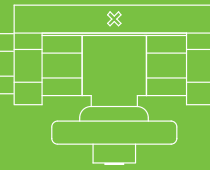


MISTING

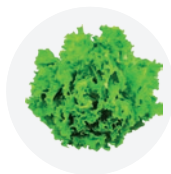
Conveniently Versatile



Dry floors



Minimizes loss



Maintains freshness



Blends with case



No PVC

WHAT IS MISTING?

Misting is the process of releasing 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?

- Vegetables and other perishables stay hydrated
- Chlorophyll retention is boosted
- Vitamin-C levels are maintained
- Enzymes responsible for deterioration are reduced
- Labor costs are brought down

SYSTEM APPLICATIONS

Our misting systems are known for adapting to any case length or shape. Prodew's misting systems are versatile and can be used in various retail and post-harvest applications.

PRODUCE	SEAFOOD	FLORAL	FARM
<ul style="list-style-type: none"> • Salad greens • Leafy roots • Brassicaceae family 	<ul style="list-style-type: none"> • Fillets • Whole fish • Shellfish 	<ul style="list-style-type: none"> • Potted flowers • Potted plants 	<ul style="list-style-type: none"> • Poultry cooling • Livestock cooling • Aeroponics

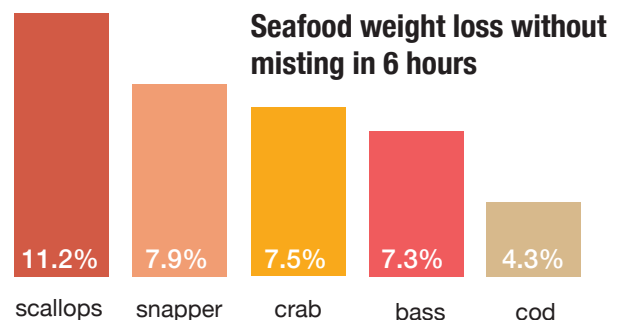
PRODUCT LOSS

Broccoli kept at 18°C for 72 hr (Barth, et al. 1990)	MISTED	NOT MISTED
Moisture Loss	0.2%	5%
Ascorbic Acid Loss	25%	80%
Chlorophyll Loss	10%	50%

A study showed that moisture loss in broccoli, kept at 18°C for 72 hours, was reduced from 5% without misting to only 0.2% moisture loss with misting. (Barth, et al. 1990). Ascorbic acid content was reduced from 80% to 25% with misting.

Chlorophyll, the compound responsible for the green color in broccoli, reduced from 50% to 10% with misting.

A study was conducted to measure the weight loss percentages in seafood after 6 hours without any type of added humidity. The results show weight loss due to cooling cases oscillating from 4.3% to 11.2%. Seafood can greatly benefit from the effects of misting, with reductions in weight loss of up to 2%. This translates into the shelf life extension of seafood and shellfish of 1.5 to 2 days.



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

RETURN ON INVESTMENT

Using ProdeW's misting systems in your store results in savings of up to \$7000 per year through weight retention of product and increased shelf-life. This means that each system can pay for itself in 4 to 10 months.

OUR MISTING TRACKS

ProdeW's misting systems are the most popular in the industry; they are used by more than 70% of the supermarkets in the United States. Misting track styles: VersaFresh, Oasis, VersaFresh Oasis, and 388. The four models provide just about any solution to your misting needs. Your requirements and preferences will determine which option is the best solution.

FEATURES

- Available in white or black
- Made of durable acetal plastic
- Shut off valves on each nozzle
- Fully customizable track lengths
- Easy to install and maintain
- 6", 9", 12", or 24" nozzle spacing
- Water efficient
- Fine mist (90-100 micron droplets)
- Eco-friendly design
- Adapts to all display cases
- Adjustable nozzles

PRODEW'S TRACKS

VersaFresh Oasis

- Easy click-together installation
- 360° nozzle movement range
- Nozzle spacing: 6", 9", 12"



VersaFresh

- Front to back adjustable nozzles
- Mounts flush under the canopy or shelves
- Nozzle spacing: 6", 9", 12", 24"



Oasis

- Durable 5-sided tubing
- 360° nozzle movement range
- Nozzle spacing: 12", 18", 24"



388

- The flexible track fits rounded cases
- Front and back adjustable nozzles
- Nozzle spacing fully customizable



PREMIUM CONTROLS



tank



premium control box

ADD ON OPTIONS



mist alert



reverse osmosis




NeutraScale



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MISTING

Conveniently Versatile



- Dry floors
- Minimizes loss
- Maintains freshness
- Blends with case
- No PVC

Prodew NSF

FOGMIST™

Fogging for Storage and Display Cases




- Sleek & small - blends with case
- Dry fog - no droplets
- Maintains freshness
- Extends shelf life
- Maintains weight

Prodew NSF

DISPLAY HUMIDITY

Fogging - The Next Generation in Freshness




- distributes humidity evenly
- maintains weight
- maintains relative humidity
- extends shelf life
- no droplets or wetness

Prodew NSF

ETHYLENE CONTROL

Extend Shelf Life




- Slows ripening
- Preserves flowers
- Easy-change cartridge
- Circulates air
- Mobile sachets

Prodew NSF

NIGHT COVERS

Retain Cool Air, Save Energy




- No maintenance
- 5 Year warranty
- Extend life of refrigerated cases
- Save energy during non-operating hours and power outages
- Won't chip or fray

Prodew NSF

STORAGE HUMIDITY

Optimize relative humidity



- For all room sizes
- Maintain weight
- Maintain RH up to 95%
- Saves water
- No wetness

Prodew NSF

These fliers and more are available for download from our website.
Don't see what you're looking for? Let us know, and we'll be happy to help!

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