

Optimize Relative Humidity



Even Humidity Distribution



Maintains Weight



Maintains Relative Humidity



Extends Shelf Life



No Water Wasted

Keeping Your Meat & Seafood Fresh

Refrigeration causes product to lose original color, appearance and - most importantly - weight. You may experience up to 10% weight loss, which can have major implications on profitability.

Prodew's misting and humidification systems will help keep your display fresh, enhance appearance, and reduce dehydration while extending shelf life and encouraging your customers to become repeat shoppers.



Prodew's FogMist™ Humidification Systems:

- Extend shelf life of your meat and seafood by 2-3 days
- Are eco-friendly and designed without PVC
- Are 100% efficient with no water wasted while saving energy
- Incorporate efficient nozzles for water conservation
- Are NSF listed (controls, mist track and nozzles)
- Are manufactured with quality UL & CE approved electrical components
- Are designed and manufactured to the highest standards
- Are versatile and can be customized to fit every merchandising style and case layout

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

What is FogMist™?

FogMist™ is the process of mixing air and water to spray water droplets of approximately 6-8 microns into the air. This is done in timed intervals to maintain moisture levels and freshness. As a result, shelf life is extended considerably.

What makes FogMist™ different?

- Droplet size of 6-8 microns
- Even distribution of fog throughout the case.
- No freezing buildup on coils
- No wetness on products

Features

- Maintain relative humidity as high as 96%
- Customized systems for any display case style
- Unique dry fog evaporates immediately into the air
- Adjustable settings to precisely control humidity levels

Return on Investment

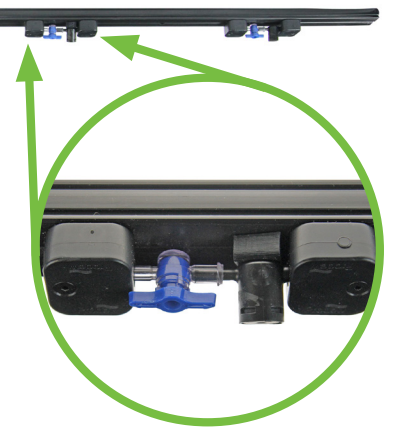
Prodew's humidity systems pay for themselves in within 6-8 months. They reduce product loss and extend shelf life by maintaining weight and texture.

SEAFOOD	MEAT	DELI
<ul style="list-style-type: none"> • Fillets • Whole fish • Shellfish 	<ul style="list-style-type: none"> • Steaks • Cuts • Poultry 	<ul style="list-style-type: none"> • Cheese • Deli meat • Prepared foods



FogMist™ Bar

- Easy to install and maintain
- Customizable length
- Customizable nozzle spacing
- Made of durable plastic (no PVC)
- Individual shut off valves on each nozzle
- Ideal solution for open display cases



FogMist™ Block

- Droplet size of 6-8 microns
- 2 nozzle tips
- Drip pan
- Ideal solution for closed display cases

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.

