

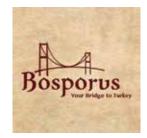


Some of our clients







































































CONTENTS

Some of our clients	Page 2
Contents	Page 3
About Us	Page 5
Commercial Kitchen Filtration	Page 7
The Particulate phase	Page 8
THE GASEOUS PHASE	Page 10
ON 100	Page 12
Filters	Page 14
Sisteven Products	Page 16
FlaktGroup Products	Page 17
Some of Our Projects	Page 18



Mall of Egypt, Giza -Trust provided Ecology systems for the food & beverage outlets



Four Seasons Hotel, Cairo -Trust provided Ecology systems for commerical kitchen

ABOUT US

Trust Engineering is a rapidly growing company aspiring to lead Egypt in the Industrial Hygeine sector, through supplying state of the art engineering systems that delivers superior engineering performance while striking a competitive value for money equation.

Trust engineering is driven by a challenging entrepreneurship spirit, which is our main capital to add new products and services.

We are dedicated to build long term relationships with our customers and clients through our commitment to them, also by providing exceptional customer service by pursuing business through innovation, advanced technology and training.

Trust Engineering have been the distributor across Egypt for many internationally renowned manufacturers of hi-tech professional equipment and industrial products.

The Company has carved out profitable niches for itself in most of the specialized markets it operates in, such as having contributions on creation of commercial buildings, commercial and industrial kitchen ventilation, shopping malls, hospitals, hotels, industrial, airports and schools across the region.

Trust Engineering offers all the required information and full technical support needed by our customers regarding products purchased, to guarantee 100% satisfaction and content.

Our after sales strategy is built upon our full committement to our clients, by being present anywhere, anytime to maintain and ensure the high performance of our equipment.





Commercial Kitchen Exhaust Filtration

THE PARTICULATE PHASE

Oil, Grease & Smoke Filtration

To effectively filter the particulate phase we supply a range of Electrostatic Precipitators or ESP's designed specifically for commercial kitchen application. These units utilise an ionisation process to filter particles down to submicron level, with an optimum efficiency of up to 98%.

THE GASEOUS PHASE

Odour Control

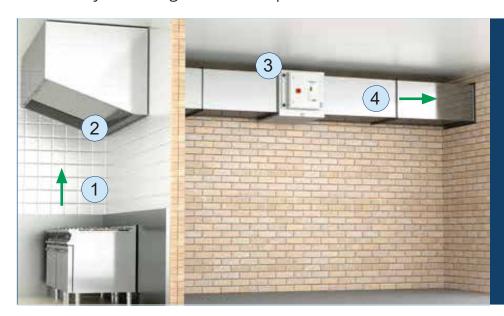
To efficiently control the gaseous phase we supply a range of Ultra Violet Units or Ozone Generators as well as our Odour Neutraliser the ON100. We can also supply passive filtration, including Activated Carbon, Baffle, Mesh, HEPA, Bag and Panel filters.



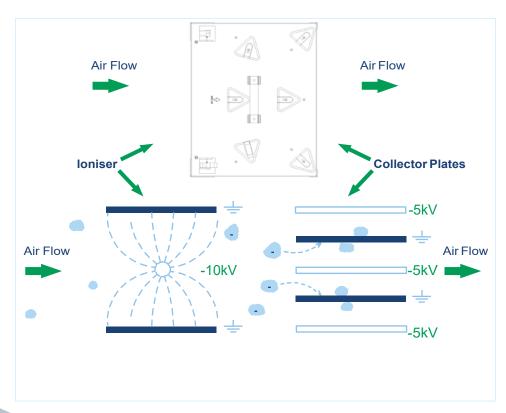
THE PARTICULATE PHASE ESP - Electrostatic Precipitators

Key Features

- Eliminates up to 98% of oil, grease and smoke particles
- Filters particles down to sub-micron levels
- Produces Ozone to help reduce malodours
- Designed with an integral sump
- Modular in design
- Specifically designed for commercial kitchen application
- Energy efficient: uses no more than 50W
- Greatly reduces grease build-up within the duct run



- 1. Cooking particulates and odours.
- 2. Canopy Grease Filter.
- 3. ESP -Particulate Control unit.
- a. Airflow



THE GASEOUS PHASE

UV-C

The UV-C (short-wavelength ultraviolet radiation) technology is based on the synergy which occurs when ozone and ultra violet light are combined.

Each individual unit sits directly in the air stream of the kitchen extract duct and can feature from 8 to 24 high output UV-C lamps supplied in modules of 8..

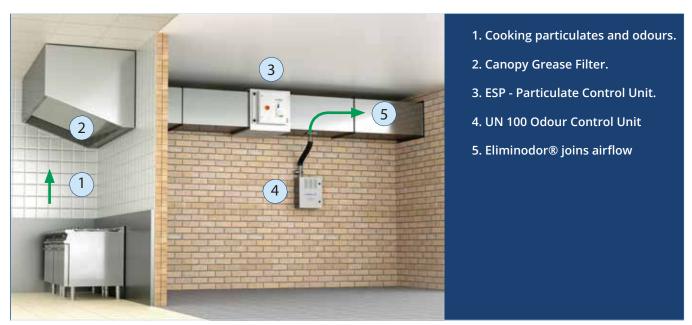




- 1. Cooking particulates and odours.
- 2. Canopy Grease Filter.
- 3. ESP Particulate Control Unit.
- 4. UVC Odour Control Unit
- 5. Airflow

ON 100

Purified Air use patented technology to scientifically treat cooking odours emitted by commercial kitchen and restaurant exhausts.



Once the airstream in the exhaust duct has had the majority of the particulates removed by one of the ESP units the gaseous phase or malodour can then be treated by the ON 100.

The vapour from a specially blended neutralising agent, ELIMINODOR®, is mixed with ambient air drawn into the ON100 and ionised to a negative potential of 15,000 volts.

This ionised vapour then passes along a nonconductive tube to be discharged into the centre of the duct via a venturi spigot, the metal ducting is earthed through the same high tension circuit which makes the contaminant at an opposite potential to the negatively charged ELIMINODOR® vapour. This then causes the negative and positive particles to combine, so treating the malodour by chemical reaction.



Key Features

- Compact Design
- Easy to maintain
- Easy to install
- No airflow resistance
- Energy efficient uses no more than 40W

Carbon Filters

The Sitesafe carbon filters use panels of activated carbon to remove the malodourous gases within the commercial kitchen extract duct through the process of chemical a bsorption.

By installing the ESP units before the Sitesafe filters, the carbon life span is greatly increased, allowing it to nullify malodours at optimum efficiency for much longer.



Absolute (HEPA) Filters

To qualify to be called a High-Efficiency Particulate Air or HEPA filter, the filter must be able to remove, from the air that passes through it, 99.97% of particles down to a sub-micron level. Our main use of HEPA filtration is the removal of smoke particles.

We do supply many different sizes and grades of HEPA filters so please contact us with your requirements.



Bag Filters

The general purpose bag filters are supplied using a galvanised steel header to retain the pocket sets.

The pockets are produced from synthetic micro-fibres specifically designed for use in air filtration. They can be applied as a pre filter to carbon cells in malodour extraction, taking out oil and grease particles ahead of the carbon filter stage.



Sisteven

CENTRIFUGAL:



DTMCentrifugal double-inlet fans with direct motor.



DTT-REBelt-driven double-inlet centrifugal fans



STT-RESingle-inlet, belt-driven centrifugal fans with backward-facing blades.



CADT-ALPBelt-driven ventilation units with aluminium profiles and prefinished sheet steel

INLINE



DASIn-line circular duct extractor fans with 3-speed motors.

AXIAL:



HCSWall-mounted axial fans, with aluminium sheet impellers .



HTSGRobust long cased axial fans.

ROOF:



TSK V 400°C/2h centrifugal roof fans with vertical air outlet, hood in aluminium.

9

TSHGRobust long-cased axial fans, with chimney pot and hood for mounting on the roof.

AIR PURIFIER



PPS-50 Indoor air purifiers

SMOKE



TSTCased axial fans , 400°C/2h and 300°C/2h.



JET TST 400°C/2h and 300°C/2h single-direction or reversible long-range jet fans.



CAIRPIUS AIR HANDLING UNIT:



Product details:

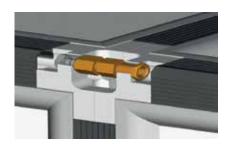
The CAIRplus product series is the premium range of air handling units and can satisfy practically every

demand. All functions and unit arrangements required by HVAC standards are available regardless of commercial or industrial applications.

In addition, completely smooth inner surfaces and good access to all components ensure highest hygienic standards. High-efficient energy recovery systems secure an economical operation and bring benefits to the environment.

Modular units of this premium range allow a free selection of components and can be adapted to the specific requirements down to the smallest detail. Decades of experience and consistent work result in high quality and reliable modular design.

AIR TREATMENT SYSTEMS:



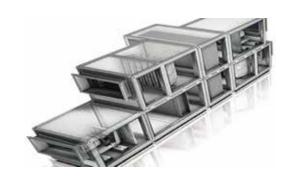
Connection system

Connection of CAIRplus modules is as easy as possible. The frame integrated connector includes a centerning function that guarantees a stable and secure connection of the modules. In addition the separation joint does not increase the unit length.

Fläkt Group°

Flexible air flow arrangements

The right answer to limited space on site. Regardless of renovation of buildings or new projects - with CAIRplus you always find a flexible solution to meet your requirements.

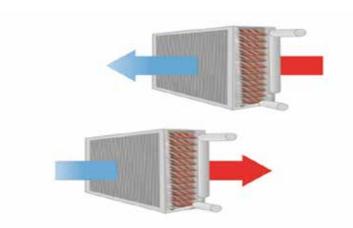


Internal skin of panels

Available in Aluzinc 185 with anti-fingerprint coating in stainless steel V2A and V4A. Well prepared for all fields of applications. Materials of CAIRplus units can be equipped in 3 grades up to stainless steel (V4A) depending on your needs.

Multiflow system

This run-around coil gives the full flexibility at best efficiency level. The combination of multiple coils in supply or extract air and the possibility to add heating or cooling load into the system make up to a high-end energy recovery unit.



Some of Our Projects

1.Four Seasons first residence hotel, Cairo 2.Chilis restaurant, Mall of Egypt, Cairo 3.Arz Lebanon Restaurant, Mall Of Egypt, Cairo 4.Arz Lebanon Restaurant, Concord Plaza Mall, Cairo 5.Arz Lebanon Restaurant, Cairo Festival City, Cairo 6.Tarboush Restaurant, Mall of Egypt, Cairo 7.Chik chack Restaurant, Zamalek, Cairo 8. Viking restaurant, Mall of Egypt, Cairo 9.Beit El ezz Restaurant, Mall of Egypt, cairo 10.Casper and Gambini's Restaurant, Mall of Egypt 11.Ebn El balad Restaurant, Mall of Egypt, Cairo 12.One Oak Restaurant, Mall of Egypt, Cairo 13.Bospours Restaurant, Mall of Egypt, Cairo 14.Bospours Restaurant, Cairo festival City, Cairo 15.Layla Restaurant, Mall of Egypt, Cairo 16.Belhana restaurant, Mall of Egypt, Cairo 17.Armani Restaurant, Mall of Egypt, Cairo 18.Cook Door Restaurant, Mall of Egypt, Cairo 19. Asian Corner Restaurant, Mall of Egypt, Cairo 20.Manshowak restaurant, Mall of Egypt, Cairo 21.Barcelos Restaurant, Mall of Egypt, Cairo 22.Kilo Kabab Restaurant, Mall of Egypt, Cairo

23.SAvoy Hotel, Sharm Elshikh 24.Semiramis Intercontinental, Cairo 25.Bouspours Restaurant, City Center Almaza 26.Ted's Restaurant, City Center Almaza 27.Pekin Restaurant, City Center Almaza 28.Cookdoor Restaurant, City Center Almaza 29.Crave Restaurant, City Center Almaza 30.Bab Tooma Restaurant, City Center Almaza 31.KFC Restaurant, City Center Almaza 32.Pizza Hut Restaurant, City Center Almaza 33.Hardee's Restaurant, City Center Almaza 34.Asian Corner Restaurant, City Center Almaza 35. Manchowak Restaurant, City Center Almaza 36. Tagseem Restaurant, City Center Almaza 37.Arbys Restaurant, City Center Almaza 38.Arz Lebanon Restaurant, City Center Almaza 39.Mince Burger Restaurant, City Center Almaza 40.Mouri Sushi Restaurant, City Center Almaza 41.Paul Restaurant, City Center Almaza 42.Ebn Elbalad Restaurant, City Center Almaza 43. Cafe Supreme Restaurant, City Center Almaza 44.Olives Restaurant, City Center Almaza= 45.El Omda Restaurant, Mall of Egypt, Cairo

46.Mince Burger restaurant, Mall of Egypt, cairo 47.Smach Burger restaurant, Mall of Egypt, Cairo 48.KFC restaurant, Mall of Egypt, cairo 49. Pizza hut restaurant, mall of Egypt, cairo 50.Hardees restaurant, mall of Egypt , cairo 51.TI Fridays restaurant, mall of Egypt , cairo 52.Tekka restaurant, maadi, cairo 53.Tekka restaurant, Heliopolis, cairo 54.Karri and tandoury restaurant, mall of Egypt, cairo 55.Paul restaurant, mall of Egypt, cairo 56.Shakra 2 go restaurant, mall of Egypt, cairo 57.Loukoumades Restaurant, Business capital mall, Cairo 58.Alexandria Plaza Restaurant, Alexandria 59.Tutti Matti Restaurant, Galeria 40 mall, Cairo 60.Art Café, Galeria 40 mall, cairo 61.Chilis Restaurant, Heliopolis, Cairo 62.Smash Burger, Rehab, Cairo 63.Kimbo Restaurant, City Center Almaza

64.Deskoy And Soda Restaurant, Cairo Festival City

65.Gourmet Supermarket, Arkan

66.Garnell Sushi Restaurant, Arkan Plaza **67.Sizzler Restaurant, Cairo Festival City** 68.Eggspection Restaurant, Cairo Festival City 69.Seoudi Market, City Stars 70.One Oak, Point90 71.Chili's, Heliopolis 72.Mohamed Ali Grill, Maadi 73.Carmele, New Cairo 74.Em SHerif, Businees Park 75.Mcdonald's, Arkan Plaza 76. Heart Attack, City Center Almaza 77. Tamara Restaurant, City Center Almaza 78.Qahwa, City Center Almaza 79. Sea Bite Restaurant, City Center Almaza

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