

Deli

Seafood

Corrigan humidity will increase your sales and profits

High humidity equates to less shrink • Longer shelf life • Product holds its marketability

Gently rolling fog attracts customer and protects display from drying effects of refrigeration

Perishable items maintain a fresh, natural appeal • Products can stay in case longer, including overnight

Better scale weights • Ice can be eliminated in seafood cases

A Reputation for Creating Value Through Quality Equipment



Member
WATER QUALITY
ASSOCIATION



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



- Simple timer operation (or easy to set humidistat)
- 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 NSF169

VaporPlus™

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

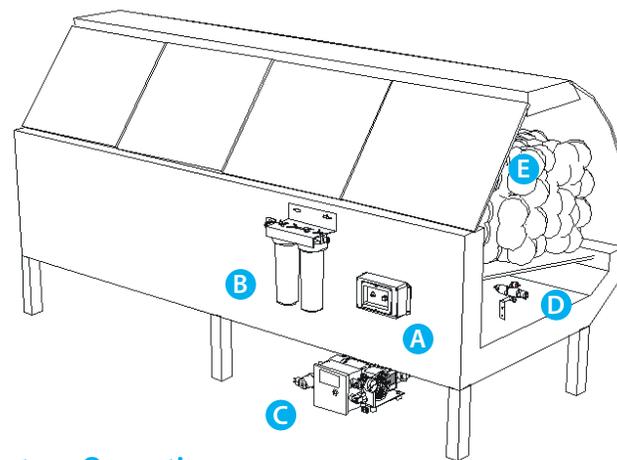
Low profile design for installation ease with adjustable water regulator for added humidity control.

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.



System Operation

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

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

Nationwide Service / Worldwide Sales

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