



American Technology

KIF FILTER



www.keep-it-fresh.com



Product

KIF FILTERS are used primarily in cold storages to absorb the ethylene gas inside the cold chambers. The long duration of storage can cause excessive accumulation of ethylene inside the chamber.

This can accelerate the process of ripening of fruits and vegetables causing early decay of the produce. The ethylene production from fruits and vegetable can hamper the freshness at the time the produce is ready to be despatched.

Installation

KIF Filters is the most innovative technology and has patents applied for in many parts of the world. The product is placed near the intake air flow of the reefer container and on the sides.

Dosage

A recommended dosage of 3 filters inside 100 MT chamber are required and to be replaced after 45 days

It is safe to use, easy to install with the rivets in corners and friendly to dispose as it is made from eco friendly substances.

