

industrial cooling food industry

KE Fibertec
- over 35 years
of experience in
air distribution for
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 fabric 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.



We offer many well-documented reference projects:



Chalmar Beef, South Africa



Danish Crown, Denmark



Unilever, Sweden



Ordal Bronwater, Belgium



Arla Foods, Sweden



Oakland Foods, UK

Benefits of KE Fibertec ventilation ducts:

- Efficient and uniform distribution of cool air.
- No draft and no dead zones.
- No condensation - no insulation required.
- Lightweight fabric ducts that may be fitted to any type of ceiling.
- Easy maintenance - no growth of microorganisms.
- Silent air distribution - down to NC-20/25.
- Low operational costs due to high dust holding capacity of materials.
- Specially developed design programme.

CHOOSE SUSTAINABLE VENTILATION

All KE Fibertec fabrics are tested and approved according to the Oeko-Tex® Standard 100.

Our production is certified according to the ISO 14001 standard (Environmental Management System).

Transportation and disposal of fabric duct systems produce less CO₂ pollutants than conventional steel ducts.

For documentation and more references, please refer to www.kefibertec.com

KE FIBERTEC

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AIR THE WAY YOU WANT