





- True dry fog (5-micron, non-wetting)
- Quiet operation
- Maintains proper humidity levels throughout the case
- No FDA mandated service contract required
- Clean, closed plumbing system. Exceeds health department requirements
- Reduces all produce shrink

- Installed with misting for added moisture barrier
- Self-sanitization that cleans system, the service case and extends produce life
- No compressed air needed
- Very low maintenance
- Rolling fog attracts customers





Produce Preservation System

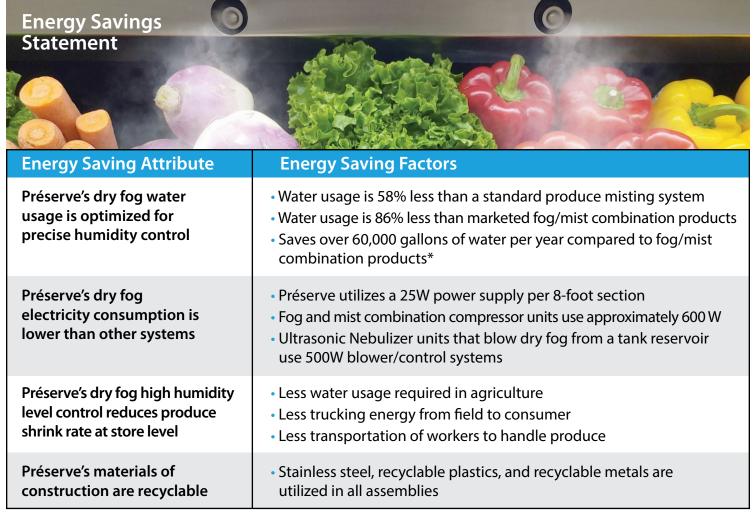
Préserve, is a non-wetting, 5-micron produce fogging system that protects perishables by creating an optimal wet rack environment. The system creates a high humidity environment that prohibits transpiration and extends product shelf life.

Préserve requires low energy and water consumption and is uniquely engineered to be easy to maintain. The patent pending point-of-use nebulization technology has no water reservoir which has caused Legionella concerns in grocery stores.

The clean fog is created with a closed plumbing system, exceeding health department requirements. The integrated TriOBreeze™ activated oxygen system automatically sanitizes the system, case, and is proven to reduce harmful pathogens.



Préserve emits a hydrating fog of humidity creating a cooling effect that surrounds produce.



*compared to a 60' fog/mist combination system with a 94 second on-time and 4 min off-time.

