



A 35-Year Reputation for Creating
Value Through Quality Equipment



Easily slides on and off. Best Warranty.
So innovative, it's patented.

Ultramist™

Corrigan's produce misting provides a thin, dew-like barrier of moisture, resulting in:

- Longer shelf life and increased profits
- Greater variety and larger display opportunities
- Higher chlorophyll and vitamin content (independently proven)
- A fresh appearance for customers who buy with their eyes
- Produce that makes your store the destination of choice
- A smart, focused use of water

VaporDry™



Ideal for Perishable
Warehouses

- Largest volume of dry fog from any single nozzle available
- Non-wetting vapor provides very high humidity
- Produces droplet sizes as small as 2 microns
- Multiple control options

VaporPlus™



Ideal for Meat, Seafood, Deli
and Cheese Service Cases

- High humidity equates to less shrink
- Allows for greater variety and larger displays
- Maintains a fresh, natural appearance
- Designed with a nozzle that won't clog
- Humidity fills case without wetting product

HyperSoft™

Reverse Osmosis System



Ideal for applications that
need purified water

- Prevents mineral and scale residue on surfaces
- Sharply lowers maintenance on water-using equipment
- Whole store water filtration solutions
- Makes better tasting beverages, food and ice

Corrigan Corporation of America • Nationwide Service / Worldwide Sales
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