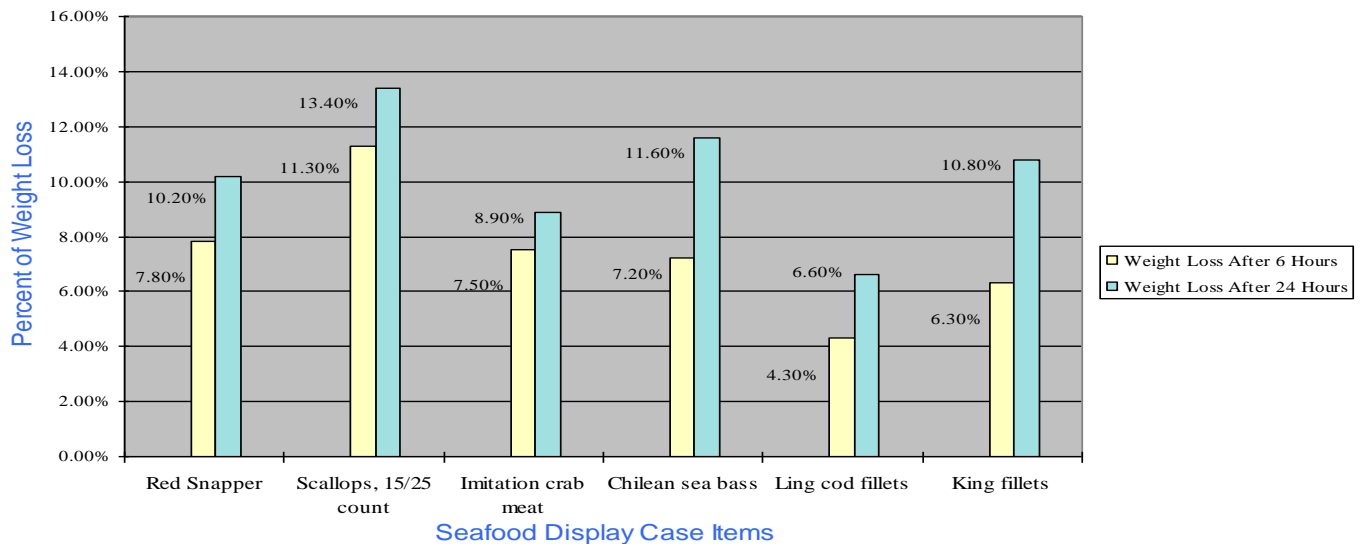


MIATECH HUMIDIFICATION: AQUA FOGGER & ATOMIZER SERIES

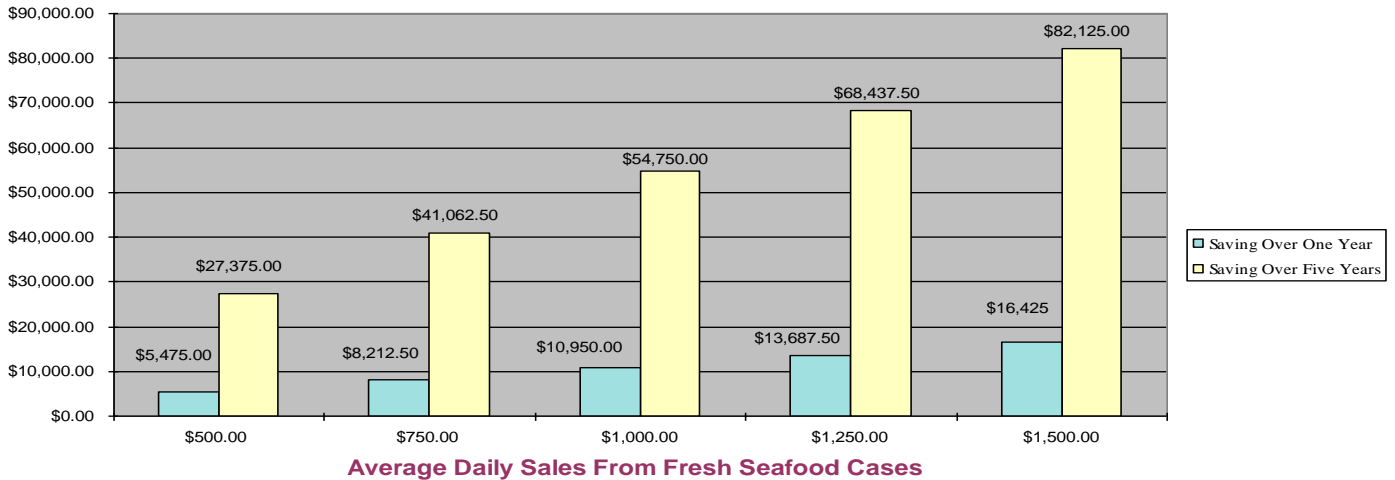
- ✓ *Product Weight Loss is cut by more than Half.*
- ✓ *More than Doubles Shelf Life of Merchandise.*
- ✓ *Pays for Itself in Only Months.*
- ✓ *Improves Appearance & Quality of the Product.*
- ✓ *Low Maintenance Cost.*
- ✓ *And more: Odor control.*



Weight Loss of Seafood Items Over Time



Estimated Return on Investment When Using Miatech's Aqua Fogger System For Fresh Seafood Display Cases



Assumptions:

- Average weight loss of 6% over six hours
- Weight loss reduction of 50% with Aqua Fogger
- Actual savings may vary depending on individual store factor:



✓ **Humidification Provides Odor Control For Seafood and Ice Tables and Improves Appearance and Quality of the Product**



MIATECH HUMIDIFICATION EQUIPMENT: AQUA FOGGER & ATOMIZER SERIES

AF Aqua Fogger Series & AT Atomizer

Features:

- Reverse osmosis water filtration removes dissolved minerals
- Factory assembled for easy mounting and installation
- Color coded plumbing
- Integrated timing modules
- Powder coated cabinet
- Low energy consumption
- Can fit any type of case
- Maximum performance

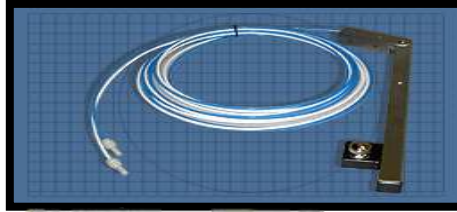
Aqua Fogger:

- Automated humidifier system
- Ultra atomization nozzle with integrated air/water mix valve for moisture control
- Diagnostic LED lights

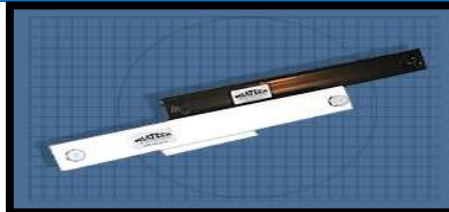
Atomizer:

- Automated dampening system
- Nozzle free micro mist bar
- Safe 24 volt power supply

AQUA FOGGER WITH AIR/WATER ULTRA ATOMIZATION NOZZLES

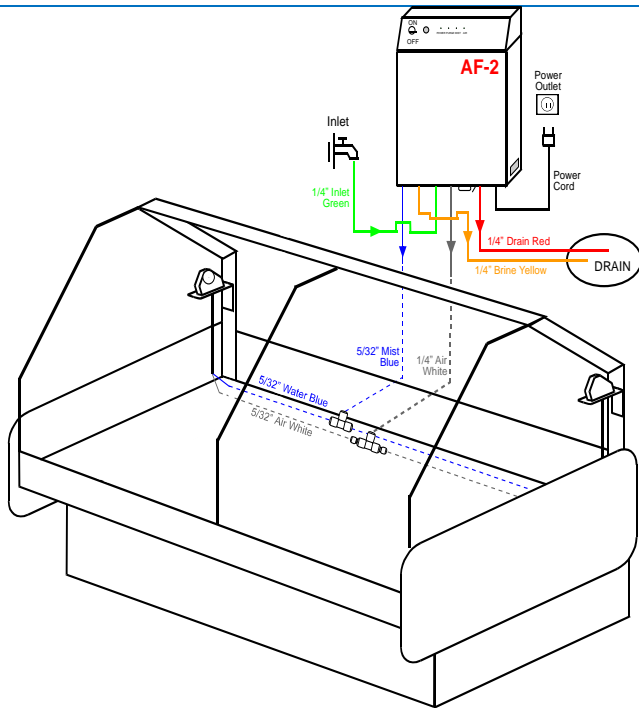


ATOMIZER WITH NOZZLE FREE MIST BAR

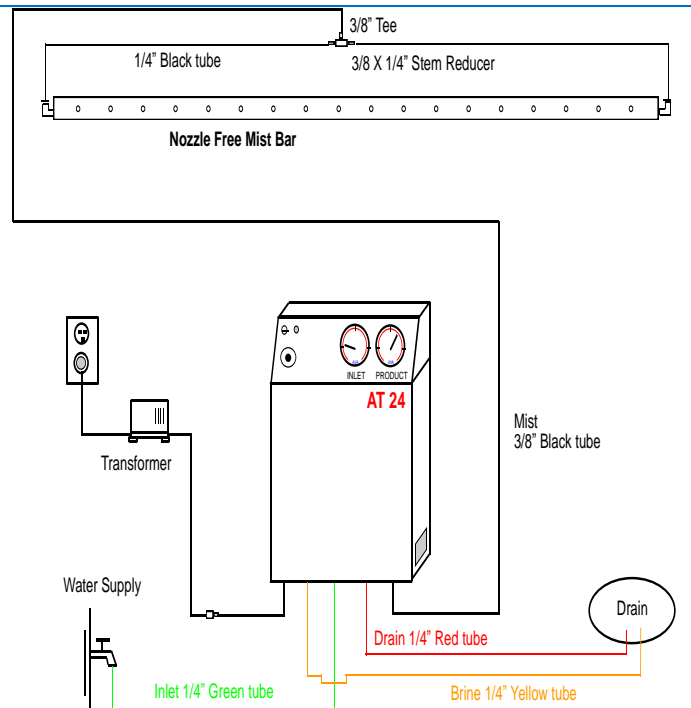


MIATECH HUMIDIFICATION EQUIPMENT LAYOUT

AQUA FOGGER 2



AT 24 ATOMIZER



Three Primary Benefits:

1. More Than Doubles the Shelf Life of Your Merchandise
2. Cuts Your Product Weight Loss by At Least 50%
3. Improves Your Merchandise Appearance and Quality

Other features:

- ✓ Includes RO Water Filtration
- ✓ Low Maintenance Cost
- ✓ Easy and Friendly to Service
- ✓ High Return On Investment
- ✓ Invisible to the Customer