



# Food Manufacturing

## Tailored Air Distribution

### Hygienic ventilation for demanding environments

In food manufacturing, hygiene and control are everything. Air quality directly impacts product safety, compliance and the wellbeing of staff. A well-designed air distribution system ensures that facilities remain clean, comfortable and efficient, while supporting strict industry standards and reducing operational costs.

### The challenge

Food production facilities face strict hygiene regulations and constant pressure to maintain controlled conditions. Heat, moisture and airborne particles can quickly lead to contamination risks. Conventional metal ducts are difficult to clean, prone to condensation and corrosion, and often cause uneven airflow – making it harder to ensure both compliance and comfort in demanding production spaces.

### The solution

Prihoda fabric ducting provides a hygienic and efficient alternative. Our textile ducts distribute air evenly, preventing draughts, hot spots and condensation. Made from washable polyester, with options for antibacterial treatment, they remain corrosion-free and easy to maintain. Lightweight and flexible, they reduce structural loads and installation time while supporting a consistently clean and controlled environment.

## Why Prihoda?

Every food production facility is unique, and Prihoda designs air distribution systems tailored to specific requirements. Our in-house Air Tailor software allows precise calculations of airflow, pressure losses and noise levels, with visualisations that guarantee performance before installation. We also offer recycled fabric options, making our fabric ducting systems both a hygienic and sustainable choice for demanding industries.:



#### Even air distribution

stable conditions for consistent production quality



#### Corrosion-free

long-lasting performance without rust or degradation



#### Washable and hygienic fabrics

easy to maintain cleanliness



#### Energy-efficient airflow

reduced HVAC loads and costs



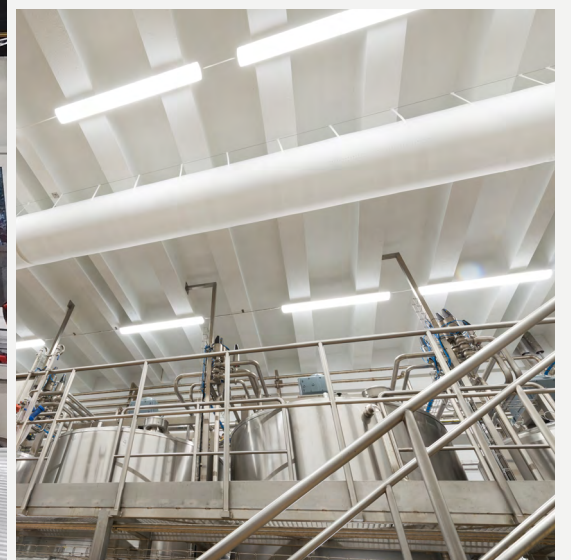
#### Antibacterial

optional antibacterial treatment for added protection



#### Easy maintenance

quick disassembly and cleaning for hygiene inspections





## Trusted expertise

Prihoda has supplied fabric ducting solutions for food manufacturing sites worldwide, ensuring hygienic, efficient and reliable airflow for sensitive environments. With decades of experience and advanced design tools, we deliver systems that protect products, staff and compliance – while supporting long-term sustainability goals.

## Compared to Metal Ducts

	<b>Metal ducts</b>	<b>Fabric ducts</b>
<b>Weight</b>	Heavy	Lightweight
<b>Corrosion</b>	High risk	Corrosion-free
<b>Condensation</b>	Frequent	Prevented
<b>Maintenance</b>	Complex, costly	Easy washing
<b>Airflow</b>	Uneven, draughts	Balanced, gentle
<b>Noise</b>	Turbulent, loud	Absorbed, quiet
<b>Design freedom</b>	Limited	Colours, shapes, prints

### // Take the next step //

Get in touch with us to discuss your food production project. We'll prepare a tailor-made airflow design for you.

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