

FRESH PRODUCE FOG SYSTEM



Mr Nozzle's Eurocooling misting systems keep humidity levels in the environment at optimal values, stopping the dehydration process.



You can offer your customers attractive fresh produce that looks like it's just been harvested, thanks to Mr Nozzle's Eurocooling System of producing humidity control for sales displays that prevents dehydration of fruit and vegetables.

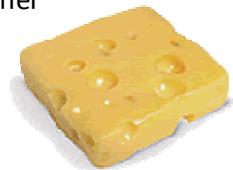
Fresh produce can be subject to significant weight losses caused by dehydration: for fruit and vegetables it can be from 15 to 58%, for meat and fish 15%, for cheese 7%. The resulting economic losses can be truly significant.

Eurocooling from Mr Nozzle offers retailers exceptional advantages. By reducing the weight losses of the products in question by up to 90% and extend the freshness by up to 72 hours, turnover can be enhanced and the losses on fruit and vegetables can be limited to a minimum and also reduce some odours which may occur.



Refrigerated and unrefrigerated displays and storage areas normally are of low humidity less than 50 to 60%. This can cause rapid deterioration of most green grocery products, which become soft and spongy, lose weight, change colour, over ripen and start to look less than inviting.

On the contrary, produce that is correctly humidified looks like it's just been gathered (fresh and moist surfaces), crisp and fresh (bright colours). The benefits of rehydration can be even further enhanced if produce is humidified soon after harvesting and delivery to the stores.



Most supermarkets give increasing emphasis to their fruit and vegetable display areas. The range of products and their correct sequencing, lighting, presentation and greater quality are key



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elements in achievement of excellent results.

It has been clearly demonstrated that a store can be chosen above the others based on the perceived image, freshness and price of the products offered.

Dehydrated products damage the image of freshness and seriously affects sales results. Mr Nozzle's Eurocooling allows staff costs to be reduced and be more productive as they don't need to be forced to spray the produce to moisten or move it to a cooler space.

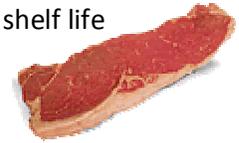
HOW IT WORKS:

Water from a mains supply is filtered and fed to a special pump that pressurises it to 70 bar (1000 psi). Specially designed nozzles are supplied by high pressure nylon lines and quick attach fittings to atomise billions of droplets to 10 microns in size to produce a thin fog that will refresh the atmosphere without wetting and keeping the right temperature and humidity levels.

This fine mist or fog creates no unpleasant sensations for customers in range of the spray, and forms a very thin layer of fog over the produce, protecting and



freshness and enhance their shelf life and appearance.



The versatility of the system allows us to adapt it for all types of product displays, including vertical and horizontal cabinets and stand-alone displays, etc, and in storage areas we can create controlled humidity zones in a cheap and simple way.

SAVINGS:

The Eurocooling pumps are available with an optional inbuilt timer to control the spray intervals and the humidity. Ideal timing of 4 to 10 seconds on every 10-15 minutes. Water consumption for a medium system of 40 nozzles is 30-50 litres every 24 hours. Electrical power consumption is very low. Maintenance is

limited to a minimum; and this in turn gives a very low running costs.



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