



FISH

Longer freshness and higher quality through mist

Consumers judge fish based on its visual appearance. That is why it is essential for your products to look fresh and of high quality at all times. One obstacle to achieving this is the need for refrigeration which draws moisture from your products, causing the fish to lose weight and be often hidden under a layer of ice. Additionally, colours may shift and oxidation may occur so that the fish appears less fresh.

“Dry mist” technology developed by Contronics will help you counteract this effect.

Our systems make the finest mist from the purest water, which will surround your fish like a blanket. As it evaporates, the humidity around your products rises. Your fish loses no more moisture and retains its colour and weight, without getting wet.



*Optimal quality and
a fresh appearance.*

Advantages:

In addition to longer shelf life and improved freshness, our “dry mist” technology offers additional advantages, such as:

- Higher revenue on account of superior quality and the “show” of the mist above your display;
- Reduced waste by no longer having to cut off unappealing parts of the fish;
- Better weight retention;
- More appealing presentation: packaging or foil is unnecessary and your products need not be hidden under a layer of ice;
- No condensation on the fish, making “dry mist” very suitable for fillets;
- The natural cooling effect helps you save on energy;
- Scares off flying insects and cuts back on unpleasant smells;
- Lifelong warranty and maintenance agreement.



Carrefour, France

For any display

Our systems can be easily integrated into any existing refrigerators and displays. The amount of mist and how it is divided over the display can be easily regulated.



Fish specialist De Bie, Eindhoven

“Thanks to the dry mist, my products stay fresh for longer and the negative effects of refrigeration are greatly reduced.”

Fish specialist Arie Schot, Bergen op Zoom

Contronics

Our mission is to do our share in the battle against food waste. Our ultrasonic “dry mist” technology has helped us do this for decades — and not just us. Among our customers more than 26,000 systems are currently in use worldwide.

With the support of over 30 international distribution partners, Contronics is a leading name in the fresh food supply chain, partly due to the reliability and guaranteed hygiene of our systems.

Contronics offers

- Tailored consultation regarding application in your store, without obligation;
- Support through all stages, from planning to installation;
- Service and maintenance.

Don't hesitate to contact us

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