Why Use Nordfab Ducting For Coffee Roasting?



A Proven Application

Nordfab ducting has been used in coffee roasting facilities for many years. Because Nordfab's Quick-Fit™ duct is available in Stainless Steel, modular, and easy to put together or take apart, and because it is reuseable, it provides an excellent solution. And Nordfab is ISO 9001 certified so you are guaranteed to always get the same high product quality.

Nordfab QF duct offers many benefits for use in coffee roasting facilities:

- Quick-Fit (QF) ducting can be installed by almost anyone – components are assembled with a simple clamp and QF Adjustable Nipples make length adjustment easy.
- QF duct can easily be disassembled (unclamped) for relocation when machines are moved / or changed.

- QF is a modular design system available in diameters from 3" 24".
- Leakage is virtually non-existent, resulting in a highly efficient system where the suction is provided to the machines, not leakage in the ductwork.
- All the components you need are available in Stainless Steel from one source (see page 2), including pipe, elbows, no-loss stackheads, and adapters.
- There is always a local rep to help you with layouts and exact product selection.

From large factories to small retail establishments, coffee producers around the country are turning to QF ducting from Nordfab for ventilation and dust collection at all phases of the roasting process.



The world's fastest ducting[™]

Why Use Nordfab Ducting In Your Coffee Roasting Facility?



