

food industry - Low Temperature Food Prep

Food industry and textile mills for weaving of yarns are the original applications for textile ducting. The ducts are virtually a first port of call for all consultants, contractors and end users as the right solution.



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THE BENEFITS OF KE FIBERTEC DUCTS

1. Very low air velocities - no chill factor to operatives (or breaking of yarns)
2. Free of condensation - no insulation required
3. Hygienic solution, whereby ducts can be removed for washing
4. Non corrosive - synthetic flame retardant and self extinguishing polyester
5. Transforms bland white food prep rooms with colour choice
6. Colour coding to High care (maybe Red) and Low care (maybe Blue) etc...
7. Easy connections by zippers
8. Cost saving on ducting and installation
9. Practical and low cost - spare ducts; compact in storage

CHOICES

1. KE-Low Impulse[®], KE-Interior[®], KE-Inject[®], KE-Direjet[®]
2. 5 standard colours and 1600 special colours
3. 5 mm Holes (Inject) LaserCut holes to provide mixing at high level before cold air enters occupied zone - even lower air velocities in occupied zone
4. Aluminium rail or stainless steel wire



AIR THE WAY YOU WANT

KE FIBERTEC

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