wagener
- > In-house development of various types of exhaust hoods with high complexity when required, using newest design software and latest technology to deliver ready product supported by long experience in industry
- > Research and development of exhaust system based on latest technology and in cooperation with several universities, their specialists and laboratories
- > Our 60 and growing, highly qualified and skilled Engineers, Technical designers and Processing technicians in production line producing various highly complex components for cruise industry
- > 15.000m² of production area and facilities with large storage capabilities for continues and uninterrupted production line
- > Our mechanical capabilities are to process Stainless steel sheet's up to 15mm thickness and 6m in length

OUR PHILOSOPHY

We give utmost priority to our customers' requirements - as we are able to react quickly and flexibly to all their needs.

Do you have a problem to address?
We will find the solution!



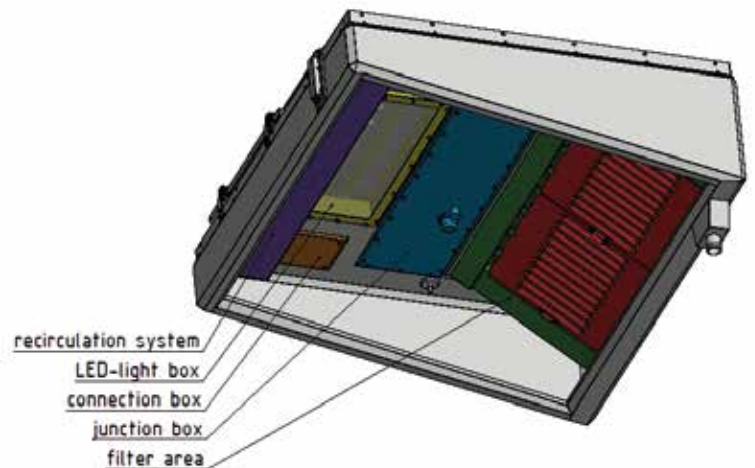
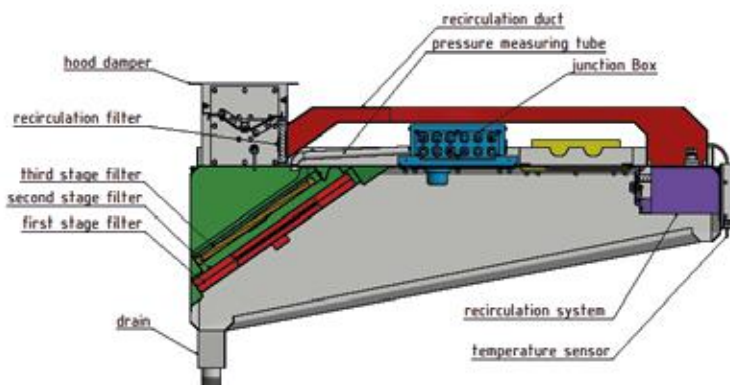
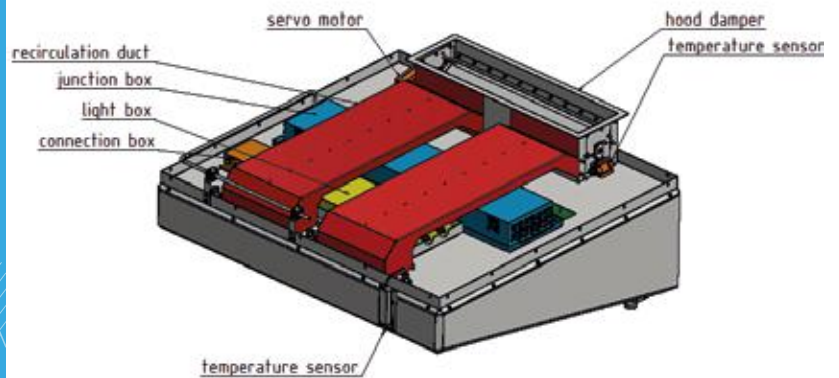
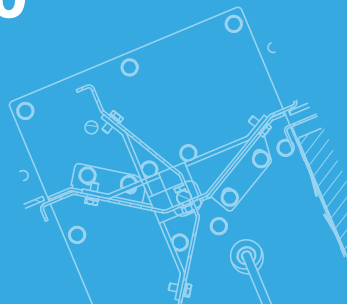
MAIN CONSTRUCTION FEATURES

- > No Galley management system and no signals from ships system needed
- > New developed 3 stage filter system
- > No UV system
- > With and without washing system
- > Demand based ventilation
- > Recirculation system
- > Up to 5 meter long hoods in one piece, completely welded and adapted to the available space
- > Our hoods design and development is based on customers feedback and their demand for simplicity



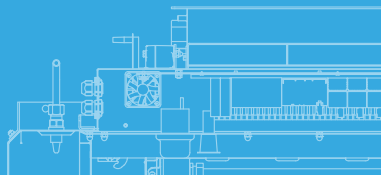
THE WGE EXHAUST HOOD 4.0

/CONSTRUCTION

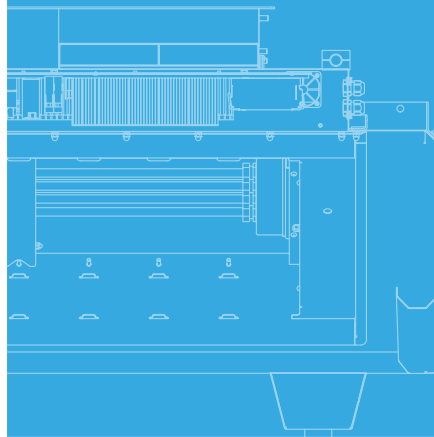


ADVANTAGES

On Yard Construction Side With WGE Exhaust Hood 4.0



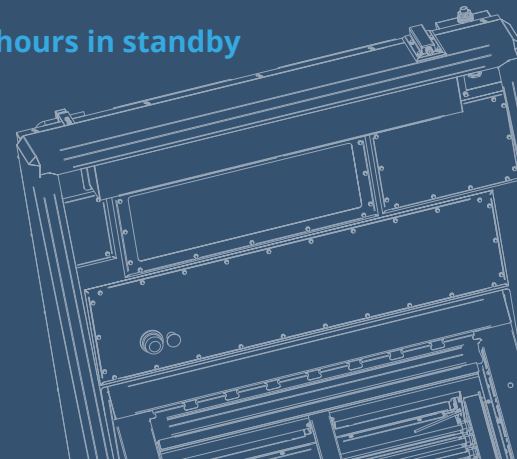
- > Saving of I/O points depending on the requests and project size
- > Saving of data cabling depending on project size
- > Reduced amount of cables and supply piping means less disturbance during installation
- > Easier commissioning of the complete AC-system, due to automatic pressure adaptation
- > No control cabinets needed. Space can be used for galley equipment
- > No wash cabinet needed. Space can be used for galley equipment



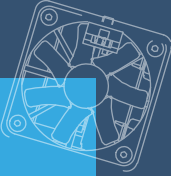
- > Easy adjustment of each single hood to the prevailing cooking situation by wireless access
- > In case requested a common alarm for each hood can be provided
- > Automatic pressure adaptation of the exhaust hood to prevailing cooking situation
- > Easy adaptation of the exhaust behavior in case of a changed food menu.
- > Maximum energy saving by using demand based ventilation and recirculation air
- > Exhaust hood 24 hours in standby

ADVANTAGES

When Operating The WGE Exhaust Hood 4.0



WGE AIR SUPPLY UNITS



Air supply systems in accordance to the needs of supply air.

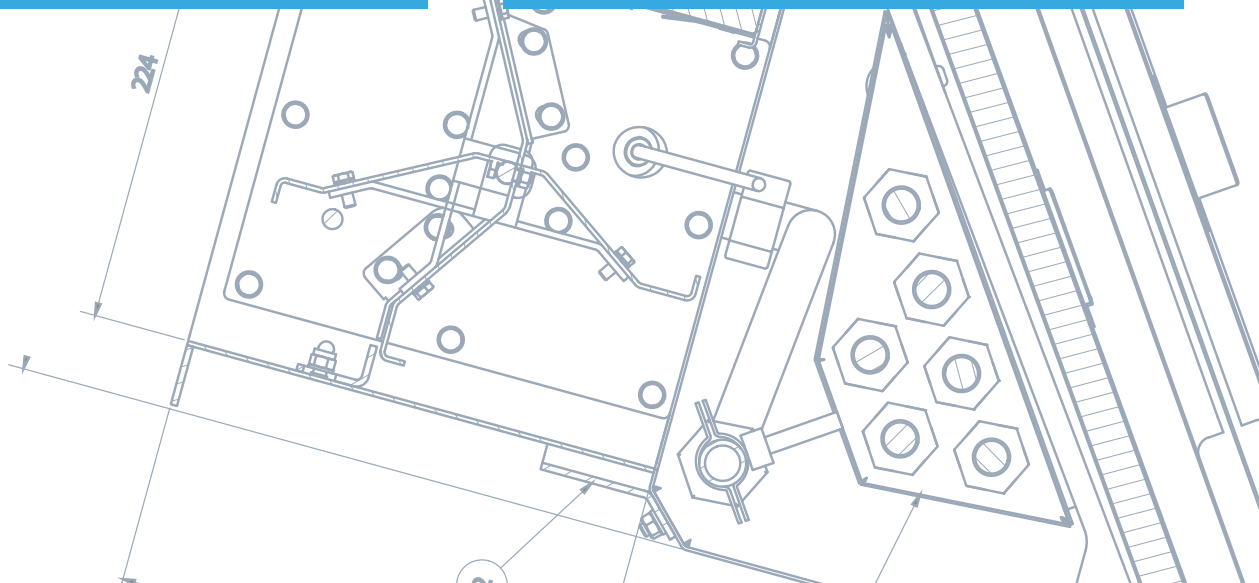
Any size possible.



Lazy air inlets for galley areas



Air supply tower for galley areas



WGE EXHAUST HOODS AND AIR SUPPLY UNITS SUMMARY

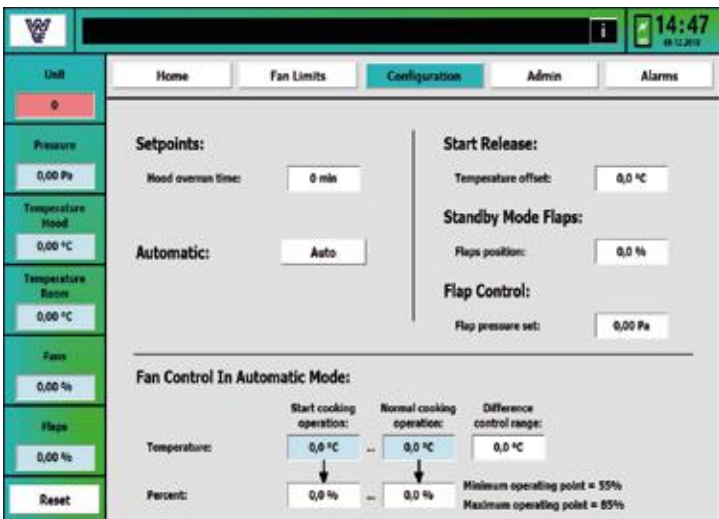
Canopies heated and / or insulated as per demand.
Sizes are tailored as per customer request.



Patented Grease filter hoods with (DBV) demand based ventilation and recirculation air for up to 75% energy saving, up to 5 meter length



WGE exhaust hood 4.0
(no connection to ships automation or any similar system needed)



Air supply systems in accordance to the needs of supply air. Any size possible.





WGE NEW DEVELOPED **GREASE FILTER SYSTEM FOR EXHAUST HOODS**

NOTICE

- > Photos of ducts, connected to exhaust hoods, which are equipped with our new developed filter system
- > No UV systems and no washing systems are existing
- > Photos had been taken approximately half a year after commissioning
- > No duct cleaning had been carried out till the date the photos has been taken.

QUALITY BY



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Owners **ADVANTAGES**

- > No electrical or electronically components in grease bearing areas
- > No UV System Spare Part Costs
- > No UV System Maintenance Costs
- > No UV System Energy Costs
- > Easy Cleaning Of Grease Bearing Areas



The new grease Filter Systems reaches a maximum saving on owners side



GET IN TOUCH

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