

Areco® Produce

Nebulization creates the optimum environment for produce merchandising

Produce is a fragile product that demands an ideal environment to remain fresh and appealing. Areco® assures the optimum temperature and humidity levels required by all fruits and vegetables.

Reduces waste by up to 50%.

100%
FRESH & NATURAL



Increased sales up to 30%!!

Based on Customer testimonials

RETURN OF INVESTMENT

- Products can stay on the shelf overnight because the temperature and humidity is constantly regulated (saves up to 1 hour of labor per day)
- Low water and energy consumption: less than \$7 per month for both utilities.

Areco® Nebulization

Visual freshness leads to impulse purchases. Fruits and vegetables retain their bright colors and look more appetizing.

Our ability to tailor to any display (new or existing) and customize diffusion gives our system a personal touch.

The system is discrete in size and sound.

Misting Systems

Water droplets collecting on the produce causes weight gain and bacterial growth.

Very inconsistent spraying with no control over direction of the nozzles. Leads to unpredictable humidity and temperature. Inhibits the view of the product.

The system uses loud, pressurized air and water.

Visit our website : www.areco-nebulization.com



areco
NEBULIZATION
Providing maximum freshness



Areco® Produce

Increase the profitability of your display with our nebulization system

BENEFITS OF OUR TECHNOLOGY:

Studies show that produce stays suitable for sale up to 3 days longer on average

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
- Reduces chance of leakages in display cases
- Up to 30% increase in sales during afternoon rush hour due to improved quality throughout the day
- Completely organic: water and air only
- Produce retains its crisp texture for longer
- Nebulization shields products against light, flies, heat and other harsh environments
- No refrigeration required

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 produce storage.	Produce 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 produce 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:

areco
NEBULIZATION
Providing maximum freshness

