

STORAGE HUMIDITY



✓ POST HARVEST
✓ RETAIL
ENERGY



Made in the USA



Prodew

Water, Air & Energy Innovations

Storage Humidity

WHY HUMIDITY?

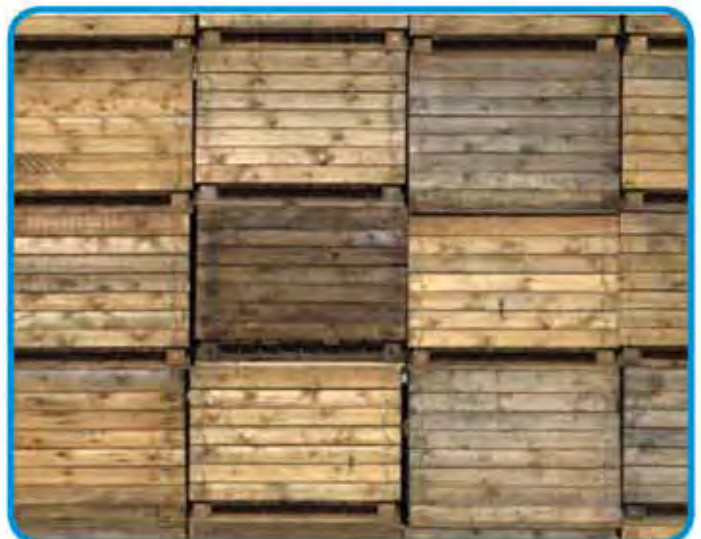
- Humidity extends the shelf life of post-harvest perishables.
- Humidity reduces product weight loss and maintains freshness.
- Humidity enhances the storeroom environment for optimum ripening
- Humidity preserves the quality of wine in storage

APPLICATION

For use in storerooms where humidity is controlled, including ripening rooms, cold storerooms, growing rooms, wineries, clean rooms and more.

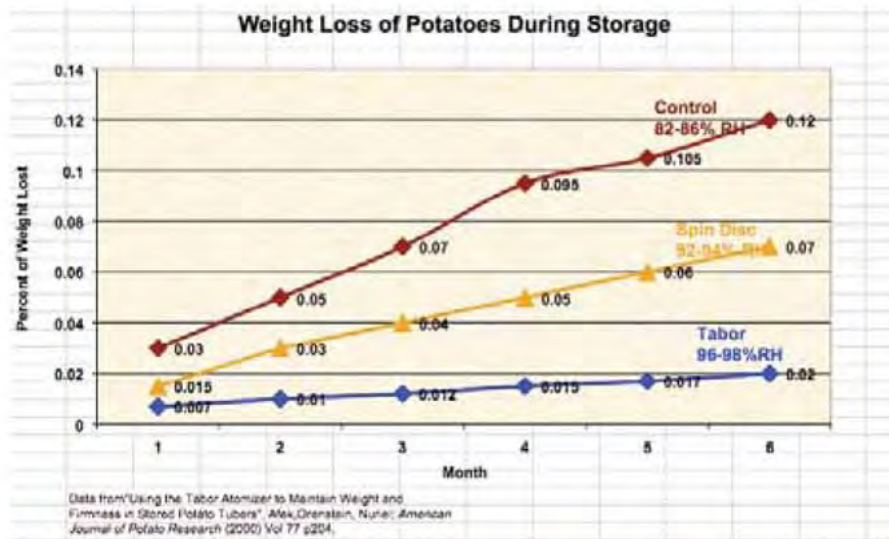
FEATURES

- Maintain relative humidity levels as high as 96% without wetness.
- Customized systems for small storerooms to large warehouses
- Unique dry fog evaporates immediately into the air.
- Nozzles produce droplets of less than 10 Microns.
- Sophisticated sensor that operates at relative humidity up to 98%.
- Stainless steel nozzles with a large 1.5mm orifice minimize clogging.
- Optional computerized control integration



RETURN ON INVESTMENT

In the chart below, the study shows that added humidity in this potato storeroom has prevented a 10% product weight loss.



Ripening – Prodew's optional ripening system decreases the ripening time by 25% and results in a higher quality, uniformly ripe product.

MAINTENANCE

- Change reverse osmosis and air filters yearly.
- Check humidity and temperature transmitters yearly and recalibrate if necessary.
- Annual maintenance can be completed in 2-6 hours depending on the number of rooms.
- Maintenance can be performed by the client.

SPECIFICATIONS

- Water flow rate: -1.5 G (6L)/ Hour
5.5 G (21L)/Hour
- Droplets: 2-10 Microns
- Nozzle orifice: 1.5 mm
- Air flow rate: - 16 G (60L)/m
57 G (215L)/m
- Air inlet pressure: 6 Bars
- Electrical input: 12 V DC
- Sensor output: 4-20 mA
- For smaller rooms, additional nozzles with a lower flow rate and lower air pressure requirements are available.

ADDITIONAL OPTIONS AVAILABLE

- Additional options available for ripening rooms, including CO₂ and ethylene control



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Price Leader

Comprehensive Solutions for Grocery Retail and Post Harvest Preservation

Misting Systems Maintain Freshness

- For vegetables, seafood, plants, people cooling, golf carts and more
- Adaptable to fit into all types of display cases
- Versatile – adjustable nozzles with easy fingertip turn on/off wing nut on every nozzle
- Environmentally friendly – NO PVC
- Complete premium plug and spray unit includes pump, timer, filter and expansion tank
- Operates at safe 24 VAC



Display Case Humidity Prevent Dehydration

- For meat, seafood, delicatessen and flower displays
- Maintain fresh appearance of product for increased sales
- Maintain weight and prolong shelf life
- Fog-like mist, created using compressed air and water



Night Covers Save Energy

- For refrigerated vertical and horizontal cases and chillers
- Lower energy consumption during non-business hours
- 5-Year warranty
- Customizable, manual or motorized slow rise options available
- Magnet or screw-mount options available

Open View Save Energy

- The Open View system replaces traditional glass doors in refrigerated displays
- Refrigerated cases and chillers



AC Mist Save Energy

- Provides a substantial reduction of energy costs – as high as 30% in some areas.
- Allows AC systems to run more efficiently, reducing energy demand
- Extends the life of equipment
- Can be used on any AC Condenser or Chiller that is air cooled



Storage Humidity Extend Shelf Life

- For cold room and warehouse storage
- Maintain up to 98% relative humidity without wetting the product
- Maintain freshness and weight for vegetables, meat, fruit, flowers and more
- Can also be used in banana ripening rooms, wineries, mushroom growing facilities and more
- Optional remote computer control integration



Ethylene Control Prevent Premature Ripening and Extend Shelf Life

- For use in supermarket and warehouse storage facilities
- High flow rate – circulates a room in one hour
- Quick and easy drop-in filter replacement
- Disinfectant against bacteria and fungal spores



Reverse Osmosis/Anti-Scalant Solve Hard Water Problems, Eliminate Impurities

- For all storage and retail applications where water is used
- Prevents buildup of scale and rust in the water channel
- Protects appliances such as ice machines, bakery proofers, coffee and espresso machines
- Allows pumps to work more efficiently



Mobile Mist Maintain Freshness

- Ideal for vegetables, plants and flowers, where automatic misting is not possible
- Lightweight, mobile watering unit
- Battery operated
- Low cost



1. Administration Offices
2. Engineering & Manufacturing
3. Shipping & Receiving/Storage
4. Manufacturing & Storage

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Prodew believes protection of the environment is essential and practices conservation, including recycling.
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