



3T MAKİNE

RAYON HUMIDIFICATION





Exposure of the products exhibited in greenery sections in markets and greengrocers to dry air causes them to lose their vitality and freshness in a short time, and their shelf life is shortened.

With the nano micron fogging method, which is activated automatically for 24 hours, the shelf life of the products is preserved for a long time without losing its vitality.



The products harvested at their current temperatures in summer are cooled down to 2 to 4 ° C while being delivered to markets or customers. If the crop has been harvested at a temperature above 20 ° C, the cooling process required to cool the crop to storage temperature which damages the crop. Therefore, it is necessary to moisten the product during or immediately after the cooling period.

The workbench products exposed to cooling are regained with moisture through the air with the fog released after the cooling process. At the same time, permanent moisture is supplied to prevent moisture loss during the next cooling cycle.

The humidification cycle proceeds in sequence, followed by 15 minutes of cooling followed by a 5 minute fog delivery. This cycle continues until the harvested product reaches the desired temperature. Moistening the products can extend the time to be displayed on the countertop and minimizes the losses due to waiting.



Çağdaş Marketler (50+ Branches)
Makro Market
Gimat Gross
City Gross
Başakşehir Kasap Manav Şarküteri

