

Lakeside Fogger

Meat Counter Humidifier

The relative humidity in refrigerated fresh meat counters is typically a very low 40%. This dry atmosphere has a harmful effect on products displayed.

The Lakeside Fogger for fresh meat serve-over counters cuts dehydration and raises humidity to 98%+, bringing many benefits to butchers.

The Fogger works by a process of ultrasonics which produces moisture in the form of a fog. The level of fog can be turned up or down, so that it is hardly visible. The Fogger runs continuously to provide constant protection against dehydration and minimum wetting of product and trays.



Three unit Fogging system



Counter humidified with Fogger



Counter humidified with Fogger

Benefits

- Reduces labour costs: meat keeps fresh on counter overnight
- Reduces waste
- Reduces trimming
- Reduces weight loss
- Maintains freshness
- Increases shelf-life
- Increases visual appeal
- Increases sales: bolder display and longer on the counter.

Features

- Compact, slim-line unit
- Dial to adjust to desired fog level
- System shut-down during defrost
- High degree of microbiological protection
- Fail safe system shut down
- Ultra violet sterilisation
- Reverse osmosis water filtration.