



# Corrigan

Corporation of America

Humidity • Misting • Filtration



# VaporDry™



Humidity Systems

Direct room humidification for small or large areas.



## Relative Humidity and Baking

The amount of humidity in the air affects baking times and the overall quality of the product. During retardation, proofing, baking, and storage, humidity levels should be controlled. Humidity slows the baking process of bread due to a decrease in moisture evaporation and gluten coagulation in the crust. A higher humidity will also keep the surface moisture from evaporating too soon, making the dough flexible longer and improving the crust's color.

	VaporDry™	VaporDry <sup>HP</sup> ™ <small>High Pressure Humidity System</small>
<b>Nozzles</b>	 <p>One stainless steel nozzle</p> <p>Low air pressure + Low water pressure + Low maintenance = Low Cost</p>	 <p>Customized nozzle and stainless steel pipe system</p>
<b>Capacity per nozzle</b> GPH (gallons per hour)	1 GPH	0.75 GPH
<b>Ceiling Height/Mount</b>	Low ceiling, wall/suspension mount	High ceiling or suspension mount
<b>Technology</b>	Air atomizing	Water atomizing
<b>Compressor Required</b>	Yes	No
<b>Drain Required</b>	Yes	No

# A Reputation for Creating Value Through Quality Equipment



## Retardation and Proofing Stages

During the retardation and proofing stages, the internal moisture content is directly affected by the surrounding humidity and temperature levels. The lower the humidity at that point, the crustier the surface layer will become while baking. The optimal controlled humidity level will depend on the desired product being baked.



**Controlled humidity prevents drying and cracking and achieves consistent color, surface texture and quality.**

A precisely controlled relative humidity environment is important in the production, proofer and oven areas of a baking operation. Most dough fermentation rooms require over 75% RH. Proofers require a relative humidity level over 80% to prevent skin from forming during the final proofing stage.



## Commercial Water Filtration

Whether you need a water softener or an advanced water filtration system for your baking operation, Corrigan has a solution that is right for you.

### The Secret Ingredient

A great recipe starts with a solid foundation of quality ingredients. Proper water quality should be part of this foundation.

Just as the type of flour you select can define the taste, texture and structure of your final product, poor water quality can adversely affect your outcome as well.

Simply put, filtered water will improve the taste of baked goods while dramatically increasing the life of your water-using equipment.

### No more broken-down equipment

Our advanced water filtration systems increase the life of Combi-waves, proofers, steamers and other locations where water is used.

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## UltraMist™

Ideal for any application that requires misting.



Mist Head Turns  
Front to Back



Easily Slides  
On and Off

- Easily slides on and off
- Various spray patterns
- Optional 360° pivoting head
- Strong schedule 80 pipe
- Fast install and easy maintenance
- Best industry warranty: lifetime on the mist bar and nozzle shut off
- Certified by NSF169
- Patented



The UltraMist offers a gentle mist that is applied on the top of bread crusts, allowing toppings such as poppy seeds and sesame seeds to adhere to the bread.



**Worldwide Sales / Nationwide Service**

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