

Storage Humidity

Humidity Without Wetness



Prodew
Water, Air & Energy Innovations

Maintain Humidity Levels as High as 96 %

Application

For use in storerooms where humidity is controlled including: ripening rooms, cold storerooms, propagation areas, wineries, clean rooms, industrial environments, agricultural cooling, pre cooling turbines, and more.

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 by slowing loss through evaporation



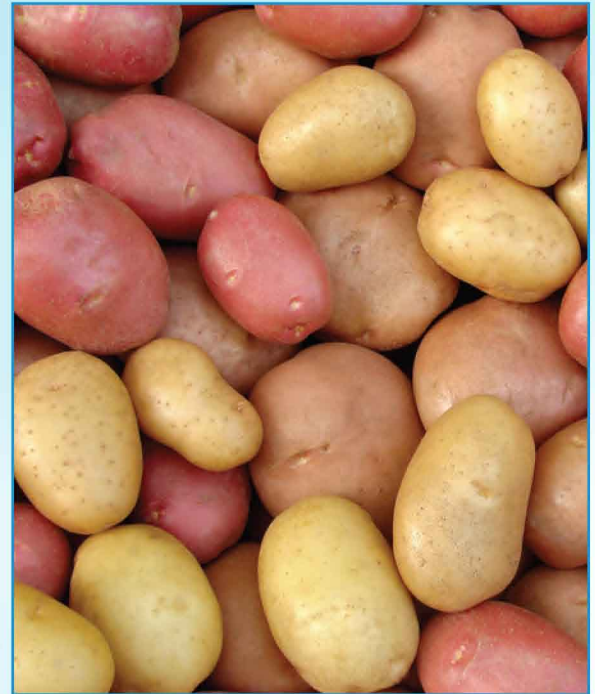
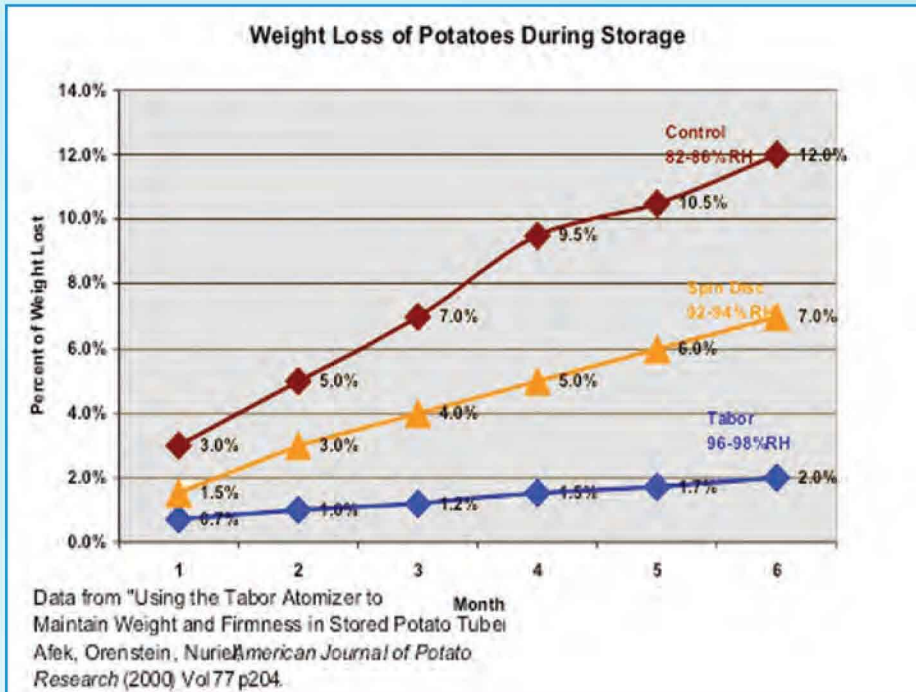
Features

- 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 9 microns
- Sophisticated sensor that measures relative humidity up to 98%
- Stainless steel nozzles with a large 1.5mm orifice to minimize clogging or mineral buildup
- Optional computerized control integration

Return On Investment

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

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



Maintenance

- Change reverse osmosis membrane, water filters, 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

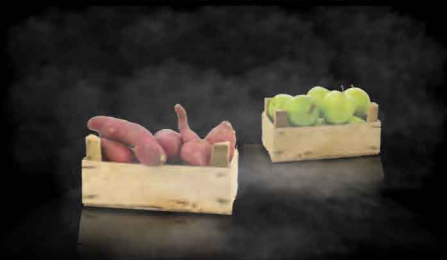
- Water flow rate: 1.5 G (6L)/ Hour
5.5 G (21L)/ Hour
- Droplets: 2-10 microns
- Nozzle orifice: 1.5mm
- Air flow rate: 16 G (60L)/m
57 G (215L)/m
- Air inlet pressure: 6 bars
- Electrical input: 12 V DC
- Sensor output: 4-20 mA

For smaller rooms, additional nozzles with a lower flow rate and lower air pressure requirements are available.

Maintaining Freshness from Harvest to Retail

Storage Humidity

Extend Shelf Life



Maintain up to 96% relative humidity without wetting the product. For use in cold rooms and warehouse storage.

Misting Systems

Maintain Freshness



Versatile to fit all vegetable, seafood, and floral displays with adjustable nozzles & easy-turn on/off wing nuts on each nozzle.

Ethylene Removal

Prevent Premature Ripening & Extend Shelf Life



Circulate a room in one hour to preserve produce. For use in supermarket and warehouse storage.

Night Covers

Save Energy



Reduce energy consumption during non-business hours. For refrigerated vertical and horizontal cases and chillers.

Prodew

Water, Air & Energy Innovations

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Display Case Humidity

Prevent Dehydration



Maintain fresh appearance of meat, seafood, delicatessen, and flower displays to increase sales.

Additional Products

Mobile Mist

Maintain Freshness



Lightweight, mobile option for vegetables, potted plants, floral displays, and seafood where automatic misting is not possible.

Reverse Osmosis & Anti-Scalant

Solve Hard Water Problems & Eliminate Impurities



Protect appliances and prevent the buildup of scale and rust. For use in all storage and retail applications where water is used.



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