





## Maintains Proper Humidity Levels Throughout the Case

- Can be installed above the product to accommodate various case styles
- Most energy efficient system in the industry
- No FDA mandated service contract required
- Clean, closed plumbing system.
  Exceeds health department requirements
- Full coverage, quiet operation
- No compressed air needed
- Very low maintenance

- 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



Optional Activated Oxygen Technology for seafood case sanitization



A Reputation for Creating Value Through Quality Equipment Since 1979

