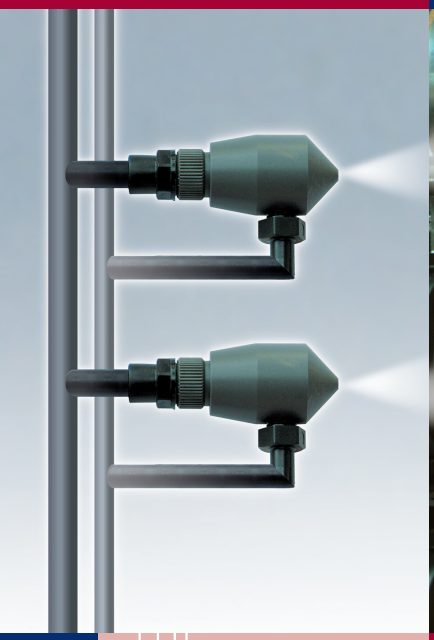
Wineries

DRYFOG
Controlled Humidity

Prodew
MISTING & HUMIDIFICATION



Superior Solutions for Controlled Humidity

DryFog saves costs by reducing wine evaporation

- Dry fog system – Quality high-end technology
- Increasing humidity without wetness
- Reduces wine evaporation
- Saves "topping" and "angle share" costs

Superior Quality

The DryFog controlled humidity system is outstanding in both performance and dramatic cost savings. The patented dry fog solution creates and controls high humidity conditions without wetting. As a result, wine evaporation is reduced, **saving on major "topping" and "angels' share" costs.**

Patented Technology

DryFog's cutting edge solution includes the Tabor Atomizer – a uniform dry fog technology that combines low-pressure compressed air with water at atmospheric pressure to create vaporizing micro-droplets, ranging in 2-10 microns in diameter. The uniform dry fog **immediately evaporates** into the air - **increasing humidity without wetness.** The large atomizer orifice (1.5 mm in diameter) **significantly reduces clogging for very low system maintenance and operation costs.**

Optimum Performance

DryFog's sensors operate where other RH meters fail; it operates at relative humidity up to 98%.

Cost Savings

Wine ageing in barrels for 3 years can lose up to 14% of its volume when stored at 60% RH. **DryFog increases RH and is able to maintain it at higher levels up to 95%**, which results in reduced losses by 80%.

Return on Investment

DryFog's record and performance demonstrate a **high return on investment, showing results and profits within the same year.** The system is modular and easy to maintain, with low operational costs.

Proven Results

With over 800 installations around the world, DryFog's solution provides continual humidity control to leading wineries. For client references please contact us.

Benefits

- Proprietary dry fog system
- Increased humidity without wetness
- Minimizes clogging
- Immediate evaporation into the air
- Fully automated control
- Modular system, for a wide range of applications and volumes

Estimation of Evaporative Loss From Barrels (% per Year)

Temperature		Relative Humidity											
°C	°F	40	45	50	55	60	65	70	75	80	85	90	95
10.0	50.0	4.78	4.42	4.04	3.85	3.28	2.90	2.52	2.15	1.77	1.39	1.01	0.63
11.0	51.8	5.12	4.72	4.31	3.91	3.51	3.10	2.70	2.29	1.89	1.48	1.08	0.68
12.0	53.6	5.47	5.04	4.51	4.18	3.74	3.31	2.88	2.45	2.02	1.58	1.15	0.72
13.0	55.4	5.84	5.38	4.92	4.40	4.00	3.53	3.07	2.61	2.15	1.69	1.23	0.77
14.0	57.2	6.23	5.74	5.25	4.76	4.26	3.77	3.28	2.79	2.29	1.80	1.31	0.82
15.0	59.0	6.65	6.12	5.60	5.07	4.55	4.02	3.50	2.97	2.44	1.92	1.39	0.87
16.0	60.8	7.06	6.52	5.96	5.40	4.84	4.28	3.72	3.18	2.60	2.04	1.48	0.92
17.0	62.6	7.55	6.95	6.35	5.76	5.16	4.56	3.97	3.37	2.77	2.18	1.58	0.98
18.0	64.4	8.04	7.40	6.77	6.13	5.50	4.86	4.22	3.59	2.95	2.32	1.68	1.05
19.0	66.2	8.56	7.88	7.20	6.53	5.85	5.17	4.43	3.82	3.14	2.40	1.79	1.11
20.0	68.0	9.10	8.38	7.66	6.94	6.22	5.50	4.78	4.06	3.34	2.52	1.90	1.18

This table is useful for estimating the % wine loss per year under various temperature and humidity conditions. The table only applies to conditions close to Sterling's: table wine stored in tight-grained, 225 lit. Chateau (thin-staved) barrels in non-windy areas, etc.

Technical Specifications:

Tabor Atomizer	DryFog Sensors
Water inlet pressure: Atmospheric (or 1 Bar pressure)	Electrical Input: 12 V DC.
Water flow rate: 4 - 6 liters per hour	Sensor Output: 4-20 mA
Droplet size: 2 - 10 microns	Communication: RS 232 /485
Vacuum level: 6 - 7 m water column	Temperature Operating Range: -2o C to +50o C
Nozzle orifice: 1.5 mm	Relative Humidity Range: up to 98%
Airflow rate: 55 - 60 liter per min	
Air inlet pressure: 6 bars.	

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