

Not Just Fabric, But Solutions Food Industry

Air Distribution Concepts® Fabric Duct Solutions for The Food Processing Industry

Air Distribution Concepts (ADC) fabric duct is an ideal HVAC solution for the food processing industry because it supports strict hygiene requirements while delivering consistent, efficient airflow. The fabric is fully washable and easy to remove, helping facilities maintain compliance with USDA, FDA, and HACCP sanitation standards while reducing the risk of bacteria, mold, and cross-contamination.

Unlike metal ductwork, fabric duct eliminates condensation and dripping, which is critical in high-humidity or cold processing environments where moisture can compromise food safety. Engineered air dispersion provides uniform temperature control without drafts, protecting both product quality and employee comfort. In addition, fabric duct is corrosion-resistant, lightweight, and flexible, making it well suited for wash-down areas and facilities that require frequent cleaning or layout changes.

With the ADC Textile Based Ventilation Engineering Design Program, it provides solutions that you can trust and data that you can view and verify in your design process.

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Benefits of using ADC Fabric Dispersion Systems:

- Washable fabrics allow regular laundering, supporting GMP, HACCP, USDA, and FDA sanitation practices.
- Delivers even, continuous airflow along the full duct length
- Prevents high-velocity drafts that can disrupt lightweight packaging or exposed food products.
- No internal insulation to trap moisture or contaminants.
- Unlike metal duct systems, fabric ducting can be fully removed and laundered, eliminating biofilm or allergen buildup.
- Fabric duct is unaffected by chemicals, wash-down procedures, or corrosive cleaning agents commonly used in food plants.
- Delivered in the owners desired color
- **Made in America**