

Product Name: FogMist™ Track

Overview:

Prodew FogMist™ Track produces a visually pleasing fog in produce, meat, seafood, cheese, deli, and floral displays while simultaneously maintaining vital humidity levels to extend product life by up to 2 days.

Application:

Prodew's FogMist™ Track can be used both in produce cases as well as in meat and seafood cases with the same result: Shelf life is extended and products look fresh and appealing.

- Features:**
- Track is equipped with Prodew's FogMist™ tips
 - Tracks can be adjusted to increase or decrease humidity
 - A double-headed compressor will run 34 tips
 - Individual shut-off valves
 - Customizable track length
 - Customizable distance between nozzles
 - Humidifies evenly without wetting the cases
 - Produces a dry fog, eliminating wet floors



Flow Rate	0.0625 (1/16) GPH per tip
Drop Size	7 - 10 microns
Min Air PSI	15 - 20 PSI
Material	Polypropylene
Connections	1/4 in Quick Connect
Min Water PSI	35 PSI

System Controls



Compressor



Control Box



Timer