



Our Story

Corrigan Corporation of America was founded out of necessity. In the late 1970's, Jack Corrigan recognized he was throwing away potential profits at his "Carrot Top" produce market. His civil engineering background helped him as he devised a method for fresh produce preservation. With patents dating back to 1979, Jack Corrigan is credited with establishing automatic produce misting equipment.

Today his company continues his innovative lead, expanding beyond automatic produce misting equipment to also become a market leading manufacturer of humidification and water filtration technologies. Jack's core principle of designing and manufacturing reliable solutions to improve customers' profits remain steadfast.

The company is proud to reinvest in the research and development of innovative products. Corrigan currently has numerous pending patent applications in addition to our issued patent portfolio. Other technologies are being assessed for reliability, customer need, and most importantly, if Jack would approve.



Member
WATER QUALITY
ASSOCIATION





800.462.6478

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Misting Systems



UltraMist™

UltraMist™ is ideal for produce, greenhouses and any applications that requires misting.



UltraMist™ Benefits

- Smallest profile, ideal for mounting in all cases
- All nozzle spray patterns
- Easily slides on and off
- Optional 360° pivoting head
- Strong schedule 80 pipe
- Available in black or white
- Fast install and easy maintenance
- Most versatile system for resets
- Best industry warranty
- Lifetime guarantee on the mist bar and nozzle shut off
- Certified by NSF169



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Patented UltraMist™ Nozzle



Mist Head Turns Front to Back



Mist Head Slides On and Off

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
- 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

Full System

Example of typical installation:



A misting system, simple to use and maintain, is also easy to order!

Step One: Select Misting Filtration



PumpPak

Select when hardness is low. Standard one micron filter removes sediment that would otherwise clog nozzles and solenoids.



HyperSoft™ Series Reverse Osmosis

Select when scale buildup on cases is a concern. CRO300 removes minerals and uses a unique membrane flush for longer service life.

Step Two: Select Misting Controller



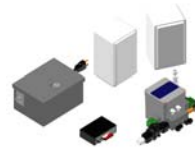
ACP Controller

Select this controller when all that is needed is timer control to turn misting on and off automatically. Engineered pressure relief mechanism ensures there are no drips. Instant on and instant off operation.



LE2 Controller

This economical controller turns your misting on and off while ensuring there are no drips. Lower initial cost, but engineered for reliability.



Que Audio Warning Controller

Select when audio marketing is desired. Stereo sounds provided by Corrigan or download audio to the flash card memory. You can easily change messages for sales, seasonal, specials... It's as VAST as your imagination.

Step Three: UltraMist™ Nozzle Patterns

80° Hollow Cone



Select this nozzle if misting is installed in canopy of produce case. Typically used with the fan style nozzle in an alternating fashion.

80° Low Flow Hollow Cone



Select this nozzle with the lowest flow in the industry. Typically installed in the canopy of the produce case and used with the fan style nozzle in an alternating fashion.

Fan Style



Select this nozzle if misting along the back of produce case to avoid overspray on mirrors. Also used for narrow product displays.

110° Hollow Cone



Select this nozzle for under-shelf installations and when product is close to mist bar.

Misting Equipment Technical Specifications

PumpPak Filtration



Electrical: 120V, 60Hz AC, 0.7 Amps
8 foot grounded cord with plug

Dimensions: 21" wide, 9" deep, 13" tall

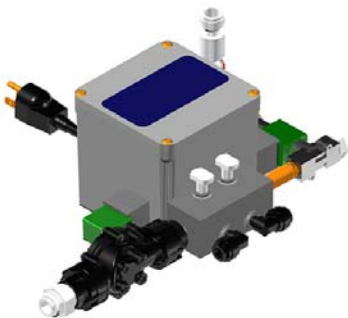
Pressure Range: 60 – 80 PSI

Mounting: Wall mount

Filter: 2-1/2" x 9-7/8" 1 micron sediment



ACP Misting Controller



Electrical: 120V, 60Hz AC, 0.3 Amps
8 foot grounded cord with plug

Dimensions: 12" wide, 10" deep, 4.5" tall

Mounting: Wall or shelf mount

Timer range: ON time 0.1 – 10 seconds
OFF time 0.1 – 10 minutes



LE2 Misting Controller



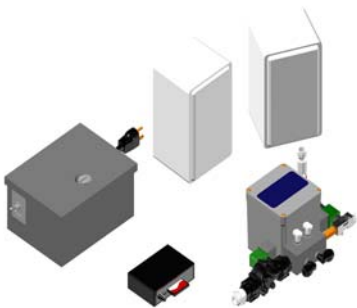
Electrical: 120V, 60Hz AC, 1.0 Amps
6 foot grounded cord with plug

Dimensions: 16" wide, 6" deep, 7" tall

Mounting: Wall or shelf mount

Timer range: ON time 0.1 – 10 seconds
OFF time 0.1 – 10 minutes

Que Audio Warning Controller



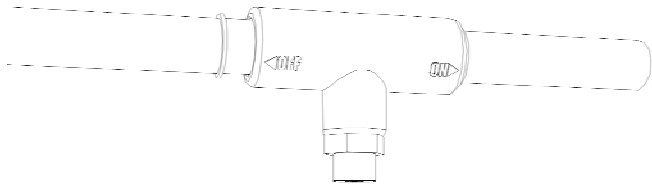
Electrical: 120V/24V, 60Hz AC, 3 Amps
8 foot grounded cord with plug
8 foot DC adapter with plug

Dimensions: 24V control box 8" wide, 6" deep, 4" tall
Que Audio enclosure 5" wide, 5" deep, 2" tall
Speakers 4" wide, 4" deep, 7" tall
Solenoids 12" wide, 8" tall, 4" tall

Timer range: ON time 0.1 – 10 seconds
OFF time 0.1 – 10 minutes



UltraMist™ Technical Specifications



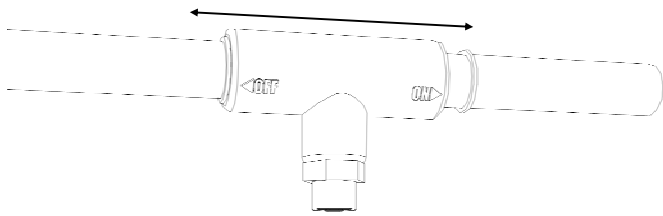
Head Size: 2" wide, 0.8" deep, 1.5" tall

Head Spacing: 12"

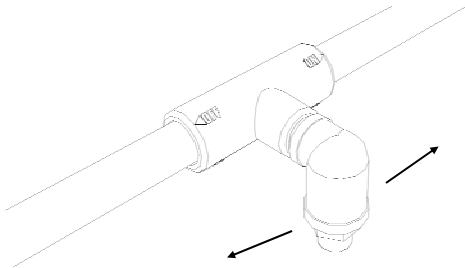
Pipe Diameter: 0.5"

Color: Black or White

Nozzles: 1/8" NPT threaded

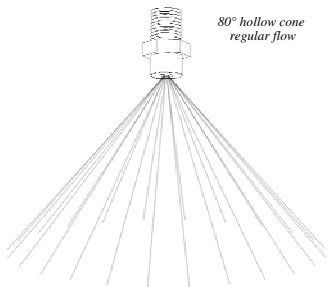


Tee slides on pipe approximately 0.25" to turn on or off.

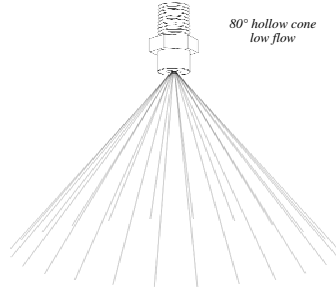


Swivel elbow allows nozzle adjustment from side to side as well as back and forth.

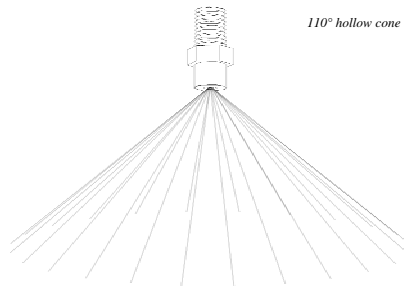
Available Nozzle Styles



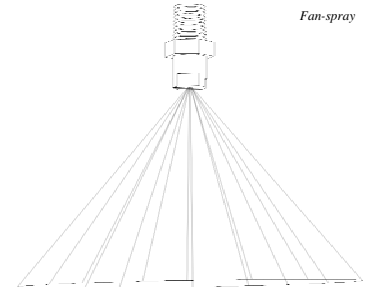
80° hollow cone
regular flow



80° hollow cone
low flow



110° hollow cone



Fan-spray

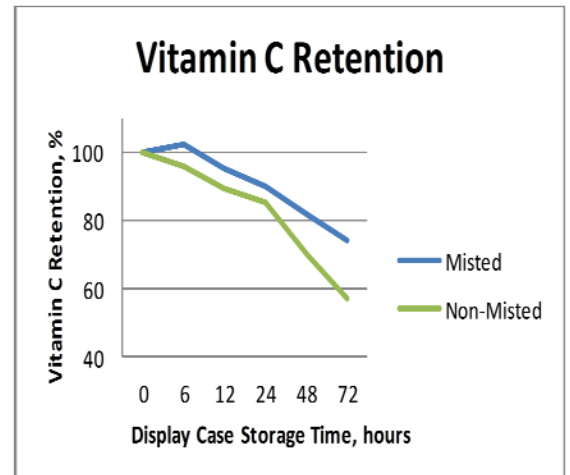
Misting Guidelines For Produce

Ratings: 1 = Excellent 2 = Good 3 = Poor

Greens:	
Turnip Top	1
Collard.....	1
Mustard	1
Cabbage Sprout.....	1
Beans:	
Green	1
Pole.....	1
Wax	1
French.....	1
Wing.....	1
Chinese	1
Lettuce:	
Iceberg.....	1
Romaine	1
Red Leaf	1
Green Leaf.....	1
Boston	1
Bibb.....	1
Radicchio.....	1
Arugula.....	2
Sorrel	1
Endive	1
French Endive	1
Escarole.....	1
Peppers:	
Green	1
Red	1
Yellow	1
Orange.....	1
Purple	1
Assorted Chili.....	1
Dried.....	3
Squash:	
Banana.....	1
Acorn.....	1
Butternut.....	1
Spaghetti.....	1
Zucchini.....	1
Yellow	1
Peas:	
Garden.....	1
Chinese Pods	1
Sugar Snaps	1
Strawberry.....	1
Black-Eyed.....	1

Mushrooms:	
All Varieties.....	3
Potatoes:	
New Red.....	1
New White.....	1
All Others	3
Onions:	
Green	1
Leeks	1
Shallots.....	3
Fresh Shallot.....	1
Garlic.....	3
Roots:	
Kohlrabi.....	1
Beets	1
Turnips	1
Parsnip.....	1
Parsley	1
Celery	1
Carrots	1
Radish.....	1
Salsify.....	1
Black Radish	1
Ginger.....	1
Spinach.....	1
Swiss Chard.....	1
Cauliflower.....	1
Tomatillos	2
Broccoli	1
Broccoli Rabe.....	1
Tomatoes (All)	3
Crookneck Squash.....	1
Mini Squash.....	1
Edible Flowers.....	2
Sprouts:	
Bean.....	2
Alfalfa	2
Radish.....	2
Assorted Mixed	2
Sprouts sold in Growth medium.....	1
Herbs:	
Dill.....	1
Mint	1
Chives.....	1
Rosemary.....	2
Tarragon	2
Thyme	2

Basil.....	2
Oregano	2
Cilantro	1
Parsley	1
Plain parsley	1
Celery:	
Regular & Hearts	1
Cabbage	1
Anise.....	1
Asparagus {All}	1
Jicama	3
Bok Choy.....	1
Napa.....	1
Tree Beans	3
Cabbage:	
Green	1
Red.....	1
Savoy	1
Brussel Sprouts	1
Rutabaga:	
Natural	1
Waxed.....	3
Eggplant:	
Standard	1
Italian.....	1
Japanese	1
White	3
Cucumbers:	
Regular	1
Pickles.....	1
Seedless.....	1



Misting Systems Operational Notes

Corrigan Corporation invented the automatic misting system back in 1979. Since that time, we have sold and serviced many thousands of systems. The following are operational notes learned from our 40 years of experience:

- 1) With produce misting installed, it is still very important that you continue to rotate the vegetables. This common oversight is the result of displayed produce looking so fresh that the clerk does not make a full rotation.
- 2) Any items that are source wrapped or store wrapped should not be misted.
- 3) When culling the display and reloading the case, all stem ends should receive a shallow cut so that vegetables will more easily replace water lost in storage and handling.
- 4) On items that are slower to turnover, be sure to check for decay, re-trim and fluff the display periodically.
- 5) Use full strength white vinegar to clean mirrors. Soak build-up with vinegar first and (if needed) scrub mirror then squeegee clean. Kool-Aid, which contains citric acid, can be used for hard scale build-up. Sugar Free Kool-Aid works great for a severe problem.
- 6) Nozzles are adjustable and this adjustment is accomplished best when one person does it. The best time to check nozzle coverage is first thing in the morning. If your system utilizes a fan spray nozzle, it must be directed to the back of the display and parallel to mirrors in order to deflect moisture and help keep the mirrors clean.
- 7) Timing adjustments can be made when the product becomes too wet or too dry. We recommend a 5-minute off time, and a 3-second on time.
- 8) Do not have the misting cycle set too long (greater than 5 seconds). Long misting times can allow the mist to be carried out of the case and will damage case fronts and could build up water on the floor.
- 9) Provide paper towels for customers who wish to wipe their hands. Some customers have found that by wrapping a paper towel around the misted produce, and placing it in a plastic bag extends the freshness of these vegetables in the home refrigerator.
- 10) Sometimes people are startled by the new misting system. We offer a system that sounds a warning prior to the spray cycle, the Que Audio Marketing System. Or, post a sign in the department explaining that the system is in place to provide customers with a better quality and more nutritious product.
- 11) Depending on water conditions, the outside of nozzles may show a build-up of lime. This can be removed by spraying vinegar on the outside surface of the mist heads followed by wiping them clean.
- 12) If you previously iced your vegetables, it is no longer necessary. In fact, icing may compromise the effectiveness of the misting process.
- 13) Do not use ice machine cleaning fluids, strong acids, bleaches or solvents to clean mist heads.
- 14) If the nozzles act like they are clogged, always check the main filter for a restriction. The water-pressure on the storage tank should be 45psi or greater. Proper filtration is designed to keep the nozzles and solenoid valves from becoming fouled.



Humidification Systems



VaporPlus™



VaporPlus™ is ideal for applications requiring high humidity levels. From warehouses, to coolers, to service cases, VaporPlus™ suits them all.

VaporPlus™ Benefits

- Simple timer operation
- RH controller for larger systems available
- Humidity fills case without wetting product
- Does not require costly reverse osmosis water filtration
- Optional MP3 audio marketing
- Ease of installation
- Very low maintenance
- Best industry warranty
- Certified by NSF 169
- Certified by NSF UL73

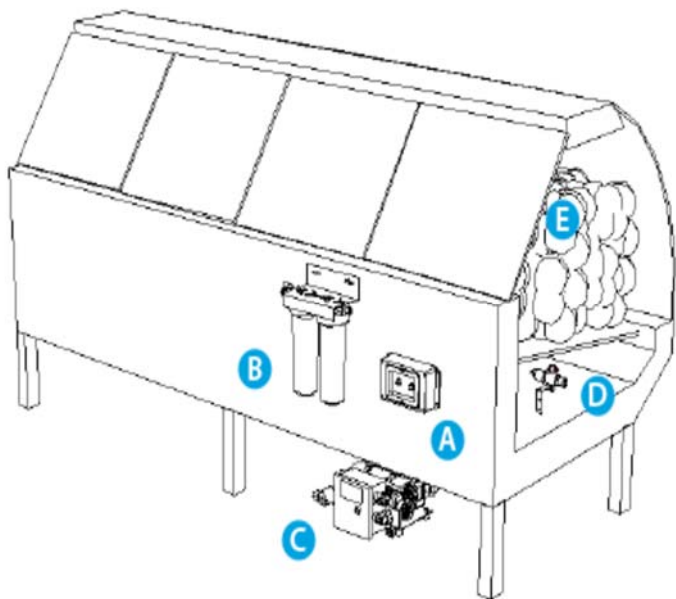


Corrigan humidity will increase your sales and profits:

- 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 the product

System Operation

Timer initiates start of humidity cycle. Water valve opens and compressor activates, mixing regulated water and air as the nozzle produces a protecting fog.



- A. Timer Control
- B. Water Filters
- C. Compressor Assembly
- D. Nozzle
- E. Vapor Humidity Fog

System Components



Filtration

Includes sediment removal and custom Corrigan 100% KDF anti-bacterial filter.



Air Atomizing Nozzle

Stainless steel nozzle produces fine vapor fog, won't rust and resists clogging.



Timer Control

Flexible setting so preferred humidity level is easily achieved.



Compressor Unit

Low profile design for installation ease with adjustable water regulator for added humidity control.

Optional:

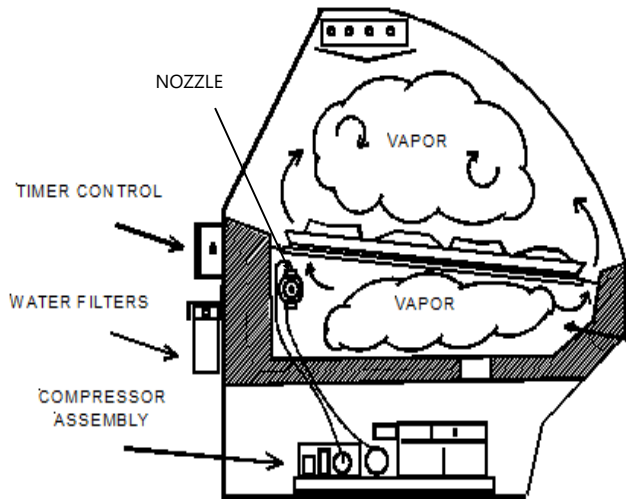


Ozone for Fresh and Safe Seafood

Ozone is a natural and safe way to kill bacteria. Easily added to the VaporPlus™, a Corrigan Ozone system produces ozonated fog to extend product life, keep cases cleaner and reduce odors.



VaporPlus™ Technical Specifications



Description

The timer control and dual filters are mounted on the backside of the case. The compressor assembly is located in an open area under the case. The atomizing nozzle is most often mounted under the product racks on the rigid framework of the case pan.

The nozzle placement is dependent on the case type and geometry. The nozzle can be placed in the front or back of the case, but it is important that a gap is present between the product rack and inside wall of the case to allow for proper flow of vapor throughout the case. Please call Corrigan at **800.462.6478** for nozzle placement advice.

The air and water lines for the nozzle can be run through the bottom or backside of the case near the location of each nozzle.



Filtration

Dimensions: 14" wide, 5" deep, 14" high

Mounting: Wall mount

Filters: 2-1/2" x 9-7/8" 1 micron sediment
100% KDF anti-bacterial filter



Air Atomizing Nozzle

Dimensions: 1" wide, 4.5" deep, 4." tall

Mounting: 'L' bracket



Timer Control

Dimensions: 9" wide, 2.5" deep, 5" high

Mounting: Wall mount

Timer range: ON time 0.1 – 5 minutes
OFF time 5 – 10 minutes (inside control box)



Compressor Unit

Electrical: 115VAC, 60Hz, 5.9 Amps. **Maximum of two compressors per 20A circuit.**

Dimensions: 13.5" wide, 13.5" deep, 6.8" tall

Mounting: Designed to sit on the floor or level surface

Humidification Systems



HydraFog™ provides high humidity to a wide variety of perishables—cold or hot. Attracts customers with gentle, whisper-quiet rolling fog and elegant stainless steel diffusers. Ideal for meat, seafood, cheese, deli and specialty display cases.

HydraFog™ Benefits

- Whisper-quiet operation
- Gentle rolling fog attracts customers
- Closed system designed for reliable, low-cost maintenance and operation
- Does not require costly reverse osmosis water filtration
- Optional audio marketing
- Optional ozone system
- Best industry warranty

Patent Pending



Corrigan humidity will increase your sales and profits:

- 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 the product

System Operation

Timer initiates start of humidity cycle. Water valve opens and the pumping unit activates producing a gentle rolling fog.



System Components

Filtration

Includes 0.45 micron filter and custom Corrigan 100% KDF anti-bacterial filter.

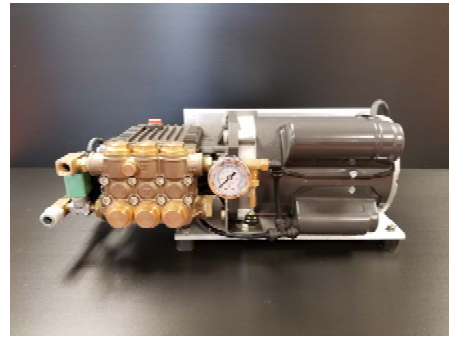
Elegant Stainless Steel Design

Available with 90° or 45° diffuser heads.



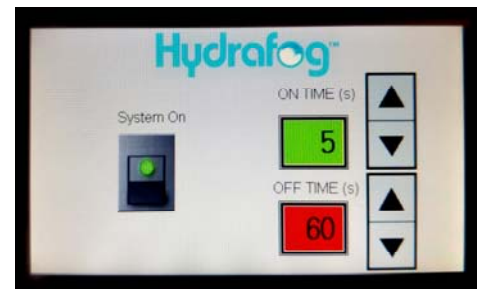
Pump Unit

Low profile design for installation ease.



Touch screen controller

Full color LED display



Programmable Logic Controller (PLC)

Reliable solid-state control. Capable of interfacing with refrigeration control systems.

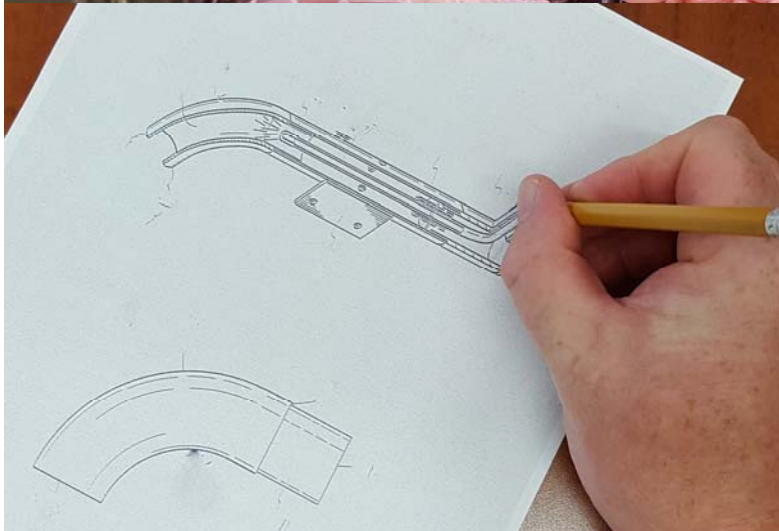


Optional Equipment:

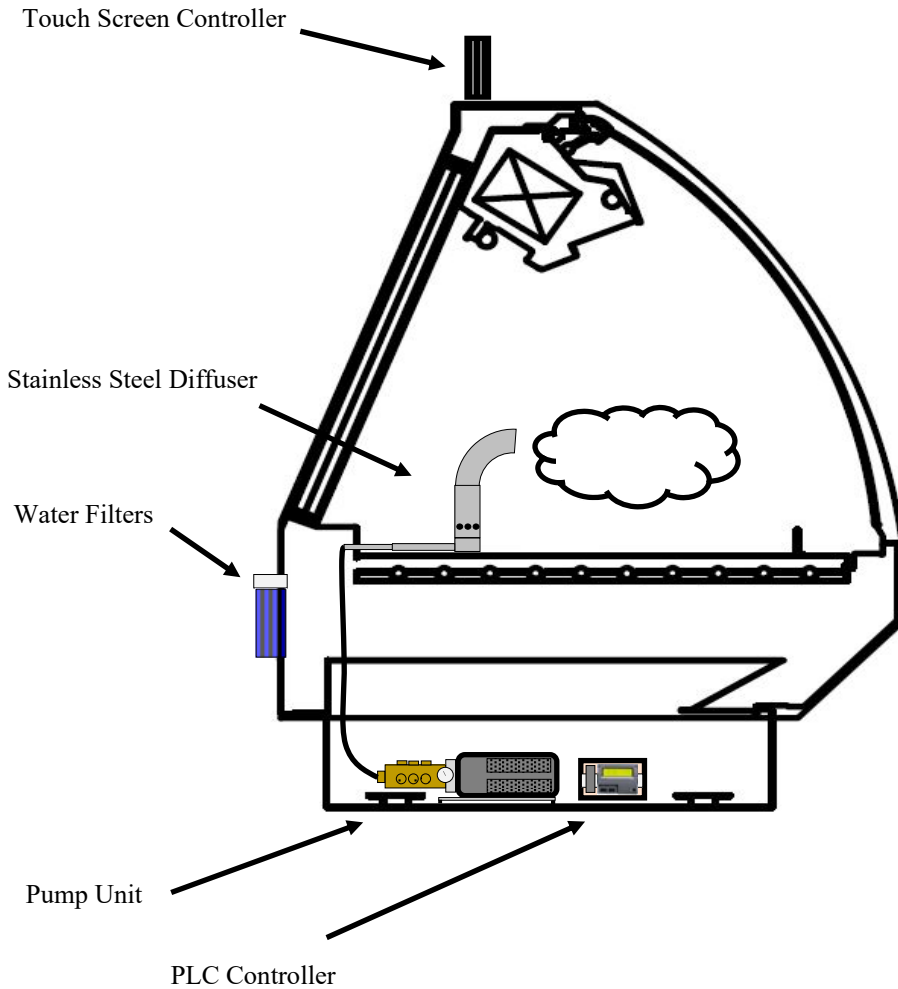


Ozone - Fresh and Safe

Ozone is a natural and safe way to kill micro-organisms. Easily added to the HydraFog™, a Corrigan Ozone system produces ozonated fog to extend product life, keep cases cleaner and reduce odors.



HydraFog™ Technical Specifications



Description

The dual water filters are mounted on the backside of the case.

The Stainless Steel Diffusers are mounted above the product. The number and placement of the diffusers are the choice of the merchandiser. If desired, please call Corrigan at **800.462.6478** for ideas on diffuser placement to produce the best case humidification and desirable theater for your customers.

The Touch Screen Controller can be mounted at eye level or lower near the base of the case. The two wires leaving the Touch Screen Controller should be neatly run through a cable chase.

The Pump Unit is located in an open area under the case.

The PLC Controller is also located in an open area under the case.

The water lines and drain line should be neatly run and securely mounted. Avoid freezing areas of the case.



Filtration

Dimensions: 14" wide, 5" deep, 14" high

Mounting: Wall mount

Filters: 2-1/2" x 9-7/8" 1 micron sediment
100% KDF anti-bacterial filter



Stainless Steel Diffusers

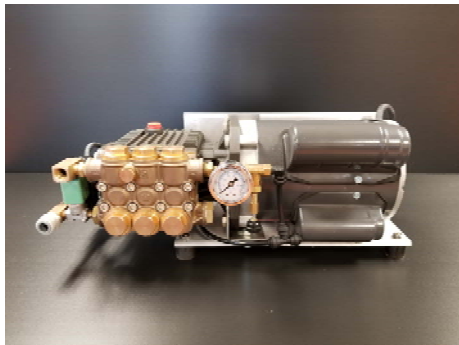
Dimensions: 2" wide, 3.75 - 24" deep, 14" high

Mounting: Wall mount



Touch Screen Controller

- Electrical: 24VDC, 0.2 Amps, Battery Backup, USB-A port for data logging, RJ45 Ethernet Port
- Screen: 4.3 inch LCD; 65,536 colors; 480 X 272 Pixels; >70,000 hour lifespan;
Protection Ratings: NEMA 4X (indoor) IP66F / IP67F
- Enclosure: 7"wide, 2.4" deep, 5" high
Protection Rating IP66
- Mounting: Designed to be cantilever mounted at eye level or panel mounted at base of case.



Pump Unit

- Electrical: 115VAC, 60 Hz, 2.4 Amps
- Dimensions: 19" wide, 14" deep, 7" high
- Mounting: Designed to sit on the floor or level surface



PLC Controller

- Electrical: 24VDC, 0.1 Amps, Battery Backup
- Key Features: Ethernet Port, USB Port, SD Memory Port, Modbus TCP/RTU, RS232C/RS485, Data Logging, CAN J1939 CPU
- Enclosure: 8"wide, 8.5" deep, 6.25" high
Protection Rating IP66 , NEMA 4X
- Mounting: Designed to sit on the floor or level surface



VaporDry™

Products can be maintained in a high humidity environment, without the dripping and dampness on walls, racking and floors.

VaporDry™ Benefits

- Largest volume of dry fog from a single nozzle
- Non-wetting vapor provides very high humidity in storage applications
- Low air pressure + Low water pressure + Low maintenance = Low Cost
- Multiple control options
- Precise humidity control

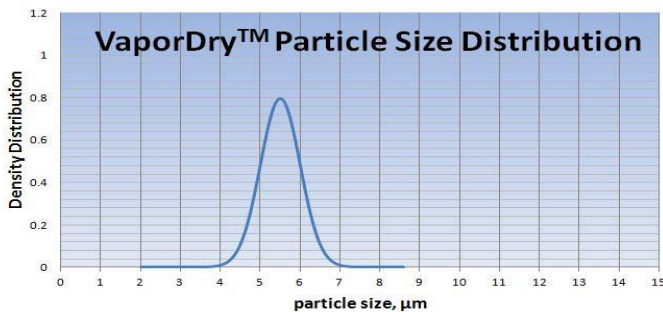
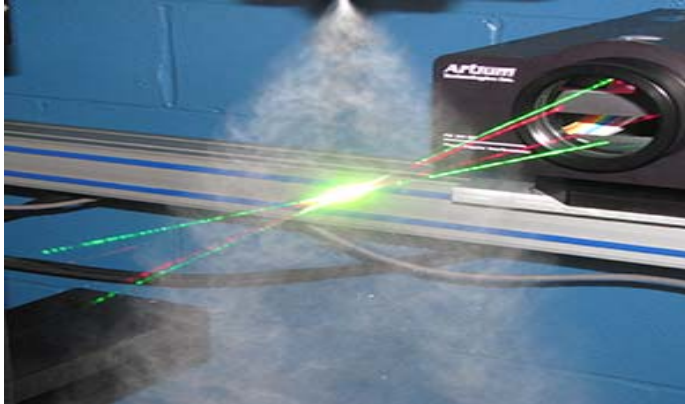
Patent Pending





Air Atomizing Nozzle

Stainless steel nozzle produces fine vapor fog, won't rust and resists clogging.



Controlled Dry Fog Particle Size Distribution

Our precision machined nozzle technology along with accurately controlled air and water pressures allow for droplet sizes as small as 2 microns and consistently well below a 10 micron size water vapor.

Using a 632.8nm HeNe laser diffraction Particle Analyzer that measures drop size based on the diffraction pattern of the laser caused by the water vapor passing through the sampling area, Corrigan optimized the parameters needed to consistently produce dry fog.

VaporDry™ produces dry fog particles that rapidly evaporate before saturating or condensing on any surface.

VaporDry™ Applications

- Perishable Warehouses and Distribution Centers
- Banana Ripening and Citrus Degreening Rooms
- Concrete Cylinder Storage Room (ASTM C511)
- Greenhouses
- Mushroom Farms
- Barrel Storage
- Any situation that requires precise humidity



Perishable Warehouses



Banana Ripening



Concrete Storage



Greenhouses



Mushroom Farms



Barrel Storage

VaporDry™ Technical Specifications



Air Atomizing Nozzle

Dimensions: 1” wide, 4.5” deep, 4.” tall

Mounting: ‘L’ bracket



Diffuser Box Assembly

Dimensions: 8” wide, 18” deep, 9” tall

Mounting: ‘L’ bracket



% RH Sensor

Various %RH sensors are available depending on the specific application. Temperature, set point % RH, % accuracy, and environmental conditions will determine the correct %RH sensor.

For high humidity applications, a heated probe is recommended.



Control Panel

Control panels come in various configurations depending on the specific application. From simple one panel readouts to NEMA rated enclosures, we will provide the correct control panel for your application.



Compressor Unit

Each air atomizing nozzle consumes 3.5 CFM at 35 PSI. Compressors vary from fractional horsepower units up to multi-horsepower units to provide the correct volume of air at the correct pressure for your application.

Filtration Systems



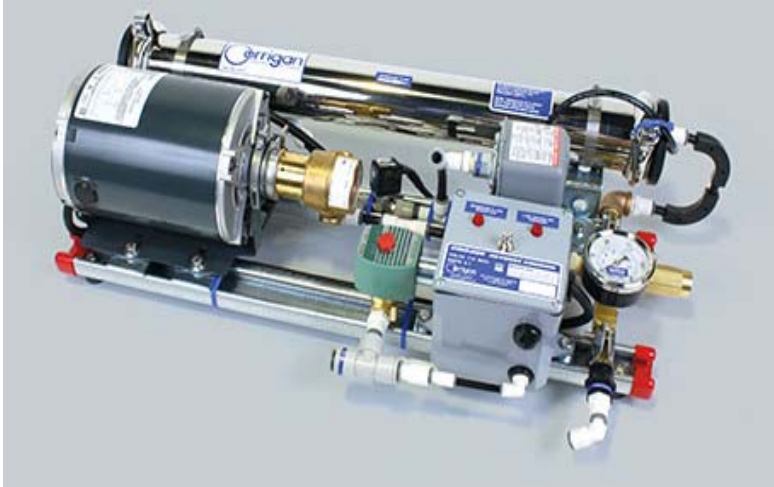
Whether you require large scale commercial, food service or a simple particulate filtration system, Corrigan has a solution to meet your needs.

Corrigan Water Filtration Benefits

- Over forty years experience solving the toughest water problems
- Water Quality Association (WQA) certification trained designers and installation team
- Simple, robust engineering designs
- Very low maintenance
- Best industry warranty

HyperSoft

Corrigan Reverse Osmosis Systems



Since our invention and patent of the automatic produce mist system in 1979, Corrigan has grown to be a leader in perishable controls for the supermarket industry. Our experience and innovation is exemplified in quality equipment, and committed people that are dedicated to customer satisfaction.

Corrigan offers four reverse osmosis systems to meet your water needs:

CRO300 – 365 gallons per day

CRO360 – 360 gallons per day

CRO850 – 850 gallons per day

CRO1700 – 1700 gallons per day

CRO300 Reverse Osmosis System

Corrigan reverse osmosis filtration will increase your sales and profits with water that:

- Won't leave mineral and scale residue on surfaces
- Sharply lowers maintenance on water-using equipment
- Makes better tasting beverages and ice

CRO300 Features

- 365 gallons per day
- 99% rejection of dissolved solids
- Permeate auto-flush*
- 2.5" x 21" high flow membrane
- 50% recovery (one gallon to drain for every gallon made)
- Low feed-water pressure switch with lockout and reset button to prevent damage to pump
- Adjustable tank pressure switch
- 20" Sediment and Carbon pre-filters included with system

CRO300 Applications

- Automatic misting systems (helps eliminate scale spotting)
- Coffee & post-mix equipment
- Ice machines
- Bakery equipment
- Steam tables
- Floral
- Water vending equipment
- Steam equipment
- Deionization pretreatment

**Permeate Auto Flush:* After filling the storage tank, a typical RO shuts down leaving hard water inside the membrane. This hard water dramatically shortens the life of the membrane and effects water quality upon start-up. Corrigan's Permeate Auto-Flush feature automatically cleans the hard water off of the membrane after each cycle. This process prolongs membrane life and significantly reduces maintenance costs.

CRO300 System Components



Filtration

Two larger 20" filters for greater filtering ability and longer time between changes.



RO System

Includes long-life membrane design as clean water automatically flushes hard water off membrane after each cycle.



Accumulator Tank

Nine-gallon water storage tank provided as standard. Larger available.



CRO360 Reverse Osmosis System

Corrigan's economical alternative for smaller reverse osmosis applications.

Corrigan reverse osmosis filtration will increase your sales and profits with water that:



- Won't leave mineral and scale residue on surfaces
- Sharply lowers maintenance on water-using equipment
- Makes better tasting beverages and ice
- Features 24V pump for pressurizing treated water

CRO360 Features

- 360 gallons per day
- 95% average TDS rejection
- Permeate auto-flush*
- 3.16" x 18.75" membrane
- 50% recovery (one gallon to drain for every gallon made)
- Adjustable tank pressure switch
- 20" sediment and carbon pre-filters included with system
- Required inlet pressure 50psi
- 24V pump for pressurizing treated water

CRO360 Applications

- Automatic misting systems (helps eliminate scale spotting)
- Ice machines
- Bakery equipment
- Steam tables
- Floral
- Water vending equipment
- Steam equipment
- Deionization pretreatment
- Coffee and post-mix equipment

CRO360 System Components

Filtration

A 20" sediment filter followed by a 20" carbon filter allows for greater filtering ability, longer time between changes and better membrane life.

RO System

Includes long-life membrane design as clean water automatically flushes hard water off membrane after each cycle.

Accumulator Tank

Nine-gallon water storage tank provided as standard, larger available.



CRO850 Reverse Osmosis System

Corrigan reverse osmosis filtration will increase your sales and profits with water that:

- Won't leave mineral and scale residue on surfaces
- Sharply lowers maintenance on water-using equipment
- Makes better tasting beverages and ice

CRO850 Features

- 850 gallons per day
- 99% rejection of dissolved solids
- Permeate auto-flush*
- 2.5" x 40" high flow membrane
- 50% recovery (one gallon to drain for every gallon made)
- Low feed-water pressure switch with lockout and reset button to prevent damage to pump
- Adjustable tank pressure switch
- 20" Sediment and Carbon pre-filters included with system

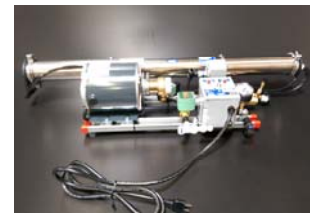
CRO850 Applications

- Automatic misting systems (helps eliminate scale spotting)
- Ice machines
- Bakery equipment
- Steam tables
- Floral
- Water vending equipment
- Steam equipment
- Deionization pretreatment
- Coffee & post-mix equipment

CRO850 System Components

Filtration

Two larger 20" filters for greater filtering ability and longer time between changes.



RO System

Includes long-life membrane design as clean water automatically flushes hard water off membrane after each cycle.

Accumulator Tank

Nine-gallon water storage tank provided as standard. Larger available.



CRO1700 Reverse Osmosis System

CRO1700 Features

- 1700 gallons per day
- 99% rejection of dissolved solids
- Permeate auto-flush*
- Two 2.5" x 40" high flow membrane
- 50% recovery (one gallon to drain for every gallon made)
- Low feed-water pressure switch with lockout and reset button to prevent damage to pump
- Adjustable tank pressure switch
- 20" Sediment and Carbon pre-filters included with system

CRO1700 Applications

- Automatic misting systems (helps eliminate scale spotting)
- Ice machines
- Bakery equipment
- Steam tables
- Floral
- Water vending equipment
- Steam equipment
- Deionization pretreatment
- Coffee & post-mix equipment

CRO1700 System Components



Filtration

Two larger 20" filters for greater filtering ability and longer time between changes.



RO System

Includes long-life membrane design as clean water automatically flushes hard water off membrane after each cycle.



Accumulator Tank

Nine-gallon water storage tank provided as standard, larger available.

	CRO 300	CRO 360
Nominal capacity¹	365 gallons per day	360 gallons per day
RO assembly dimensions	29" wide, 13.5" deep, 8" tall	22" wide, 9" deep, 30" tall
Filtration Dimensions	14" wide, 5" deep, 14" high	Included in above dimensions
Weight Dry	60 lbs.	40 lbs.
Nominal Operating Pressure	165 psi	minimum 50 PSI line
Typical Recovery	50%	50%
Membrane	1 each thin film- 2.5" X 21"	1 each thin film - 3.16" X 18.75"
Ionic Rejection range	95 - 98%	95 - 98%
Housing	Stainless steel	Plastic
Pump	Brass standard vane	Line pressure
Switches	Low feed water and tank pressure cutout	Low feed water and tank pressure cutout
Electrical	120V, 15A, 60Hz	120V, 15A, 60Hz
Motor	1/2 HP, Thermally Protected, 1725 RPM, Drip Proof	24V Diaphragm
Maximum feed temperature	77°F	77°F
Feed pH range	2-11	4-10
Maximum free chlorine²	<0.1 ppm	<0.1 ppm

	CRO 850	CRO 1700
Nominal capacity¹	850 gallons per day	1700 gallons per day
RO assembly dimensions	46" wide, 13.5" deep, 8" tall	46" wide, 13.5" deep, 10" tall
Filtration Dimensions	14" wide, 5" deep, 14" high	14" wide, 5" deep, 14" high
Weight Dry	68 lbs.	84 lbs.
Nominal Operating Pressure	165 psi	165 psi
Typical Recovery	50%	50%
Membrane	1 each thin film- 2.5" X 40"	2 each thin film- 2.5" X 40"
Ionic Rejection range	95 - 98%	95 - 98%
Housing	Stainless steel	Stainless steel
Pump	Brass	Brass
Switches	Low feed water and tank pressure cutout	Low feed water and tank pressure cutout
Electrical	120V, 15A, 60Hz	120V, 15A, 60Hz
Motor	1/2 HP, Thermally Protected, 1725 RPM, Drip Proof	1/2 HP, Thermally Protected, 1725 RPM, Drip Proof
Maximum feed temperature	77°F	77°F
Feed pH range	2-11	2-11
Maximum free chlorine²	<0.1 ppm	<0.1 ppm

1 - Product flow rate based on flow to atmosphere. Flow to higher pressure vessels will reduce flow.

2 - Prefiltration designed to reduce chlorine below this level.



PumpPak Filtration



Corrigan's standard water filtration system is designed to provide pressurized water to the UltraMist™, filtering out sediment that would otherwise clog nozzles and solenoids.

PumpPak Benefits

- One micron filter efficiently removes sediment
- Robust 0.6 GPM diaphragm pump with wetted material NSF listed
- 2 gallon bladder tank with 100 PSI NSF pressure gauge
- Ideal for when water hardness is low



Commercial Water Filtration

Corrigan carries a variety of commercial water filtration systems: activated carbon, water softeners, advanced reverse osmosis systems, chemical injection pumps and custom filtration media designed to solve even the toughest water problems.

Common perceptible issues like scale deposits, staining, bad taste, smells, cloudiness, discoloration and corrosion problems have all been solved by Corrigan.

Industries we have served include supermarkets, warehouses, office buildings, medical facilities, coffee shops, restaurants, dry cleaners, car washes, schools, hotels, salons, spas and aquariums.



Carbon Filtration

- Activated carbon reduces bad tastes, odors and dissolved chemicals from water including chlorine
- Activated carbon requires backwashing of the filter bed
- Water should be free of suspended material, oil and iron for maximum service life
- Carbon filter can operate in a wide range of pH levels



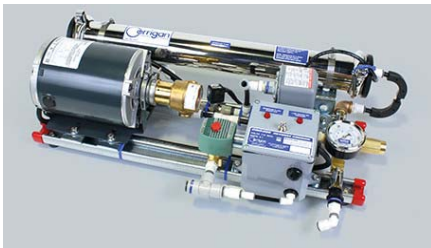
Softeners

- Sodium ions (Na^{+1}) are exchanged for undesirable hardness cations of calcium (Ca^{+2}), magnesium (Mg^{+2}) and iron (Fe^{+2}).
- Grain of hardness ranges up to 1,200,000
- Flow rates up to 280 GPM
- 3/4" to 3" piping is typical
- Resin beds using Purolite beads for longevity, regeneration efficiency and low pressure drops
- Brine tanks made of durable polyethylene plastic



Fleck Control Valves

- Fully adjustable control delivers controlled up flow backwash, down flow brining, slow rinse, rapid rinse and down flow service
- Designs for single tanks or multi-tanks
- Continuous flows up to 250 GPM
- Choice of 7 or 12 day clocks



Reverse Osmosis

Reverse Osmosis, commonly referred to as RO, is a process where you demineralize or deionize water by pushing it under pressure through a semi-permeable membrane. Reverse Osmosis is capable of removing up to 99%+ of the dissolved salts (ions), particles, colloids, organics, bacteria and pyrogens from the feed water.



Chemical Injection Pumps

Chemicals such as sodium hypochlorite (chlorine) and hydrogen peroxide are used for microbiological control. From time to time, other chemicals such as acetic acid or soda ash solution may be injected for pH control.



Custom Filtration

Well water and some municipal water sources have very high total dissolved solid concentrations.

Centrifugal separation is one way to separate dense particles such as sand, rust, grit and metal fines from liquids. Heavy particles drop to the bottom of the filter's outer chamber where they are discharged manually, automatically or continuously. With the dense particles removed, liquid and light solids rise up, over and into an inner chamber where the rotational flow is continued.

Other advanced filtration technologies are available.



Food Service

Water Filtration

Filtered water dramatically improves the taste of soda, coffee, juice, tea, soup, etc.

Whether you need a water softener or an advanced water filtration system for an espresso machine, Corrigan will customize a solution that is right for you. Our advanced water filtration systems increase the life of steamers, espresso machines, proofers, dishwashers, icemakers and other locations where water is used.

Whether your food service needs are one, two or multiple dispensers, Corrigan can solve your water needs.

Common perceptible issues like scale deposits, staining, bad taste, smells, cloudiness, discoloration and corrosion problems have all been solved by Corrigan.



Chlorine/Chloramine Taste and Odor Reduction

Chlorine and chloramines are disinfectants most commonly used to kill microbes in the water supply. If excessive amounts are used or high concentrations reside in pipes and plumbing, chlorine can impart an undesirable taste and odor in your drinking water and other beverages. It can also contribute to foodservice equipment problems such as pitting and corrosion.

Solution: Carbon found in many water filtration products easily neutralizes chlorine. The chlorine adsorbs onto the carbon surface, reacts, and is desorbed leaving active carbon. For chloramines, carbon also works, but the process is much slower requiring greater contact time.

Particulate Reduction

High total dissolved solids (TDS) in your water can negatively affect ice and beverage quality, as well as the equipment that produces them.

Solution: Sediment filters are the most common way to lower the dissolved solids. Filters ranging from one to five microns are the most common, but smaller particle sizes are also capable of being filtered. Pressure drop, flow rate and filter life all need to be factored.

Bacteria Reduction

Bacteria is present in water and can grow efficiently in warm and stagnant regions. Most bacteria are not harmful, but they can cause appearance, taste and odor issues.

Solution: Chlorine, silver ions, and KDF (copper and zinc media) are all effective at reducing bacterial levels. The correct system will depend on the bacteria type and concentration level.

Hardness Reduction

Hard water can create problems in ice, coffee, and steam equipment. Scale buildup can clog and corrode equipment resulting in increased energy usage and higher operating costs.

Solution: Calcium, magnesium, carbonate and sulfate are common minerals that clog small orifices and coat surfaces. One solution is a water softener that exchanges sodium for hardness ions. Reverse osmosis is also an option.



Que Audio Marketing™

Que is a state-of-the-art compact audio stereo system that broadcasts short sequenced recordings to localized areas of your supermarket.

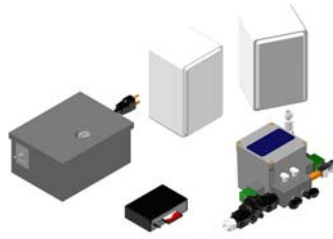
Que Audio Marketing™ Benefits

Que forges new roads into the supermarket sales arena allowing retailers to reach customers in many innovative ways.

- **MISTER ALERTS:** Que can be set upon a timer to synchronize with your produce misting systems to alert customers of mist activation.
- **SERVICE CASES:** Que is now also being used in all types of service seafood, meat, deli, or pasta cases.
- **AMBIANCE:** Que allows messages to the store environment at the point of sale.
- **STORE SPECIALS:** Que effectively promotes specials, sales and seasonal items through announcements as customers pass these products.
- **WELCOME/THANK YOU:** Can be configured to welcome customers as they enter your market or thank them as they exit.
- **LANGUAGE:** Que can be used to target non-English speaking customers.
- **SEASONAL:** Que can be used to broadcast seasonal greetings or holiday music segments.
- **ANYTHING YOU WANT:** These are only a few of the possibilities due to the incredible flexibility of the Que stereo system.



Que
Pick from our list of messages, or download your own MP3 music or custom seasonal announcements.



Sound System
Audio marketing with produce misting controls

Technical Specifications

- Que can broadcast any MP3 recorded message.
- Que can be configured to activate with Doppler motion sensor, a door switch or a timer.
- Que has a self-contained stereo amplifier with volume control and power supply with on/off indicator.
- Que messages are digitally recorded on small dependable compact flash cards.
- Que flash cards contain up to 64 MB of recorded messages which can be broken up and sequenced into any number of segments
- Additional flash cards are available from your local supplier and can be prerecorded or rerecorded and saved for future use.
- Que systems are compact so that they may be easily concealed.
- Each Que system includes two state-of-the-art speakers for high quality stereo sound. The speakers are also waterproof and weather resistant.

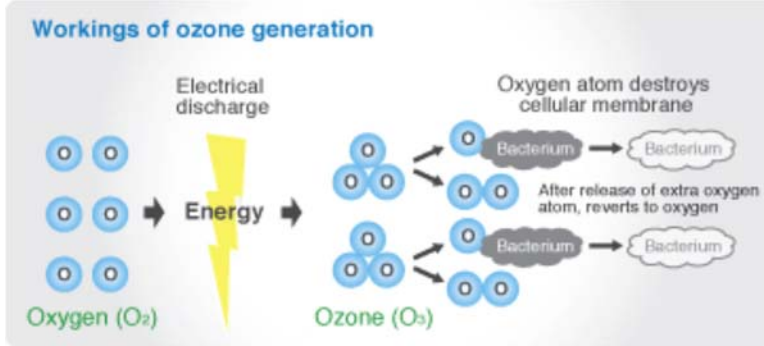




Disinfection Systems

Corrigan offers disinfection systems that are safe, effective and engineered to last.

Ozone Disinfection



Ozone is an unstable gas comprising three oxygen atoms. Ozone readily degrades back to oxygen through a transition of the free oxygen atom or radical. Ozone has a greater disinfection effectiveness against bacteria and viruses compared to chlorination.

In June 2001, the Food and Drug Administration (FDA) approved the safe use of ozone in gaseous or aqueous phases for food, including meat and poultry.

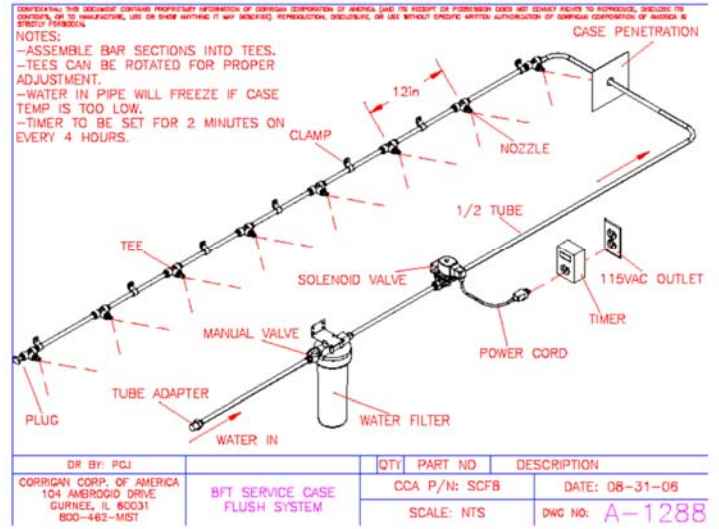
The oxidizing properties of ozone can also reduce the concentration of iron, manganese, sulfur and reduce or eliminate taste and odor problems. Ozone oxidizes the iron, manganese, and sulfur in the water to form insoluble metal oxides or elemental sulfur. These insoluble particles are then removed by post-filtration. Organic particles and chemicals will be eliminated through either coagulation or chemical oxidation.



Corrigan can integrate the powerful disinfection power of ozone into applications including:

- the VaporPlus™ system for fresh and safe seafood
- The HydraFog™ system for fresh and safe seafood
- the UltraMist™ produce misting system for self cleaning
- into ice machine cubers for better tasting ice

Case Flush System



Service Case

The service case flush system is designed to rinse away debris from the bottom pan of the service case to help control odor and avoid drain clogging. The flush is created by a series of fan nozzles mounted to the back of the case pan/tub and directed to wash away debris down the drain. A one-micron sediment filter is used to remove suspended solids that could clog the nozzles. The automatic flush system timer can be adjusted to operate after store hours or any desired time of day.



800.462.6478

Produce Case

The produce case flush system is designed to rinse away debris from the case to help control odor and avoid drain clogging. The flush is created by a series of fan nozzles mounted to the back of the case and directed to wash the debris down the drain. A one-micron sediment filter is used to remove any suspended solids that could clog the nozzles. The automatic flush system timer can be adjusted to operate after store hours or any desired time of day.



System Specifications

Mist Tee (spaced every 12 inches)

Height 2"
Width 2.5"
Depth 1"

Mist Bar

½" OD x 12"

Timer control

Height 3.5"
Width 3"
Depth 2"

Filter assembly

Height 14"
Width 6"
Depth 5"

Electrical

115 V
60 Hz

Nationwide Service

Our comprehensive expertise allows us to service your produce misting, humidity control, water filtration or water purification equipment. Our friendly service team with Water Quality Association certification backing is dedicated to helping you whenever you need us.

Corrigan Corporation provides service plans that let you specify service parameters in order to meet your exact service needs and budget requirements:

- Response time (as fast as 4 hours)
- Flexible service hours. We can work around your hours to minimize down time.
- Number of preventative maintenance visits per year
- Technical Support with direct access to the trained experts...no frustrating phone delays
- Live 24x7 Technical Support



Preventative Maintenance

Avoid disruption with proactive preventative maintenance by Corrigan Corporation. Preventative maintenance is performed by our trained service force. Regular preventive maintenance is proven to extend the life of any water using equipment.

Time and Materials

Do you prefer the flexibility and freedom of Time and Materials service? Then count on Corrigan Corporation service force for rapid response and quality work. We will perform the job using the correct parts for the job.

Installations

As the leading provider of produce misting, meat/seafood humidity, water filtration and water purification equipment in the perishable food industry, Corrigan Corporation performs installations from coast-to-coast.

Customer Training

Learning how to use your newly installed equipment is completed while the service technician is on-site. After the installation and on-site training, if you ever have a question please call our 24 hours service line at 1-800-462-6478.

Free Water Analysis

Water testing by one of our WQA certified technicians is the best way to customize a treatment that is right for you.

Please call 1.800.462.6478 for details.



Member
**WATER QUALITY
ASSOCIATION**



Title: PM Service Checklist		Issue Date: 12/27/17
Owner: Paul Jones	Procedure file number: SERV001	Revision: 2

PRODUCE MISTING WITH PUMPPAK

- Clean all mist bar, heads & nozzles
- Replace worn nozzles
- Change any incorrect nozzles
- Inspect mist bar mounting clamps
- Check time cycles
- Inspect solenoid valves
- Inspect entire system for water leaks repair as needed
- Inspect misting feed lines for proper configuration
- Inspect drain line for proper termination
- Check air charge in PumpPak tank
- Check tank pressure gauge
- Check pressure cut in & cut out on PumpPak pump

PRODUCE MISTING WITH RO

- Clean all mist bar, heads & nozzles
- Replace worn nozzles
- Change any incorrect nozzles
- Inspect mist bar mounting clamps
- Check time cycles
- Inspect solenoid valves
- Inspect entire system for water leaks repair as needed
- Inspect misting feed lines for proper configuration
- Inspect drain line for proper termination
- Test feed water TDS
- Test Product water TDS
- Test Product water GPH
- Test Drain water GPH
- Check tank pressure switch settings, adjust if needed
- Check low feed water lockout system (if applicable)
- Test membrane flush system
- Evaluate storage tank air charge
- Inspect pump performance
- Inspect water solenoid valves

CENTRAL RO SYSTEM

- Test feed water TDS
- Test Product water TDS
- Test Product water GPH
- Test Drain water GPH
- Check tank pressure switch settings, adjust if needed
- Check low feed water lockout system (if applicable)
- Test membrane flush system
- Evaluate storage tank air charge
- Inspect pump performance
- Inspect water solenoid valves
- Tank sanitizing valves installed?
- Sanitize RO & storage tank

SERVICE CASE HUMIDITY SYSTEM

- Change sediment filter(s)
- Change KDF media filter(s)
- Change air filter(s)
- Inspect all water and air lines for leaks & wear
- Inspect water solenoid valve
- Inspect all controls and wiring
- Check air pressure
- Check water pressure and adjust if needed

VAPORDRY HUMIDIFICATION SYSTEM

- Change sediment filter(s)
- Change KDF media filter(s)
- Change filter(s) on compressed air source
- Inspect all water and air lines for leaks & wear
- Inspect water solenoid valve
- Inspect air solenoid valve
- Check air pressure and adjust if needed
- Check water pressure and adjust if needed
- Wipe down the external surface of the VaporDry box with a clean dry cloth
- Wipe down the internal areas of the white diffuser tube with clean cloth wetted with 70% isopropyl alcohol

GENERAL

- Check in and check out with store manager or PIC
- Systems and adjacent areas are clean
- Yellow service labels on each system
- Large Corrigan label on all large tanks
- Service log completed
- Filter change date label on all filter housings



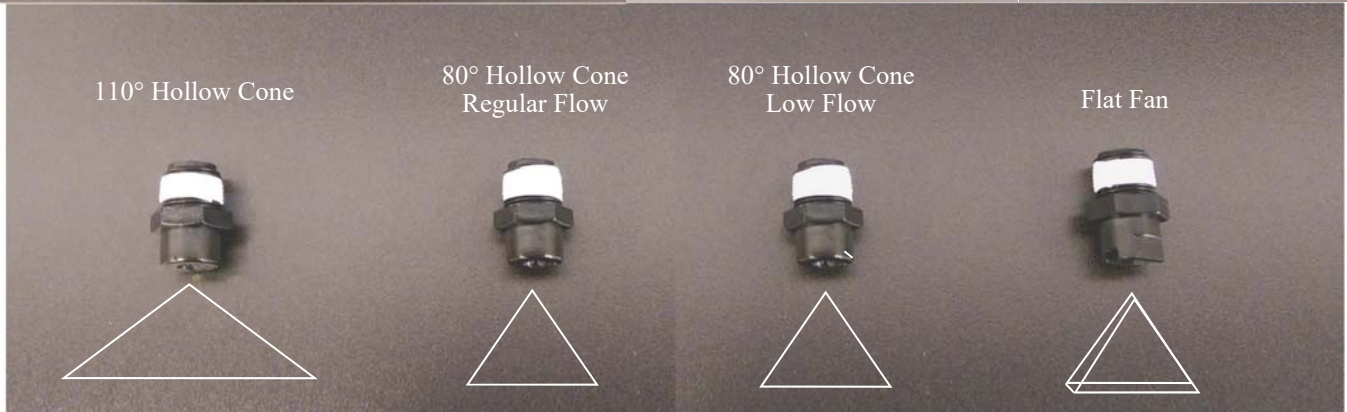
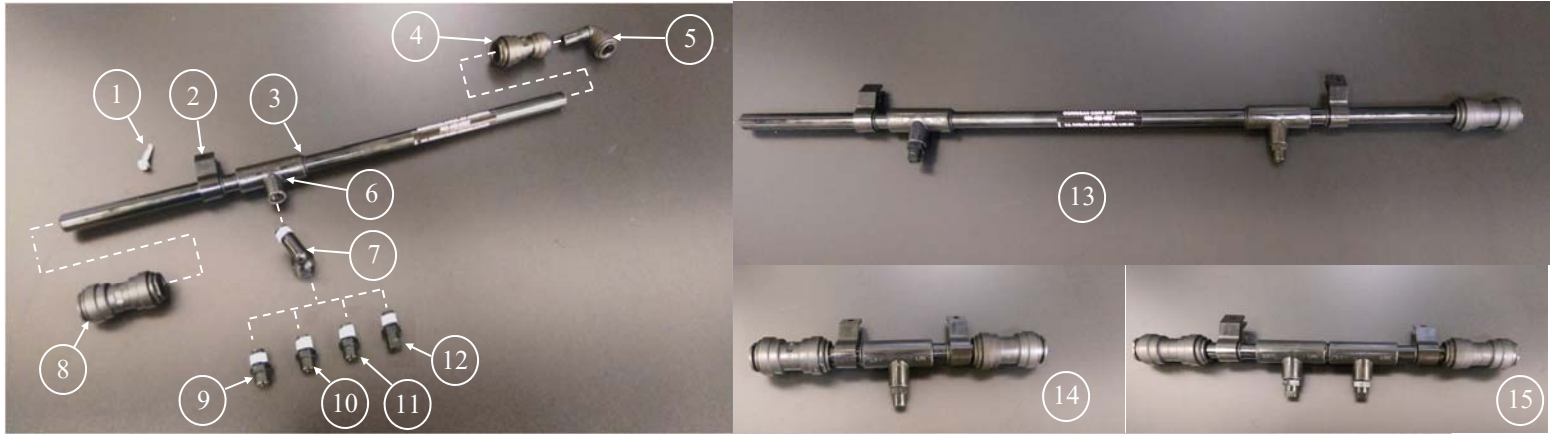
Parts

Corrigan Corporation stocks and supplies only the best quality proven parts. We inventory parts in our centrally located Illinois warehouse and have the ability to ship parts out daily.

The following pages show our products with parts that are commonly ordered. If there is a part you have a question about or can't find what you need, please call us at 1.800.462.6478 or email us at sales@corriganmist.com.



UltraMist™ Produce Misting System



	Description	Part # in Black	Part # in White
1	Mounting screw	HSS317B	HSS317B
2	Mounting clamp	H544I	H544J
3	Retainer ring	CH524R	CH524Q
4	1/2" X 3/8" end feed coupler	JGRUC1238B	JGRUC1238
5	3/8" stem 90° connector	JGSEC38B	JGSEC38
6	Molded mist head	1001	1002
7	Swivel elbow (optional)	PPSE18B	PPSE18
8	1/2" union connector	JGUC12B	JGUC12
9	110° hollow cone nozzle	CNT110B	CNT110W
10	80° hollow cone nozzle- regular flow	CNT80B	CNT80W
11	80° hollow cone nozzle - low flow	CNT80BLF	CNT80WLF
12	Flat fan nozzle	CNT65FB	CNT65FW
13	Complete 2 foot section	CUSB	CUSW
14	Wedge section	CUWB1	CUW1
15	Wedge section	CUWB	CUW



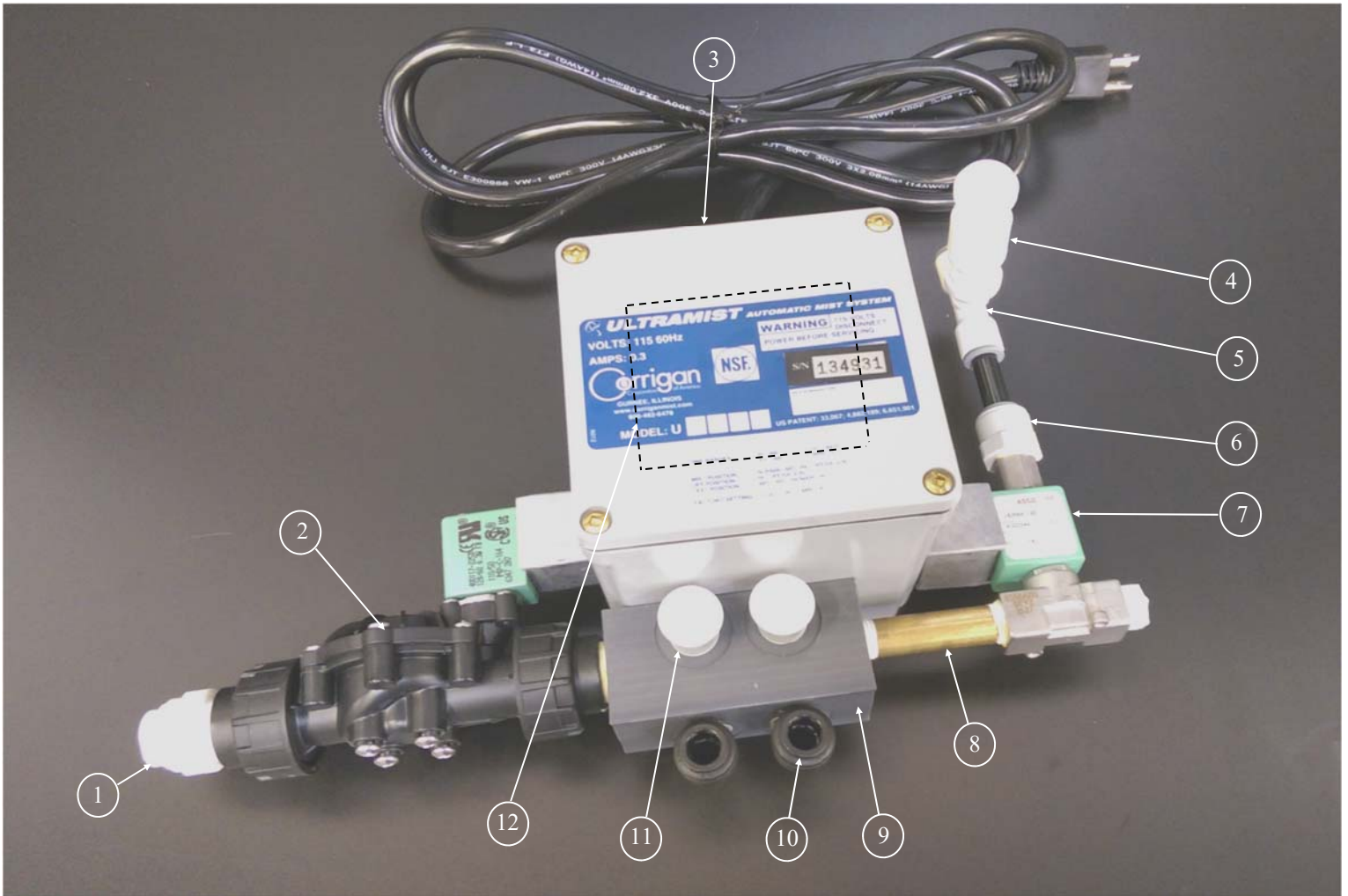
PumpPak Filtration System



	Description	Part #
1	3/8" ball valve	JGBV38
2	Filter bracket	FB38
3	3/8" male elbow	JGME38
4	3/8" OD tubing	TB38
5	Manifold	WPM
6	100 PSI pressure gauge	WPGCBM100NSF
7	Accumulator 2 gallon tank	WT3
8	Pump	PSF115U
9	3/8" stem elbow connector	JGSEC38
10	Filter housing	FH3810
11	1 micron filter	FCRB110
A	Accumulator tank, manifold, pressure gauge	WT3A



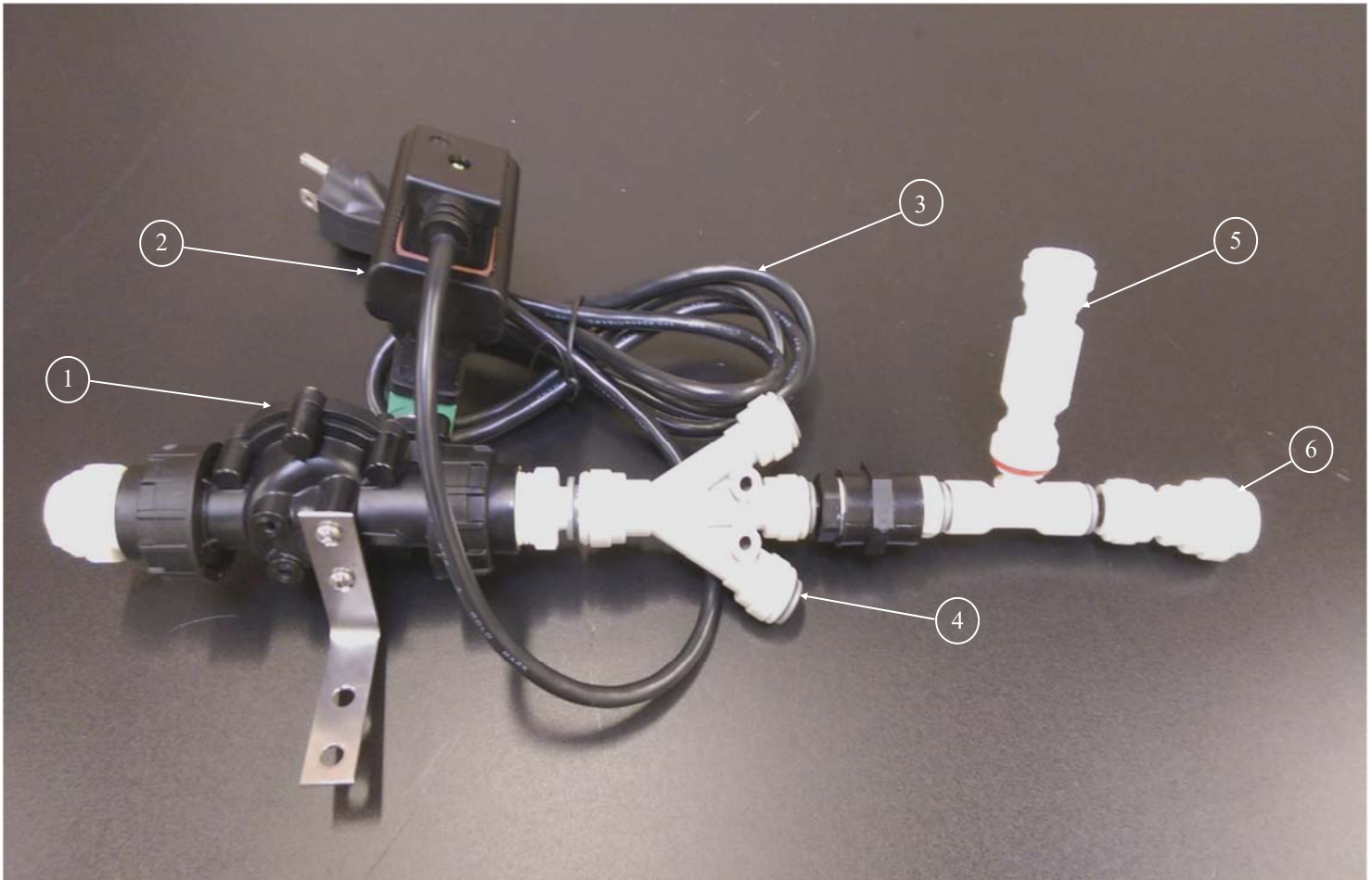
Misting Control Panel ACP2N and ACP4N



	Description	Part #
1	1/2" X 1/2" male connector	JGMC12
2	1/2" normally closed solenoid	SVNCP12120
3	On/off switch	E206A
4	Vacuum break	JGCV38
5	3/8" union tee	JGUTP38
6	3/8" X 1/4" male connector	JGMC3814
7	1/8" normally open solenoid	SVNO18120NSF
8	1/4" X 2 1/2" nipple	PBN14212
9	Manifold	CP
10	3/8" stem elbow connector	JGSEC38
11	3/8" plug	JGTP38
12	Timer (not shown; inside box)	T202D



Misting Control Panel LE2



	Description	Part #
1	1/2" NC solenoid valve	SVLE
2	Repeat cycle timer	TLE
3	Timer cord	TLECS
4	1/2" X 3/8" X 3/8" X 3/8" 3 way divider	JGTWC
5	3/8" check valve	JGCV38
6	3/8" X 1/4" male stem connector	JGMT3814

Model CSS2A Audio Warning Controller with Remote Solenoid and Que Audio Player



	Description	Part #
1	24 volt relay	ER204
2	On/off toggle switch	E206
3	24V transformer	ET15348
4	Timer module - OFF time	T202D
5	Terminal block	E2181
6	Timer module - ON time	T202G1
7	1/2" male tube adapter	JGMC12
8	1/2" normally closed solenoid	SVNCP1224
9	3/8" stem plug	JGTP38
10	Manifold block	CP
11	3/8" stem elbow	JGSEC38
12	1/4" X 2 1/2" nipple	PBN14212
13	1/8" normally open solenoid valve	SVNO1824NSF
14	3/8" X 1/4" male connector	JGMC3814
15	3/8" union tee	JGUTP38
16	Vacuum break	JGCV38
17	Que audio player with power transformer	ECSSCD10
18	Que flash card	ECSSCF
19	2 speaker set	ESPKR
A	Sound System Controller	CSS5A
B	Remote Controller	SR2N



HydraFog™ Humidification System



	Description	Part #
1	High PSI drain solenoid	HF2003
2	Low pressure switch	PSL01
3	24V relay	ER203
4	1/4HP electric motor	HF2001
5	3/8" X 1/8" male connector	JGMC3818
6	Pump	HF2002
7	0-1000 PSI gauge	HF2011
8	Nozzle tube insert assembly	HF6000
9	Stainless steel 90° elbow	HF1001

	Description	Part #
10	Stainless steel 45° elbow	HF0011
11	3/8" ball valve	JGBV38
12	10" KDF media cartridge	FCKDF10
13	10" 0.45 micron filter	FCP045
14	3/8" male adapter	JGMC38
A	Motor/Pump Assembly	HF5000
B	PLC controller assembly	HF3000
C	HydraFog diffuser assembly	HF1000
D	HMI touchscreen assembly	HF4000
E	Dual filter with cartridge	HF5000

VaporPlus™ Humidification System



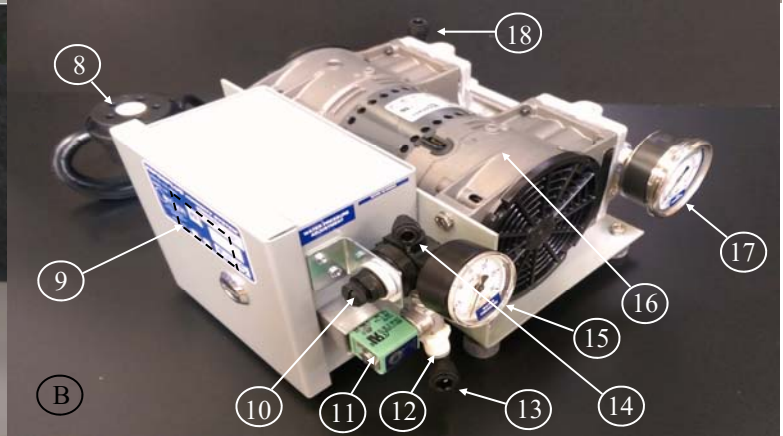
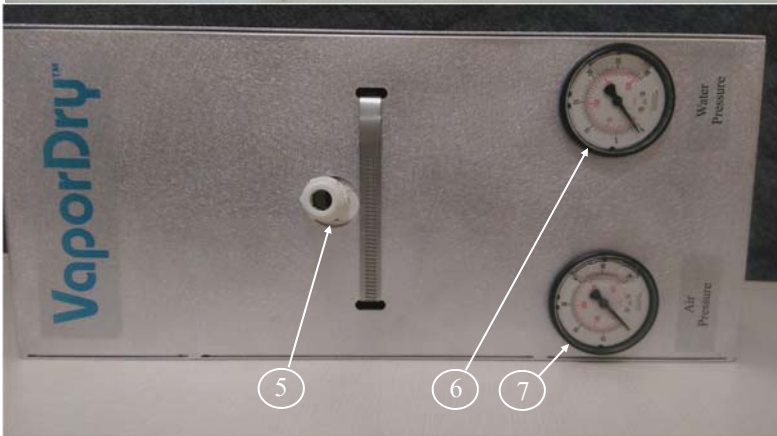
	Description	Part #
1	Air filter replacement cartridge	ACAF3
2	Transformer (not shown; inside box)	ET15343
3	Water pressure regulator	WPR362
4	Water solenoid valve	SVNC18120L
5	3/8" X 1/8" male adaptor	JGMC3818VP
6	3/8" stem elbow	JGSEC38
7	1/4" male elbow adapter	JGME14
8	Water pressure gauge	WPGCBM30NSF
9	Air compressor	AC
10	Air pressure gauge	WPGCBM60
11	3/8" X 1/4" male elbow adapter	JGME3814
12	Air pressure relief valve	ACPRV
13	Air muffler filters (QTY 4)	ACMC

	Description	Part #
14	Timing module (not shown; inside box)	T202V
15	On/off switch	E205
16	Time adjustment assembly	T202W
17	3/8" ball valve	JGBV38
18	10" KDF media cartridge	FCKDF10
19	10" sediment cartridge	FCRB110
20	3/8" male adapter	JGMC38
21	Nozzle for VP and VPSL	VPNZL1
22	Nozzle for VP2 and VPSL2	VPNZL2
A	Compressor/control assembly	VPCU
B	VaporPlus™ timer control	VPSCT
C	Dual filter with cartridges	600DF

Note: T202VR = T202V + T202W



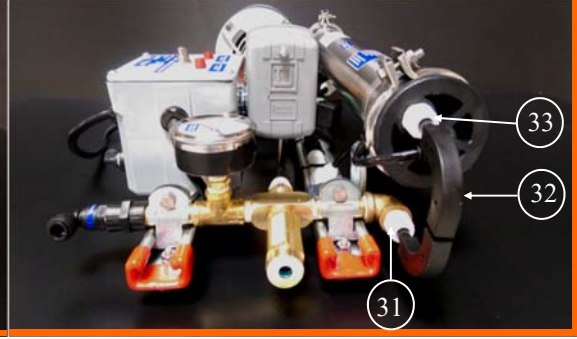
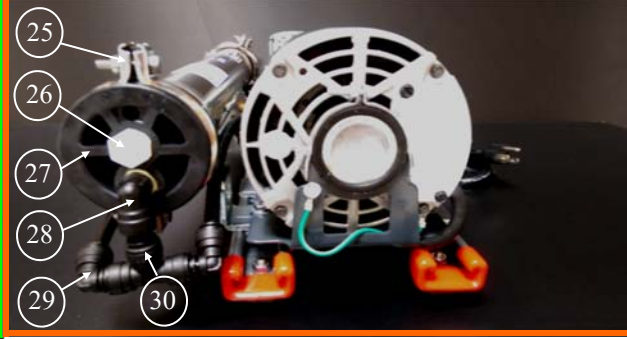
VaporDry™ Humidification System



	Description	Part #
1	Nozzle assembly	VPNZL1
2	Air pressure regulator	WPR363
3	Water pressure regulator	WPR362
4	3/8" bulk head fitting	JGBH38
5	1/2" male connector	JGMC12
6	30 PSI water pressure gauge	WPGCBM30
7	60 PSI air pressure gauge	WPGCBM60
8	Air filter replacement cartridge	ACAF3
9	Transformer (not shown; inside box)	ET15343
10	Water pressure regulator	WPR362
11	Water solenoid valve	SVNC18120L

	Description	Part #
12	3/8" X 1/8" male adaptor	JGMC3818VP
13	3/8" stem elbow	JGSEC38
14	1/4" male elbow adapter	JGME14
15	Water pressure gauge	WPGCBM30NSF
16	Air compressor	AC
17	Air pressure gauge	WPGCBM60
18	3/8" X 1/4" male elbow adapter	JGME3814
A	VaporDry Box assembly	D410
B	Compressor/control assembly	D710
C	Humidity sensor 0-85%RH	D100
D	Humidity sensor 0-100%RH	D110

HyperSoft™ CRO300 System



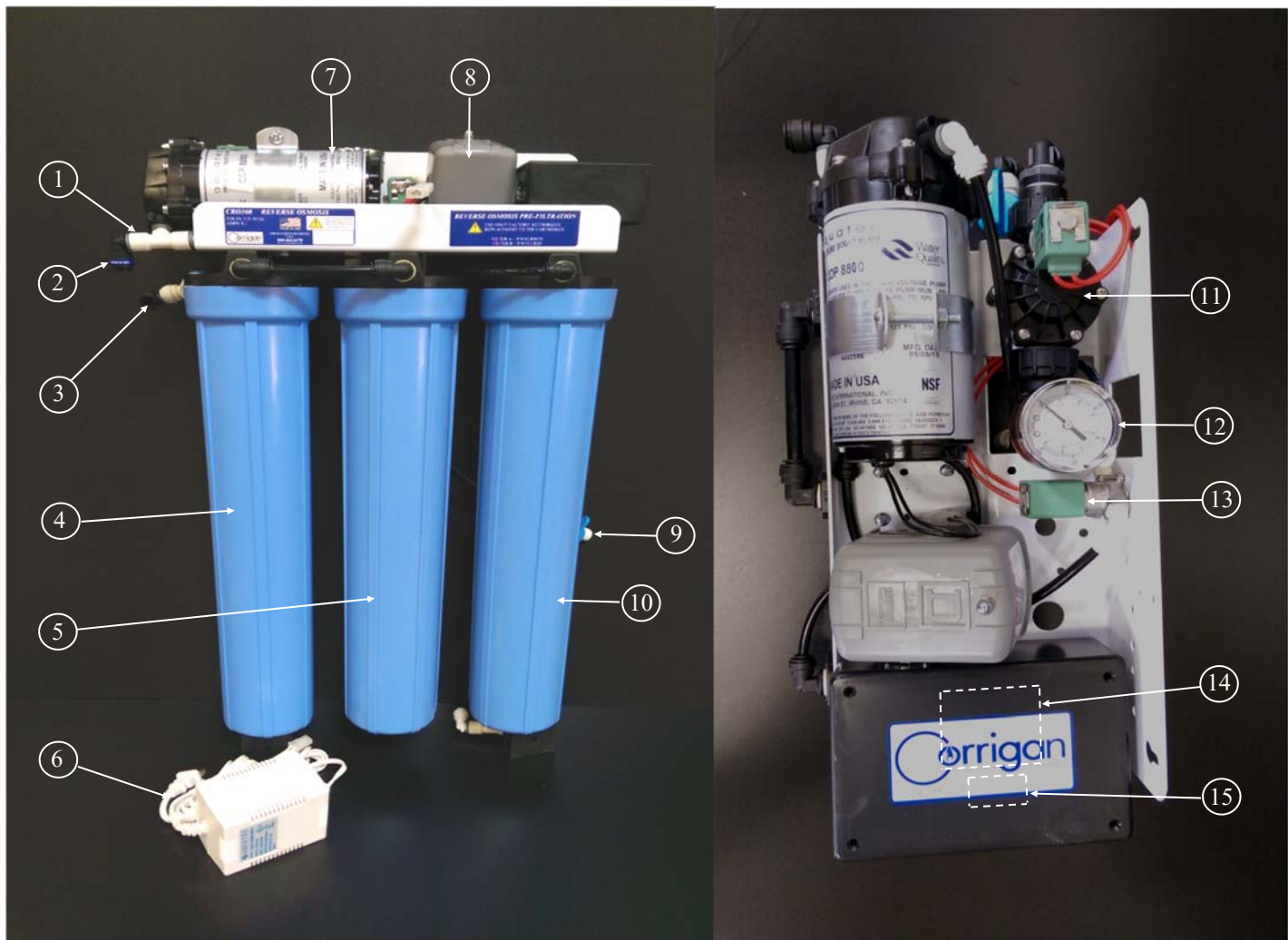
Pre-Filter Description	Part #	
1	1/2" ball valve	JGBV12
2	1/2" x 1/2" male tube stem	JGMT12
3	100 PSI pressure gauge	WPGLM100
4	1/2" x 20" filter housing	FH1220
5	20" sediment cartridge	FCRB520
6	20" carbon block cartridge	FCCB20
A	Complete pre-filter assembly	600DF20
RO Unit Description	Part #	
7	2.5" x 21" membrane housing	FMH2521
8	2.5" x 21" RO membrane	FMRO2521
9	Housing/fittings assy.	FMH2521R
10	Motor	HSM
11	125 GPH pump	HSP125
12	Membrane flush solenoid	SVNC18120
13	Inlet water solenoid	SVNC14120
14	1/2" x 3/8" union tee reducer	JGUTRC1238
15	1/2" x 3/8" stem reducer	JGTRC1238
16	3/8" x 1/4" stem reducer	JGTRC3814

RO Unit Description	Part #	
17	Indicator light	MIL
18	Low pressure reset switch	ES206B
19	3/8" x 1/4" male adaptor	JGMC3814
20	Flow restrictor plate	WFC34
21	Cup strainer for orifice plate	WFCS
22	200 PSI pressure gauge	WPGCBM200
23	Balanced pressure regulator	WFCV
24	Tank pressure switch	WPS580
25	Clamp for housing	*
26	3/8" nylon plug	NYP38
27	Cap for housing with o-rings	*
28	3/8" male elbow	JGME38
29	3/8" stem elbow	JGSEC38
30	3/8" union tee	JGUTC38
31	3/8" male connector	JGMC38
32	3/8" bend tube clip	JGFBC38
33	3/8" male connector	JGMC38
	Low PSI switch (not shown)	PSL

RO Unit Description	Part #	
	120V relay (not shown)	ER202
	120V ice cube relay (not shown)	ER204
	Flush timer (not shown)	T23
Storage Tank Description	Part#	
34	9 gallon water tank	WT9
35	100 PSI pressure gauge	WPGCBM100
36	Tank manifold block	WPM
37	1/2" stem elbow	JGSEC12

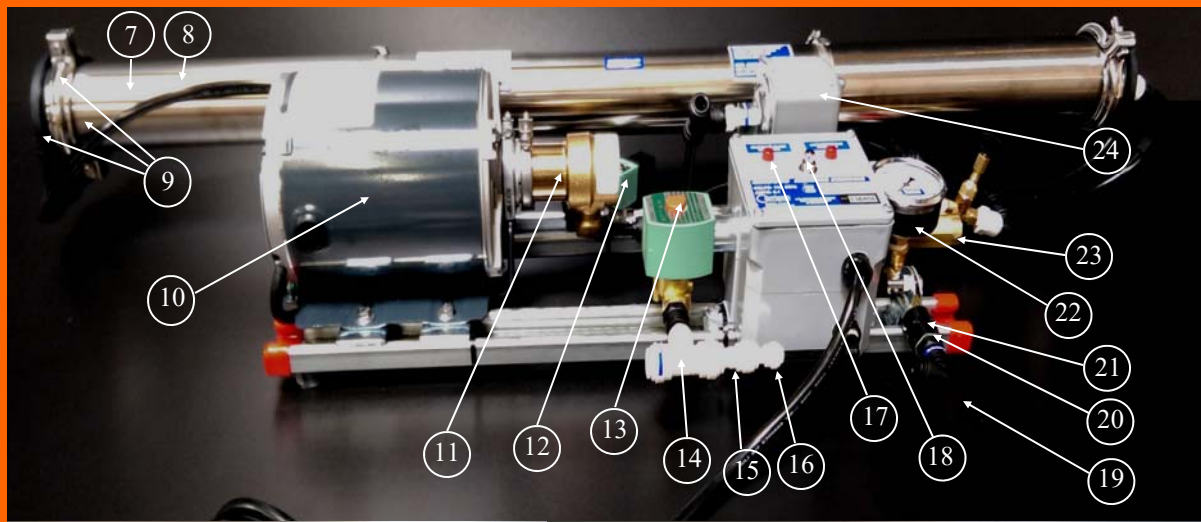
* Part is subcomponent of the housing assy.
Order complete housing assy. - FMH2521R

HyperSoft™ CRO360 System



	Description	Part #
1	3/8" union tee	JGUTP38
2	3/8" stem elbow connector	JGSEC38
3	3/8" stem elbow connector	JGSEC38
4	20" 5 micron filter	FCRB520
5	20" carbon block filter	FCCB20
6	24V transformer	ET215
7	Water pump	PHSHF80
8	Tank pressure switch	WPS580
9	3/8" ball valve	JGBV38
10	RO membrane	FMMER
11	1/2" solenoid valve	SVNCP1224
12	100 PSI pressure gauge	WPGCBM100
13	1/8" solenoid valve	SVNC1824
14	Flush timer (not shown; inside box)	T23
15	24V relay (not shown; inside box)	ER203A

HyperSoft™ CRO850 System



Pre-Filter Description	Part #
1 1/2" ball valve	JGBV12
2 1/2" X 1/2" male tube stem	JGMT12
3 100 PSI pressure gauge	WPGLM100
4 1/2" X 20" filter housing	FH1220
5 20" sediment cartridge	FCRB520
6 20" carbon block cartridge	FCCB20
A Complete pre-filter assembly	600DF20
RO Unit Description	Part #
7 2.5" X 40" membrane housing	FMH2540
8 2.5" X 40" RO membrane	FMRO2540
9 Housing/fittings assy.	FMH2540R
10 Motor	HSM
11 140 GPH pump	HSP140
12 Membrane flush solenoid	SVNC18120
13 Inlet water solenoid	SVNC14120
14 1/2" X 3/8" union tee reducer	JGUTRC1238
15 1/2" X 3/8" stem reducer	JGTRC1238
16 3/8" X 1/4" stem reducer	JGTRC3814

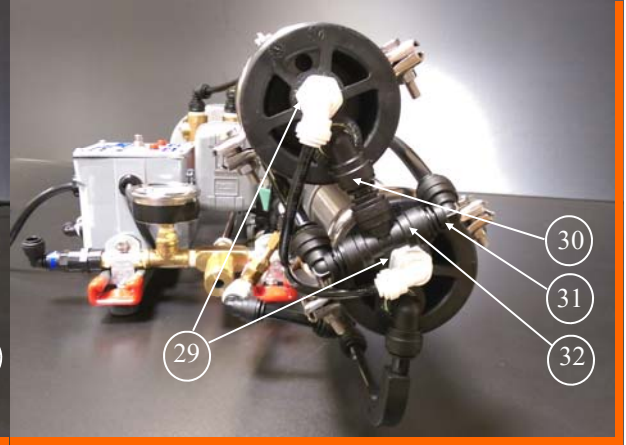
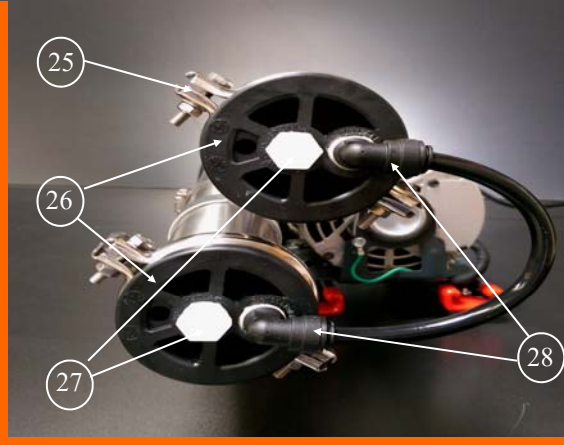
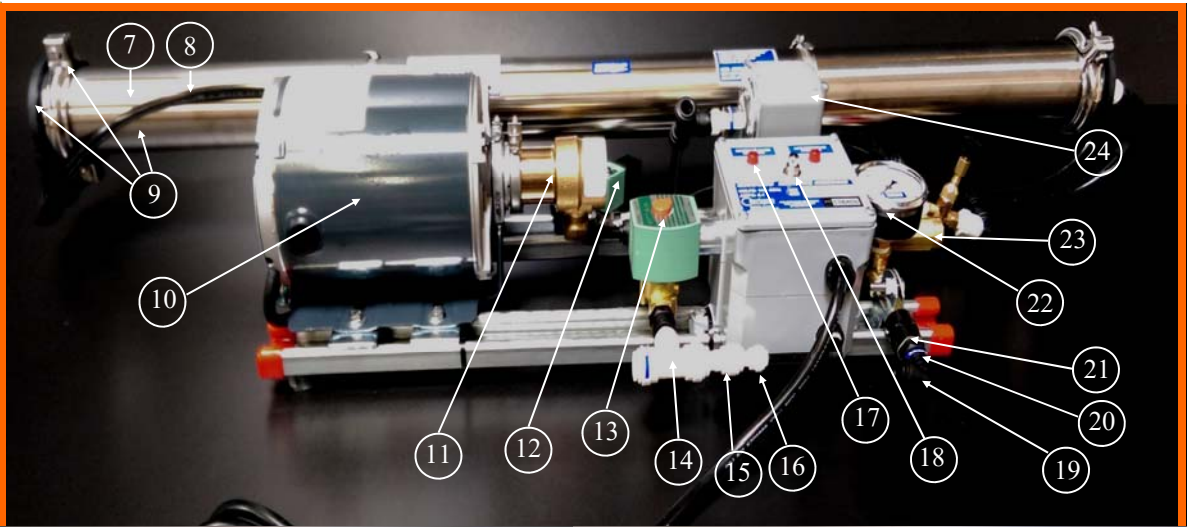
RO Unit Description	Part #
17 Indicator light	MIL
18 Low pressure reset switch	ES206B
19 3/8" X 1/4" male adaptor	JGMC3814
20 Flow restrictor plate	WFC34
21 Cup strainer for orifice plate	WFCS
22 200 PSI pressure gauge	WPGCBM200
23 Balanced pressure regulator	WFCV
24 Tank pressure switch	WPS580
25 Clamp for housing	*
26 3/8" nylon plug	NYP38
27 Cap for housing with o-rings	*
28 3/8" male elbow	JGME38
29 3/8" stem elbow	JGSEC38
30 3/8" union tee	JGUTC38
31 3/8" male connector	JGMC38
32 3/8" bend tube clip	JGFBC38
33 3/8" male connector	JGMC38
Low PSI switch (not shown)	PSL

RO Unit Description	Part #
120V relay (not shown)	ER202
120V ice cube relay (not shown)	ER204
Flush timer (not shown)	T23
Storage Tank Description	Part#
34 9 gallon water tank	WT9
35 100 PSI pressure gauge	WPGCBM100
36 Tank manifold block	WPM
37 1/2" stem elbow	JGSEC12

* Part is subcomponent of the housing assy. Order complete housing assy. - FMH2540R



HyperSoft™ CRO1700 System



Pre-Filter Description	Part #
1 1/2" inch ball valve	JGBV12
2 1/2" X 1/2" male tube stem	JGMT12
3 100 PSI pressure gauge	WPGLM100
4 1/2" X 20" filter housing	FH1220
5 20" sediment cartridge	FCRB520
6 20" carbon block cartridge	FCCB20
A Complete pre-filter assembly	600DF20
RO Unit Description	Part #
7 2.5" X 40" membrane housing	FMH2540
8 2.5" X 40" RO membrane	FMRO2540
9 Housing/fittings assy.	FMH2540R
10 Motor	HSM
11 165 GPH pump	HSP165
12 Membrane flush solenoid	SVNC18120
13 Inlet water solenoid	SVNC14120
14 1/2" X 3/8" union tee reducer	JGUTRC1238
15 1/2" X 3/8" stem reducer	JGTRC1238
16 3/8" X 1/4" stem reducer	JGTRC3814

RO Unit Description	Part #
17 Indicator light	MIL
18 Low pressure reset switch	ES206B
19 3/8" X 1/4" male adaptor	JGMC3814
20 Flow restrictor plate	WFC34
21 Cup strainer for orifice plate	WFCS
22 200 PSI pressure gauge	WPGCBM200
23 Balanced pressure regulator	WFCV
24 Tank pressure switch	WPS580
25 Clamp for housing	*
26 Cap for housing with o-rings	*
27 3/8" nylon plug	NYP38
28 3/8" male elbow	JGME38
29 3/8" male connector	JGMC38
30 3/8" male elbow	JGME38
31 3/8" stem elbow	JGSEC38
32 3/8" union tee	JGUTC38
Low PSI switch (not shown)	PSL
120V relay (not shown)	ER202

RO Unit Description	Part #
120V ice cube relay (not shown)	ER204
Flush timer (not shown)	T23
Storage Tank Description	Part#
33 9 gallon water tank	WT9
34 100 PSI pressure gauge	WPGCBM100
35 Tank manifold block	WPM
36 1/2" stem elbow	JGSEC12

* Part is subcomponent of the housing assy.
Order complete housing assy. - FMH2540R

Quick Disconnect Fittings

VALVES	Description	Part #	FEMALE ADAPTORS	Description	Part #
	TUBE x TUBE				
	1/4 x 1/4	JBV14		3/8 x 1/4 NPTF	JGFC3814
	3/8 x 3/8	JGBV38GG			
	1/2 x 1/2	JGBV12			
	TUBE x THREAD				
	3/8 x 3/8 NPT	JGBV38			
TEES			STEM ELBOWS		
	1/4 x 1/4 x 1/4	JGUTC14		1/4 x 1/4 STEM	JGSEC14
	3/8 x 3/8 x 3/8	JGUTC38		1/4 x 3/8 STEM	JGSEC3814
	1/2 x 1/2 x 1/2	JGUTC12		3/8 x 3/8 STEM	JGSEC38
	1/2 x 1/2 x 3/8	JGUTRC1238		1/2 x 1/2 STEM	JGSEC12
UNION ELBOWS			MALE ADAPTORS		
	1/4 x 1/4	JGULC14		1/4 x 1/8 NPT	JGMC1418
	3/8 x 3/8	JGULC38		1/4 x 1/4 NPT	JGMC14
	3/8 x 1/4	JGRLC3814		3/8 x 1/8 NPT	JGMC3818
	1/2 x 1/2	JGULC12		3/8 x 1/4 NPT	JGMC3814
				3/8 x 3/8 NPT	JGMC38
				3/8 x 1/2 NPT	JGMC3812
				1/2 x 3/8 NPT	JGMC1238
				1/2 x 1/2 NPT	JGMC12
STEM PLUGS			MALE ELBOWS		
	1/4	JGTP14		1/4 x 1/8 NPT	JGME1418
	3/8	JGTP38		1/4 x 1/4 NPT	JGME14
	1/2	JGTP12		1/4 x 3/8 NPT	JGME1438
				3/8 x 1/4 NPT	JGME3814
				3/8 X 3/8 NPT	JGME38
STEM APAPTORS			STEM TEES		
	1/4 x 1/4 NPT	JGMT14		3/8 x 3/8 x 3/8	JGUTP38
	3/8 x 1/4 NPT	JGMT3814			
	3/8 x 3/8 NPT	JGMT38			
	1/2 x 3/8 NPT	JGMT1238			
STEM REDUCERS			UNIONS		
	3/3 x 1/2 STEM	JGTRC1238		1/4 x 1/4	JGUC14
	1/4 x 3/8 STEM	JGTRC3814		3/8 x 3/8	JGUC38
				3/8 x 1/4	JGRUC3814
				1/2 x 1/2	JGUC12
				1/2 x 3/8	JGRUC1238

Cartridge Filters

Sediment Filters

Description

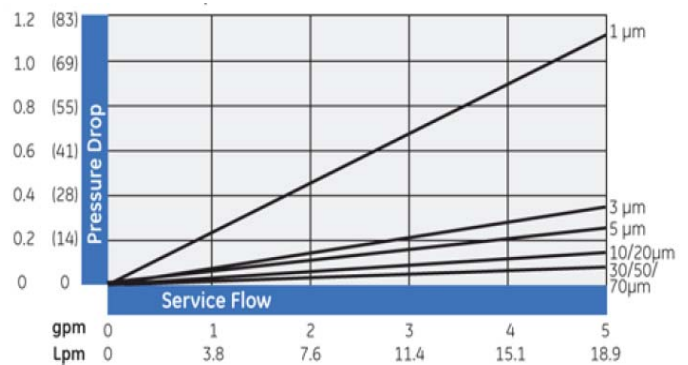
100% pure polypropylene melt blown microfiber depth filter with exceptional dirt-holding capacity. NSF and FDA certified.



Typical Applications

- Produce Misting
- Service Case Humidity
- Reverse Osmosis Pre-Filtration
- Warehouse Humidity
- Case Flush Systems

Flow Performance

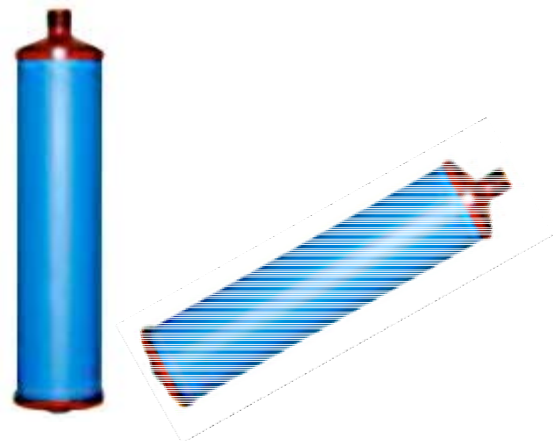


Part Number	Size	Rating
FCRB110	2.5 in. X 9.875 in.	1 micron
FCRB520	2.5 in. X 20 in.	5 micron

KDF Bacteriostatic Media Filters

Description

NSF certified high purity copper/ zinc alloy that is bacteriostatic and reduces a variety of contaminants from the water.



Typical Applications

- Service Case Humidity

Part Number	Size
FCKDF10	10 in.



Warranty

Corrigan Corporation of America warrants each system, manufactured and sold by them to be free from defects in material and workmanship for a period of two years from the time of shipment (first year covers parts and labor, second year covers parts only). Produce misting solenoids are warranted for three years. Produce misting timers are warranted for ten years. UltraMist™ mist bar and nozzle shut off are covered for case life, not to break, crack or leak at connectors. Reverse osmosis membranes are warranted for one year provided proper filter and preventative maintenance service has been executed and proper feed-water pre-treatment has been in place from time of installation.

Coverage is limited to properly installed and maintained equipment. In addition, these guarantees are dependent upon installation of appropriate Corrigan pre-filtration and factory authorized replacement filter cartridges. Warranty does not cover service items such as filters and damage due to misuse. This warranty does not obligate Corrigan Corporation of America to bear the cost of labor after initial twelve-month period or freight charges in connection with the replacement of defective parts, nor shall it apply to any product upon which repairs or alterations have been made, unless authorized by the manufacturer or his authorized agent. Corrigan Corporation shall in no event be liable for consequential damages or contingent liabilities arising out of the failure of any product, its power unit or their accessories to operate properly. No express, implied or statutory warranty other than the herein set forth is made or authorized to be made by the manufacturer. Failure to notify manufacturer prior to any repair work performed within the warranty period may void warranty.

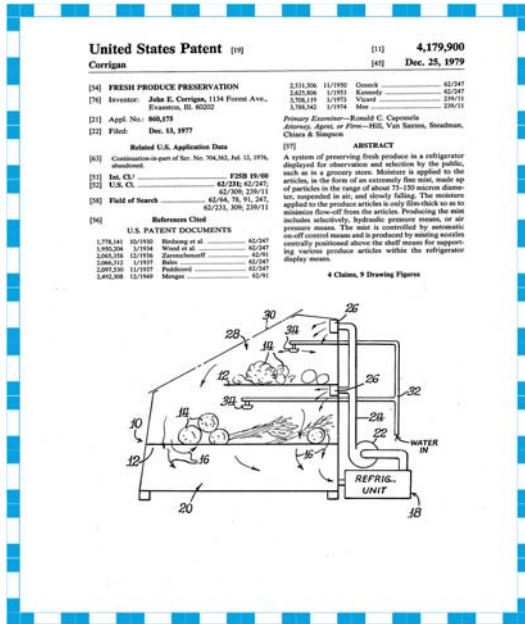
All warranty inquiries should be directed to the manufacturer at:

Corrigan Corporation of America
104 Ambrogio Drive
Gurnee, IL 60031
800.462.6478

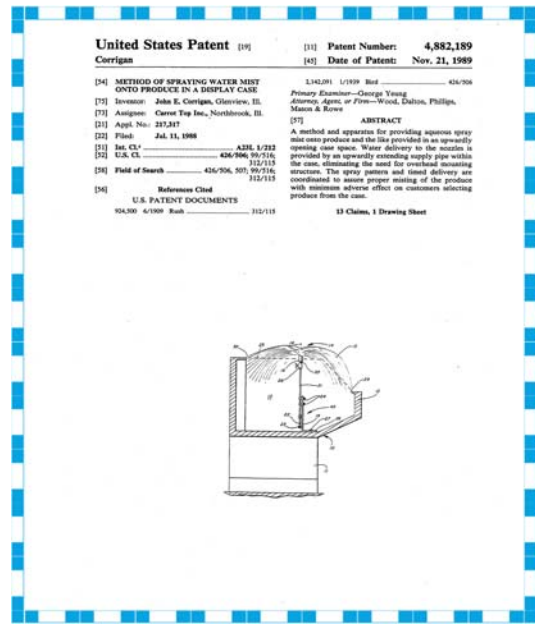


Intellectual Property

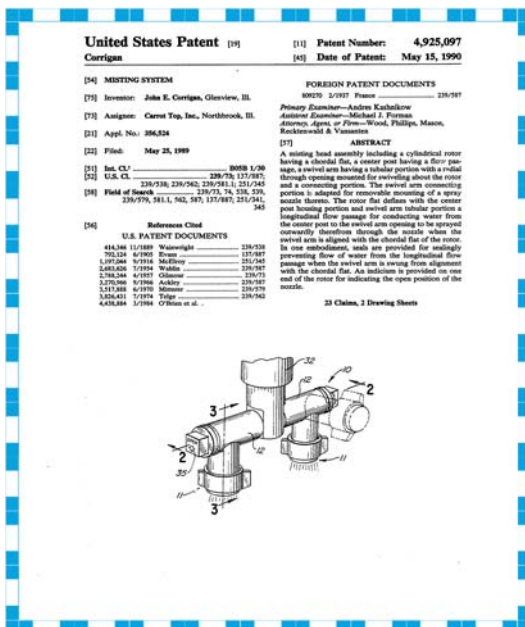
Corrigan Corporation invented produce misting and has remained the industry technology leader through consistent, well-engineered design improvements. Below are a few of the patents granted to Corrigan Corporation that progressed perishable produce preservation.



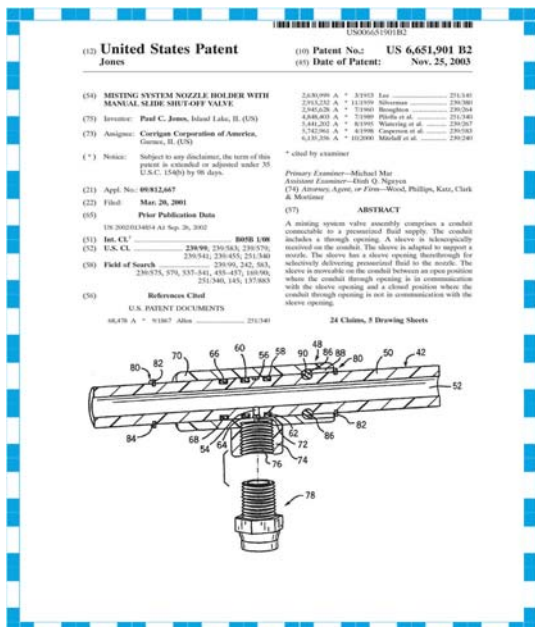
The original patent on produce misting dated 1979.



A method patent for produce misting.



The original misting head patent which set the standard.



The market leading UltraMist™ head patent.

White Papers and Case Studies

White Papers

Microflora Changes in Misted and Nonmisted Broccoli at Refrigerated Storage

Temperatures, Faridah Mohd-Som, L. Art Spomer, Scott E. Martin and Shelly J. Schmidt

Misting Affects Market Quality and Enzyme Activity of Broccoli During Retail Storage,

M.M. Barth, A.K. Perry, S.J. Schmidt, and B.P. Klein

Misting Effects on Ascorbic Acid Retention in Broccoli During Cabinet Display,

M.M. Barth, A.K. Perry, S.J. Schmidt and B.P. Klein

Grocery Humidity System Analysis and Redesign,

Department of Industrial and Enterprise Systems, University of Illinois, M.G. Traverso, Z. D. Alexander, B. Aggen

Drop Size Characterization and Analysis of Proprietary Air Atomizing Nozzles,

P. Bramsen, Adel A. Alkhatib, K. Proano

Case Studies

Slaughterhouse Case Study

The problem: Costly shrink was occurring during the 24 hour primary chilling process, where fresh carcasses are spaced in a room designed to slowly reduce the core temperature. Corrigan was asked to maintain carcass weight while eliminating the moisture that had previously collected on walls and dripped from the cooler ceiling.



A dry, non-condensing fog, droplets that are so small they bounce off surfaces and very quickly raise the %RH of the chill room.

High relative humidity levels are needed to help with carcass weight loss and ensure quality chilling time.

The solution: A dry fog with droplets that are so small they bounce off surfaces and are quickly absorbed in the atmosphere raising relative humidity to the 90% RH set-point.

The result: The VaporPlus™ warehouse humidity system reduced the carcass shrink from 3.0% to 1.5%. That's a savings of \$40.50 per hide on a 900 pound beef carcass valued at \$3.00 per pound. The system paid for itself in two weeks! And no moisture collected on the ceilings or walls.

Open Seafood Case Issues and Solution

The design of open seafood cases is appealing to the shopper. Sleek, minimalistic and definitely open.



One VaporPlus™ nozzle fogs the entire display.

Trying to keep seafood presentable and fresh has always been a challenge. The drying effects of refrigeration on seafood is well known. Open seafood cases which readily allow water to evaporate into the drier surrounding air, have only compounded this difficult issue.

Fortunately, Corrigan Corporation has an open case solution that promotes longer shelf-life, reduces shrink and can even eliminate the need for ice.

Our nozzle design emits a controlled micron-sized water vapor resulting in a gently rolling fog. We strategically place the nozzle above the open case allowing the fog to cascade downward onto the seafood display area. Lastly, we control the system inlet air and water pressures as well as the on/off time to maintain the required relative humidity to maximize your seafood shelf-life.

The result is an esthetically pleasing open seafood case with a fog cover providing an overall fresher display.

Our customers' report: it's a real show stopper. Shoppers see the cloud from the other end of the store and are instantly attracted to the display.

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Corrigan Corporation's manufacturing facility is located thirty-five miles north of Chicago, IL. We are centrally located in the United States with easy access to five interstate highways and three major airports. This strategic location provides for cost efficient material shipping lines, a well-educated work force, and a central base for our Service Group.

Corrigan also operates a North Carolina office to properly service a key Southeast geographical area.



**Corrigan Corporation of America
104 Ambrogio Drive
Gurnee, IL 60031
800.462.6478**

**sales@corriganmist.com
service@corriganmist.com**

