



FOOD  
PROCESSING

Air Dispersion Solutions for  
Commercial Food Processing Environments

**DUCTSOX**<sup>®</sup>  
*Textile Air Dispersion Products*



## DUCTSOX™ & FOOD PROCESSING

DuctSox fabric ductwork and diffuser products were initially developed exclusively for use in the food processing industry several decades ago. The flexible fabric is a cost effective alternative to insulated stainless steel ducting and diffusers. Draft-free airflow through the woven fabric improves comfort for employees and reduces dehydration in the end product. The antimicrobial treated fabrics also act as a final filter, potentially capturing airborne particles that may otherwise end up in the environment or end product. A wide variety of product options, including shape, suspension systems, airflow types, and fabrics, make DuctSox an ideal choice for food processing and USDA-inspected environments.

Benefits include:

- Significantly lower cost than metal
- No risk of condensation
- Draft-free or precisely controlled air dispersion
- More comfortable work environment; less accidents and increased productivity
- Less drafts reduce moisture loss of end product
- Less drafts reduce airborne dust and dirt
- Secondary air filtration benefits reducing infiltration
- Antimicrobial treated fabrics reducing risk of contamination
- Easily removed for laundering



## SHAPE & SUSPENSION

For open ceiling environments, the cylindrical DuctSox provides a large air dispersion surface with a simple shape that is both easy to install and maintain. The cylindrical shape offers flexibility in diameter and length that is custom for each project. Standard or custom fittings may be incorporated as needed. DuctSox are also available in Surface-Mount D-Shape or Quarter-Round.

Typical suspension options for food processing include Stainless Steel Tension Cable or V-Track. V-Track is favored by some for its unique water shedding design. During wash down, water sprayed above or on the track will run off—making it less likely for bacteria-prone pools of water to form.



Stainless Steel V-Track



TEMPERATURES ARE MORE CONSISTENT. WE NO LONGER HEAR COMPLAINTS ABOUT COLD SPOTS AND DRAFTS. WORKER COMFORT HAS IMPROVED ALONG WITH PRODUCTIVITY. ”

*Utilities Supervisor and DuctSox User  
Food Processing Facility*

## AIR DISPERSION

There are several different air dispersion options to choose from. The most common choice for food processing applications include the following.

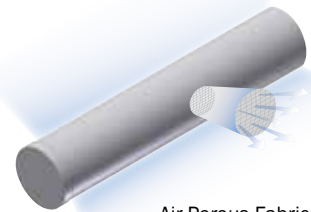
### AIR-POROUS FABRICS

Supply air is delivered exclusively through porous fabric. Airflow by dispersion surface area and specific fabric air porosity.

### LINEAR VENTS

Delivers airflow through precision cut orifice patterns. Unlimited flexibility in designing vent size and location for optimum airflow control.

Additional air dispersion options are available. Go to [www.ductsox.com](http://www.ductsox.com) for details.



**Air-Porous Fabric:**  
Flow rate through fabric controlled by weave and pressure from 2 - 165 FPM (.01 - 0.8382 m/s).

## FABRICS

While many fabrics may be considered, the most common used in food processing environments is Microbe-X. For applications needing linear vents for drafts or higher mixing, Sedona-Xm with linear vents is recommended.

### MICROBE - X™

Microbe-X's polyester yarns are treated with a non-leaching antimicrobial which controls the growth and transmission of harmful bacteria, fungi, and molds that can be found in food processing environments. Microbe-X is proven to be effective after 100 wash cycles.

### SEDONA - XM™

Sedona-Xm features an active antimicrobial agent which is incorporated into the fabric during the fabric manufacturing process. Independent antimicrobial testing reveals a distinct zone of inhibition around the fabric swatch. Even after being laundered (10x), tested fabric samples continue to yield clear antimicrobial effectiveness.



# KWIK-THAW™ SLEEVE

Developed for freezers, the Kwik-Thaw Sleeve can be fitted to existing or new equipment operating with frosted coils. By collapsing when the unit goes into a heated defrost cycle, the sleeve keeps the heat inside the unit, speeding the thaw cycle time and reducing the amount of heat that would normally escape into the freezer.

Benefits include:

- Helps coils thaw/quicker defrost cycle
- Reduces unintended product thawing in freezer
- Air porous fabric will not condensate during operation
- Adjustable outlet eases field adjustment for lower flow conditions

## Cooling Cycle

Adjustable outlet tuned to minimize fabric movement during full flow.

## Defrost Cycle

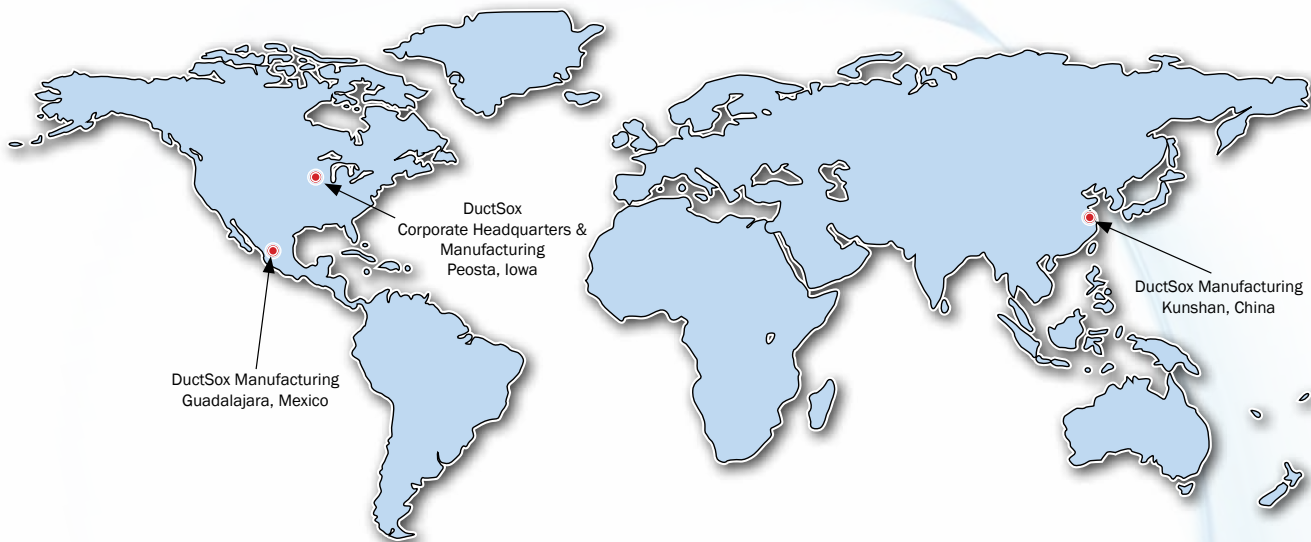
Kwik-Thaw Sleeve collapses and covers the outlet to keep heat in, reducing defrost time.

## DUCTSOX CORPORATION

- ▶ Leading manufacturer of textile air dispersion products
- ▶ Global manufacturing and distribution
- ▶ Design and installation support



U.S.A. owned and operated



**DUCTSOX**<sup>®</sup>  
Textile Air Dispersion Products

9866 Kapp Court, Peosta, IA 52068  
Ph: 563-588-5300 • Toll Free: 866-382-8769 • Fax: 563-588-5330

[www.ductsox.com](http://www.ductsox.com)



To find a DuctSox representative, please scan

Products may be covered by one or more of the following patents: 6565430, 6558250, 5769708, 6425417, 6626754, 6280320, 6960130, 6958011, and 6953396.

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DSFP4PG1113A  
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