



Delivers Fresh!

Without the Wet

Préserve™ Perishable Preservation System for Island Cases

- True dry fog (5-micron, non-wetting)
- Surrounds produce with proper humidity levels
- Reduces potential "slip and fall" claims
- Quiet operation
- No FDA mandated service contract required
- Clean, closed plumbing system. Exceeds health department requirements
- Reduces all produce shrink
- Perfect for produce not traditionally misted
- Self-sanitization that cleans system and extends produce life
- No compressed air needed
- Very low maintenance
- Rolling fog attracts customers

Produce Preservation System for Island Cases

Préserve™ is a patented, non-wetting fogging system designed to keep produce fresher, longer. Using ultra-fine 5-micron droplets, it creates a high-humidity environment that slows transpiration and extends shelf life—all while consuming minimal energy and water. Unlike traditional ultrasonic systems, Préserve™ uses point-of-use nebulization nozzles and a closed-loop design with no standing water, eliminating health risks

associated with open water reservoirs. It exceeds health department standards for safety and is NSF certified, meeting rigorous independent testing for public health and sanitation. For added protection and freshness, the integrated TriOBreeze™ activated oxygen system automatically sanitizes both the system and the case—reducing pathogens and cutting food waste.



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



Energy & Water Saving Attribute	Energy & Water Saving Factors
Préserve's dry fog water usage is optimized for precise humidity control	<ul style="list-style-type: none">• Water usage is 58% less than a standard produce misting system• Water usage is 86% less than marketed fog/mist combination products• Saves over 60,000 gallons of water per year compared to fog/mist combination products*
Préserve's dry fog electricity consumption is lower than other systems	<ul style="list-style-type: none">• Préserve utilizes a 25W power supply per 8-foot section• Fog and mist combination compressor units use approximately 600 W• Ultrasonic nebulizer units that blow dry fog from a tank reservoir use 500W blower/control systems
Préserve's dry fog high humidity level control reduces produce shrink rate at store level	<ul style="list-style-type: none">• Less water usage required in agriculture• Less trucking energy from field to consumer• Less transportation of workers to handle produce
Préserve's materials of construction are recyclable	<ul style="list-style-type: none">• Stainless steel, recyclable plastics, and recyclable metals are utilized in all assemblies

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

