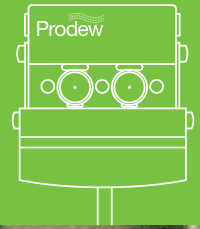


FOGMIST™ BLOCK

Freshness Without Wetness



**Even Humidity
Distribution**



**Maintains
Weight**



**Maintains Relative
Humidity**



**Extends
Shelf Life**



No Wetness

What is FogMist™?

FogMist™ Block is the best technology in the industry for maintaining vital humidity levels to extend product shelf life, appearance and reduce food waste. FogMist™ Block is easy to install without the costs or the intensive maintenance associated with competitors' systems. Our unique system creates a visually pleasing fog, perfect for meat, seafood, deli and floral displays.



Our "Greenwise/Energy Wise" mark is our commitment to operate with environmentally sound practices



Features

- Block is equipped with ProdeW's FogMist™ tips
- Each nozzle can be directed independently
- A double-headed compressor will run 16 blocks
- Customizable for all case sizes
- Humidifies evenly without wetting the product
- Creates a dry, attractive fog effect
- Droplet size of 6-8 microns
- Even distribution of fog throughout the case



FOG MIST BLOCK™

HUMIDITY FOR ALL APPLICATIONS

Part #	HFMSPR005Q53-SS
Flow Rate	0.55 LPH per block (0.145 GPH) 0.275 LPH per nozzle (0.073 GPH)
Drop Size	6 - 8 microns
Minimum Air Pressure	15 - 20 PSI
Material	Acetal
Connections	3/8 inch quick connect
Dimensions (in)	4 x 4 x 1.25
Weight (ounces)	3.2

Application

ProdeW's FogMist™ Block can be used both in meat and seafood cases to extend shelf life while keeping products fresh and appealing.

open or closed display cases



- (4" X 4" X 1")
- 2 nozzle tips
- Drip pan



- Droplet size of 6-8 microns
- Ideal solution for closed display cases

Premium Controls

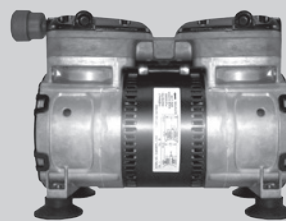
Solenoid Box



Timer Box



Air Compressor



Add On Options

RO150



NeutraScale

