

# Fabric ducting Large-scale kitchens



## KE Fibertec supplies tailored and sustainable ventilation solutions

Smoke is a result of the process in large-scale kitchens in restaurants, institutions, etc. However, cooking for many people does not only generate smoke and cooking odor, but also large heat loads.

Danish working environment regulations for large-scale kitchens stipulate that apart from exhaust fans, the injection of fresh make-up air is also required. The exhaust heat and air from cooker hoods must be replaced by fresh outside air that is to be preheated and delivered without drafts and noise.

Delivery of the temperate make-up air, i.e. fresh outside air, is handled profitably by means of a low impulse system from KE Fibertec. KE Fibertec has long-term experience in supplying fabric ducts for large-scale kitchen applications.

### Benefits of KE Fibertec fabric ducting:

- Efficient and uniform distribution of fresh air
- No draft and no dead zones
- Free of condensation - no insulation required
- Lightweight fabric ducts that may be fitted to any type of ceiling
- Easy to maintainance
- 1600 custom colors ensure that the ducts can be tailored to any architectural design
- Silent air distribution - documented down to NC-20/25
- Easy to integrate into the design of the building

We offer many well-documented reference projects:



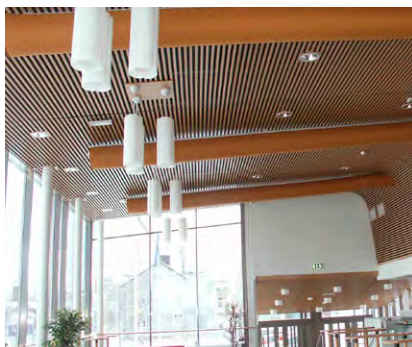
Noorderhaven, the Netherlands



SFI, Denmark



Skibaan, the Netherlands



Normalmia Cafeteria, Sweden



Keuken Ruyschenbert, the Netherlands



Etterstad Cooking School, Norway

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

