

Prodew

MISTING & HUMIDIFICATION

For Meat, Seafood, Deli
and Bakery Service Cases

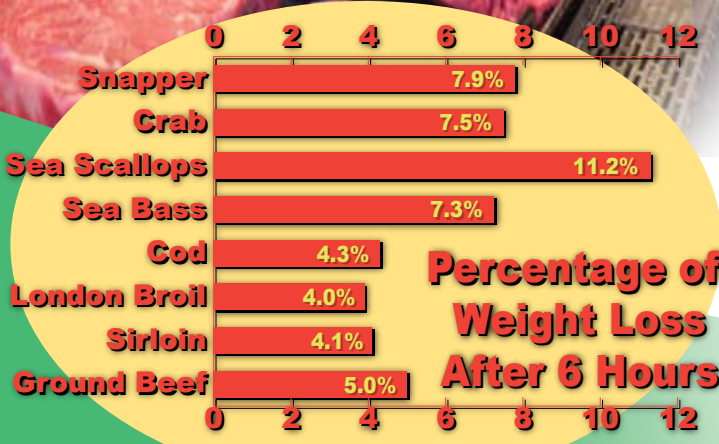
ProFog™

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.



- **Reduce Shrinkage of Products**

Prodew Humidification Systems will counteract the drying and shrinking process by preserving humidity in your meat and seafood cases.

- **Increase Sales by Keeping Products Looking Fresh**

Prodew humidification systems will enhance the look of your meat and seafood products throughout the day, leading to increased sales.

- **Low Maintenance System**

Prodew humidification systems use plastic spray nozzles that resist mineral deposits, unlike comparable systems that build up deposits on their metal nozzles.

- **The ProFog Advantage**

The ProFog will work in any case; however, this system is ideal for gravity cases where there is no air movement. The system is mounted in the case, creating even distribution of "fog-like" moisture.

For more information about our complete product line please contact :

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