



DELIVERING CERTAINTY FOR FOOD & BEVERAGE PROCESSING

The Finest in Venting Systems and Chimney Products

Schebler's systems handle the high-temperature exhausts from fryers, ovens and boilers. Our factory-fabricated designs reduce installation complexity and minimize production interruptions while providing the powerful venting solutions that food and beverage processing manufacturers demand.

Schebler advanced venting systems deliver:

- Improved air circulation and quality
- Long-term reliability
- Employee health and workplace comfort
- Adherence to stringent hygiene and regulatory standards
- Easier installation for reduced production interruptions



WITH SCHEBLER, YOU GET THE CERTAINTY OF:

CUSTOM ENGINEERING

STEADFAST SUPPORT

PREFABRICATION

The Certainty of Comprehensive Protection

Schebler systems are crafted with durable, corrosion-resistant materials to ensure long-term reliability and adherence to all hygiene and regulatory standards. By prioritizing performance, compliance and durability, Schebler helps food and beverage manufacturers maintain clean, efficient and dependable production environments that can meet the evolving needs of modern processing facilities.



P Series

These UL listed, lightweight chimney products offer low clearances, lower initial costs and multiple insulation options. UL listings include UL 103, UL 1978 and UL 2561.

FyreGuard®

These grease ducts increase usable space with zero clearance while improving fire safety. They are ideal for spaces that require hot-temperature venting, such as for cooking or grilling. UL listings include UL 1978 and UL 2221 Classified.

SlimVent®

The industry's only obround-shaped grease duct, SlimVent® reduces overhead space compared to a round duct. Its UL listings include UL 1978 and UL 2221 Classified.

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Contact Schebler for more information about our chimney systems, including help with custom engineering and design solutions.

