

Product Name: Aguatronics™ Block

Overview:

Prodew Aguatronics™ Block produces a visually pleasing fog in meat, seafood, cheese, and deli displays, as well as small to medium storage rooms, while simultaneously maintaining vital humidity levels to extend product life by up to 2 days.

Application:

Prodew's Aguatronics™ Block can be used both in meat and seafood cases to extend shelf life while keeping products fresh and appealing.

Features:

- Block is equipped with Aguar's Aguatronics™ tips
- Blocks can be adjusted to increase or decrease humidity
- A double-headed compressor will run 16 blocks
- Customizable for all case sizes
- Humidifies evenly without wetting the product
- Creates a dry fog with an attractive, dramatic effect



| System Specs | |
|---------------|---------------------------|
| Flow Rate | 0.0625 (1/16) GPH per tip |
| Drop Size | 7 - 10 microns |
| Min Air PSI | 15 - 20 PSI |
| Material | durable plastic housing |
| Connections | 1/4 in QC |
| Min Water PSI | 35 PSI |

System Controls



Compressor



Control Box



Timer