



Hydrafog™

Engineered to hydrate perishables
and designed to attract customers.





WHISPER-QUIET

At less than 30 decibels, the patent-pending HydraFog™ system is remarkably quiet.



NON-WETTING

The adjustable dry fog flow is ideal for meat, seafood, cheese, deli and specialty display cases.



RELIABLY ENGINEERED

HydraFog has a closed plumbing system that only requires simple, clean-in-place preventative maintenance.



Elegant stainless steel design with no tubing or wires visible. Available with a 90° or 45° interchangeable nozzle.



Adjustable vent holes allow for various levels of fog.



Touch screen controller with full-color LED display and easy navigation.



PROVIDES HIGH HUMIDITY TO PERISHABLES

- Ideal for meat, seafood, cheese, deli and specialty display cases
- Installed above the product and adaptable to various case styles
- Maintains a fresh, natural appearance and extends product shelf life and marketability
- Preserves product weight, thus producing higher returns at the scale
- Attracts customers with an appealing product and gentle rolling fog
- Eliminates the need to ice seafood displays

PRECISION FABRICATION

Each unit is engineered for reliability and precision fabricated to ensure flawless operation.



Hydrafog™

SPECIFICATIONS

Water Filtration

- 0.45 micron filter
- Corrigan 100% KDF antibacterial filter

Reliable, High Pressure Pump

- High efficiency fractional HP, 110V motor
- Plunger pump built to ISO 9001 standards
- Compact design
- Forged manifold with lifetime warranty

316 Stainless Steel Diffusers

- Standing tube with 90° bend
- Standing tube with 45° bend
- Additional diffuser styles in development

HMI Touch Screen Control Display

- NEMA 4X (indoor) display face
- RJ45 Ethernet Port
- USB-A Port for data logging

PLC Control (Programmable Logic Controller)

- Interface with refrigeration control systems
- Remote monitoring available

Patent Pending



Additional

- Stainless Steel Fittings
- High Pressure Tubing
- High Pressure Solenoid Valves
- Noise Level < 30 dB
- Optional MP3 Audio Marketing



Optional Ozone System

- Fresh and safe seafood
- Natural and safe way to kill bacteria





Our Story

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 the company continues his innovative lead, expanding beyond automatic produce misting equipment to become a market leading manufacturer of humidification and water filtration technologies.

We are proud to reinvest in the research and development of future innovative products and currently have numerous pending patent applications in addition to our issued patent portfolio.



Worldwide Sales / Nationwide Service

Corrigan Corporation of America

104 Ambrogio Drive, Gurnee, IL 60031

800-462-MIST (6478) • Fax: 847-263-5944 • sales@corriganmist.com

www.corriganhumidity.com • www.corriganmist.com