

# Areco® Seafood

Nebulization creates the optimum environment for seafood merchandising

Seafood is a delicate product that demands an ideal environment to remain fresh and appealing. Areco® assures the optimum temperature and humidity levels required by all seafood products.

Reduces chance of leakage and odor in open cases.

100%  
FRESH & NATURAL



Increased sales up to 30%!!

Based on Customer testimonials

#### RETURN OF INVESTMENT

- Low water and energy consumption: less than \$7 per month for both utilities
- Saves up to 2 hours of labor per day spent refilling ice in the case
- Slows weight loss which extends shelf life of fish

Areco® Nebulization	Misting Systems
Visual freshness leads to impulse purchases. Gills maintain their bright, red color.	Skin and meat separate due to excess water collecting on the product. Increases spoilage.
Our ability to tailor to any display (new or existing) and customize diffusion gives our system a personal touch.	Very inconsistent spraying with no control over direction of the nozzles. This leads to unpredictable humidity and temperature, inhibits the view of the product, and can cause issues with surrounding technology.
The system is discrete in size and sound.	The system uses loud, pressurized air and water.

Visit our website : [www.areco-nebulization.com](http://www.areco-nebulization.com)



**areco**  
NEBULIZATION  
Providing maximum freshness



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Increase the profitability of your display with our nebulization system

## BENEFITS OF OUR TECHNOLOGY:

Studies show that fish products stay fresh and suitable for sale up to 2 days without drying out!

Total flexibility of diffusion and humidity in different areas of the case depending on products' needs



- Nebulization movement attracts customers and leads to impulse purchases.
- Patented cooling system in non-refrigerated cases keeps products at the proper temperature without risk of freezing overnight.
- Nebulization shields products against light, flies, heat and other harsh environments.
- Maintains equal temperature of all stacked fish in open cases.

Areco® Nebulization	Misting Systems
Small droplets humidify the air without wetting surrounding objects (products, customers' hands, floor)	Water collection on surfaces and floors creates a risk for slip and falls.
Maintain cool temperatures with an even envelope of humid air to ensure an optimum environment for healthy fish storage.	Fish is cooled by water collecting on the product which increases the risk of bacterial growth and weight gain.
Peace of mind with optimal clean water through 6 levels of filtration; your fish will taste better and the water is of the utmost cleanliness.	Only using one filter creates a risk of contamination and does not help with the taste. Must purchase separate filters for improved water quality.
Areco®'s certified and insured Thermosure® cleaning process and maintenance program protect against possible bacterial growth. Easy to disassemble and clean.	Small pipes are very difficult to access and clean and require chemical rinsing such as chlorine. Risk of bacterial build-up.

Please contact your local distributor for sales and service:

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