

FOGMIST™

Fogging for Storage and Display Cases



Sleek & small - blends with case



Dry fog - no droplets



Maintains freshness



Extends shelf life



Maintains weight

WHAT IS FOGMIST™?

FogMist™ is the industry leader for ultra-fine hydration, providing vital humidity without the costs or the intensive maintenance associated with ultrasonic systems. Our unique system creates a visually pleasing fog in produce, meat, seafood, deli, floral displays, and storage rooms, while simultaneously maintaining the necessary humidity levels to extend product life and appearance.

HOW IS FOGMIST™ DIFFERENT?

The FogMist™ system produces a cascading cloud that will not affect customers as they shop and will not wet the floor in front of the display case. This system will maintain freshness, even under the shelves.

- **Efficient:** FogMist™ nozzles consume 1/16 the amount of water used by traditional misting system nozzles
- **Attractive:** Dramatic continuous fog shows customers that perishables are being maintained for freshness
- **Safe:** FogMist™ does not pose any of the risks associated with ultrasonic nebulization. The system connects directly to the city water source so there is no stagnant water and no need for ultraviolet disinfection or periodic water replacement
- **Reduces labor costs:** The timed release of FogMist™ eliminates the need for hand-watering or moving products to the storeroom at the end of the day; case cleaning at the drain is reduced since there isn't sediment build-up
- **Versatile:** FogMist™ can be used on fruit and vegetables that can't be misted (peppers, mushrooms, etc)

FOGMIST™ DROPLET SIZE IN MICRONS

FogMist™ Bar 6-8 microns

Traditional Mist 90-100 microns



Our "Greenwise/Energy Wise" mark is our commitment to operate with environmentally sound practices

Water, Air & Energy Solutions




WHY DO YOU NEED FOGMIST™?

- Maintains freshness
- Reduces product loss
- Helps maintain the product's weight
- Counters the drying effects of refrigeration
- Increases and maintains humidity evenly throughout the display
- Perishable products stay hydrated
- Chlorophyll retention is boosted
- Produce retains more Vitamin-C
- Reduces enzymes responsible for deterioration
- Automatic systems cut labor costs

WHAT ARE THE FEATURES AND ADVANTAGES OF FOGMIST™?

- Customizable timing to control the level of moisture in the display
- Small equipment is easily hidden under display cases
- No expansion tank required
- Can be maintained without removing perishables
- Plastic nozzles minimize clogging from mineral build-up
- The complete fogging cycle uses 30% less water than traditional misting cycles, or 85% less when compared to other humidity systems

FOGMIST™ STYLES

CANON	PLASITC BLOCK	BAR
 <ul style="list-style-type: none"> • Ideal for large storage rooms • 2mm nozzle orifice • Flow Rate: 1 - 1.5 gal/hr • Fine fog: 4 - 10 microns 	 <ul style="list-style-type: none"> • (4" X 4" X 1") • For use in small to medium sized storage rooms • 2 nozzle tips • Drip pan 	 <ul style="list-style-type: none"> • Customizable length • Customizable nozzle spacing • Made of durable plastic • Individual shut off valves

PREMIUM CONTROLS



ADD ON OPTIONS



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MISTING

Conveniently Versatile

- Dry floors
- Minimizes loss
- Maintains freshness
- Blends with case
- No PVC

ProdeW NSF

FOGMISTM™

Fogging for Storage and Display Cases

- Sleek & small - blends with case
- Dry fog - no droplets
- Maintains freshness
- 2 Extends shelf life
- Maintains weight

ProdeW NSF

DISPLAY HUMIDITY

Fogging - The Next Generation in Freshness

- distributes humidity evenly
- maintains weight
- maintains relative humidity
- extends shelf life
- no droplets or wetness

ProdeW NSF

ETHYLENE CONTROL

Extend Shelf Life

- Slows ripening
- Preserves flowers
- Easy-change cartridge
- Circulates air
- Mobile sachets

ProdeW NSF

NIGHT COVERS

Retain Cool Air, Save Energy

- No maintenance
- 5 years warranty
- Extend life of refrigerated cases
- Save energy during non-operating hours and power outages
- Won't chip or fray

ProdeW NSF

STORAGE HUMIDITY

Optimize relative humidity

- For all room sizes
- Maintain weight
- Maintain RH up to 90%
- Saves water
- No wetness

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These fliers and more are available for download from our website.
 Don't see what you're looking for? Let us know, and we'll be happy to help!

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