



True Dry Fog

Non-Wetting

Maintains Proper Humidity Levels Throughout the Case

- Most energy efficient system in the industry
- No FDA mandated service contract required
- Clean, closed plumbing system that exceeds health department requirements.
- Full coverage, quiet operation
- No compressed air needed
- Very low maintenance
- Can be installed above the product to accommodate various case styles
- Perishable items maintain a fresh, natural appeal
- High humidity equates to less shrink
- Longer shelf life
- Ice can be eliminated in seafood cases
- Protects display from drying effects of refrigeration



Perishable Preservation System

Préserve is a non-wetting, 5-micron fogging system that protects meat, seafood, deli, and prepared foods in service cases. The system creates a high humidity environment that prohibits moisture loss and extends product life.

Préserve requires low energy and water consumption and is uniquely engineered to be easy to maintain. The patent pending point-of-use technology is the only nebulizing system on the market without an open reservoir. The clean fog is created using a closed plumbing system, exceeding health department requirements.

Engineered to maximize versatility, the system is installed above the product to accommodate all case styles.

SYSTEM COMPONENTS



Préserve Nebulizing Nozzle

5-micron dry fog nozzles raise humidity levels throughout the case protecting perishables.



Préserve Controller

Preferred humidity level is easily achieved with flexible settings.



For Fresh and Safe Seafood

Activated oxygen technology is a natural and safe way to kill bacteria. Easily added to Préserve, TrioBreeze produces activated oxygen fog to extend product life, keep cases cleaner and reduce odors.

