

Prodew

MISTING & HUMIDIFICATION

For Meat, Seafood, Deli
and Bakery Service Cases

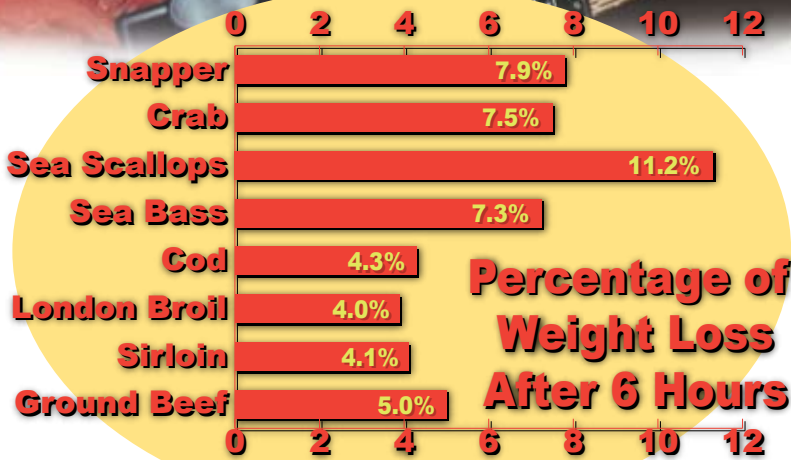
ProCloud™

HUMIDIFICATION



Why Humidify

Refrigerated cases remove the moisture in the air, causing product to lose 4% - 12% of its original weight in only 6 hours on display. The Prodew humidification system helps counteract the drying and shrinking process of meat, seafood and deli products by preserving the humidity in their cases.



- **How the ProCloud Humidity System Works**

The ProCloud system releases moisture into the case in the form of a "cloud". This allows for even distribution of humidity and has an appealing visual effect!

- **The ProCloud Advantage**

The ProCloud will work in any case; however, this system is ideal for cases with forced air movement to enhance the flow of moisture.

- **Innovative Design**

Since the nozzles are in an area not visible to the customer, this system allows you to maintain the aesthetics of your cases while providing humidification to your products.

- **Quick and Easy Installation**

For more information about our complete product line please contact :

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