



**Optimize
Relative
Humidity**



**Even Humidity
Distribution**



**Maintains
Weight**



**Maintains Relative
Humidity**



**Extends
Shelf Life**



No Wetness

Keeping Your Deli Fresh

Are you wondering why your meat and poultry have a brown tint and look dry? It's because refrigeration causes meat to lose color, appearance and - most importantly - weight.

By the time meat reaches the end retailer, it loses up to 3% of its weight due to moisture loss, which can have major implications on the profitability of the shop.

ProdeW humidification systems maintain quality, enhance appearance, reduce dehydration and extend shelf life of your product.



ProdeW's Display Humidification Systems:

- Maintain relative humidity levels as high as 96% without wetness
- Are perfect for all display sizes - small to large
- Can be customized for your specific needs
- Maximize product quality
- Produce droplets of 6-8 microns
- Include stainless steel nozzles with plastic tips to minimize clogging and mineral buildup
- Produce humidity that evaporates immediately into the air
- Are low maintenance

Our humidification systems are ideal for meat & seafood display cases, prep rooms and storage.



Misting

What is misting?

Misting is the process of putting pressurized water droplets of approximately 100 microns into the air. This is done in timed intervals to maintain moisture levels and freshness. As a result, shelf life is extended considerably.

Why use misting?

- Fruits and vegetables stay hydrated
- Chlorophyll retention is boosted
- Produce retains more Vitamin-C
- Reduces enzymes responsible for deterioration
- Automatic systems cut labor costs

Return on Investment

Prodew's humidity systems pay for themselves in within 6-8 months. They reduce product loss and extend shelf life by maintaining weight and texture.



Fog

FogMist™ Humidity System:

- Sprays fine, fog-like mist to maintain humidity and periodically create a dense cloud in the case
- Will fit into any display case
- Uses quiet compressors
- Is easy to install and maintain
- Is customizable with adjustable fog time control - control is mounted separately from other system components for easy accessibility
- Is 100% efficient - water consumption is a small fraction of what traditional systems use
- Has components that are easily hidden under or over display cases
- Does not produce excessive moisture in the case or wet the shoppers
- Uses a nozzle designed to be mounted above the pan to avoid freezing
- Includes attractive, durable black plastic nozzles with plastic tips to minimize clogging and mineral buildup

FogMist™ Bar



- Droplet size of 6-8 microns
- Customizable length
- Customizable nozzle spacing
- Made of durable plastic
- Individual shut off valves
- Works with open cases



FogMist™ Block

- 4 - 10 microns
- 2 nozzle tips
- For use in small to medium sized storage rooms
- Drip pan
- Works with closed cases



Water Solutions

What is Reverse Osmosis?

Reverse Osmosis is the process in which pure water is produced by forcing water through a semipermeable membrane to remove impurities.

Prodew RO Systems are designed to **remove 97% of minerals**. Including an RO system in your store reduces mineral accumulation on mirrors, cases and other components of your product displays.

All our RO purification systems go through rigorous testing standards and come pre-assembled, easy to use and cost effective.

