

Areco[®] Meat

Nebulization creates the optimum environment for meat merchandising

Meat 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 meat products.

Increase daily overall profit by up to 2-5% from moisture retention alone.

100%
FRESH & NATURAL



Increased sales up to 25%!!

Based on Customer testimonials

RETURN OF INVESTMENT

- No plastic wrap required, which saves plastic and your butcher's time (3 hours per day on average).
- Low water and energy consumption: less than \$7 per month for both utilities.

Areco [®] Nebulization	Misting Systems
Visual meat freshness leads to impulse purchases. Products maintain color and look more appetizing.	Water droplets collecting on the meat causes discoloration and bacterial growth. Excess water dilutes the blood and causes unwanted drainage.
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 the 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



areco
NEBULIZATION
Providing maximum freshness



Areco® Meat

Increase the profitability of your display with our nebulization system

BENEFITS OF OUR TECHNOLOGY:

Meat products stay suitable for sale an average of 1 to 2 days longer and retain their attractive color for up to 1.75 days longer.



- Nebulization movement attracts customers and leads to impulse purchases.
- Total flexibility on diffusion of humidity in different areas of the case depending on product's needs.
- Nebulization shields products against light, flies, heat and other harsh environments.
- Reduces chance of leakages in display cases

Areco® Nebulization	Misting Systems
Maintain cool temperatures with an even envelope of humid air to ensure an optimum environment for healthy meat storage.	Meat 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 meat 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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