

Ripening
Bananas &
Citrus Fruit

DRYFOG
Controlled Humidity

Prodew
MISTING & HUMIDIFICATION



Superior Solutions for Humidity Control

DryFog solution for ripening increases shelf-life and quality

- ▶ Dry fog system – Quality high-end technology
- ▶ Increase humidity without wetness
- ▶ Extends shelf life in cold storage and ripening room applications
- ▶ Prevents brown spots on bananas
- ▶ Applies to citrus fruit ripening
- ▶ Maintains product firmness

Superior Quality

The DryFog controlled humidity system is outstanding in both performance and significant cost savings. The patented dry fog solution creates and controls high humidity conditions without wetting. DryFog solutions are perfect for ripening rooms that prepare green fruit for sale eliminating the need for ethylene treatment. DryFog **extends shelf life** and prevents the fruit from drying out dramatically **increasing quality and reducing cracking and bruising**.

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%.

Added Value

DryFog solution strengthens any brand name by improving the product's quality resulting in increased profit.

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 thousands of installations around the world, DryFog's solution provides continual humidity control to leading ripening facilities. For client references please contact us.

Benefits

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

An independent banana grower's association's results

Temperature in 0° Celsius Ripening Period		Daily Ripening Chart							
4 Days	18°	18°	16.5°	15.5°	14.5°				
5 Days	16.5°	16.5°	16.5°	16.5°	15.5°	14.5°			
6 Days	16.5°	16.5°	15.5°	15.5°	15.5°	14.5°	14.5°		
7 Days	15.5°	15.5°	15.5°	15.5°	14.5°	14.5°	14.5°	14.5°	
8 Days	14.5°	14.5°	14.5°	14.5°	14.5°	14.5°	14.5°	14.5°	14.5°
	Day 1	Day 2	Day 3	Day 4	Day 5	Day 6	Day 7	Day 8	

1	2	3	4	5	6	7
Green	Light Green	Light Green with Light Yellow	Yellow with some green	Yellow with green at ends	Full Yellow ends	Yellow with Brown Spots
Natural Green	First Change in color as a result of ripening	Clear Change in color - Ready for market in cold weather	Ready for market in cold weather	Ideal color for retail sale	Ready for sale and for eating	Fully ripened with aroma
						

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: -20 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.	