

# Industrial Cooling Food industry



## KE Fibertec has over 35 years of experience in air distribution for the food industry

The demand for low room temperatures in the food industry often results in problems with condensation and draft as the cooling of the room is done by air. The large, active surface of the textile duct solves both problems.

KE Fibertec ducts are hygienic and can easily be taken down for washing. KE Fibertec's specially made High Dust Holding Capacity materials extend washing intervals considerably and reduce maintenance costs.

A wide product range enables KE Fibertec to offer the best possible solution for almost all cooling projects within the food industry.

### Benefits of KE Fibertec textile ducting:

- Efficient and uniform distribution of fresh air
- No draft and no dead zones
- No condensation - no insulation required
- Lightweight textile ducts that may be fitted to any type of ceiling
- Easy maintenance
- 1600 custom colours ensure that the ducts can be tailored to any architectural design
- Silent air distribution - documented down to 25 dbA
- Easy to integrate into the design of the building

We offer many well-documented reference projects:



**Tulip Foods, England**



**Danish Crown, Denmark**



**Arla Foods, Sweden**



**Ordal Bronwater, Belgium**



**Sainsbury's, England**



**Oakland Foods, England**



**French Crossiant, England**



**Unilever, Sweden**



**Dalehead Foods, England**

For documentation and more references, please read more at [www.ke-fibertec.com](http://www.ke-fibertec.com)

