

Nebulization

NEBULIZATION IS THE DIFFUSION OF A FINE DRY FOG COMPOSED OF PURIFIED WATER AND AIR THAT HUMIDIFIES FRUITS AND VEGETABLES AND ALLOWS THEM TO NATURALLY ABSORB WATER WITHOUT WETTING THEM.

ABOUT

- Suitable for wall-cases or island tables
- Can be retrofitted to any existing furniture
- Entirely customizable



Increase store attractiveness and boosts sales



Saves labour time



Extends product lifecycle between **1 to 4 days**



Reduces breakage **up to 50%**



Limits weight loss **by 50%**



Controlled humidity rate **up to 95%**

TECHNICAL REQUIREMENTS

- Potable water
- 2x standard GPOs



Preserves the organoleptic qualities of produce



Ends the need for plastic packaging & wrapping



sales.apa@areco.fr



0296 022 939



12/12 Homepride Ave, Warwick Farm, NSW 2170



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Present in more than 650 stores in Australia and New Zealand, as well as 4000 stores worldwide, nebulization is an acclaimed solution endorsed heavily by shoppers. In fact, nearly 90% of shoppers** think that nebulization gives fresh products a better appearance and prevents them from drying out. As a founding signatory of the Australian Food Pact Areco nebulization has also been proven to reduce food waste and plastic packaging thereby supporting shoppers' increasing demand for sustainability.

***Study conducted in 2019 by the French Institute of Public Opinion from a sample of 1005 shoppers.*

PRICES START AT
\$15 500
FOR A 12 FEET WALL CASE

FEATURES

- Legionella warranty.
- Remote monitoring via the Internet of Things (IoT).
- Option for humidity and temperature sensors.
- Multiple diffuser options.
- 7-stage filtration system.



Island nebulization



Scan for more!



Wall case nebulization