

PENDRED *Root crop humidification system*

Eliminate de-hydration during field heat removal

Maintain pick weight, quality & shelf life

Improve the efficiency of your refrigeration system



- No adverse effect on refrigeration. No extra defrosts required.
- Humidity gets everywhere without wetting the product or the floor.
- Both you and your customers can see the humidifier fogging.
- Faster, more efficient cooling with less power used to cool.
- Slow down the dying process by eliminating de-hydration.

If it's not there - it's not working

Possibly - EVEN FRESHER THAN THE DAY IT WAS PICKED

- Instant recognition of the process of aeroponic hydration
- The benefits are apparent to both you and your customers who visit the farm or pack house.
- Instant recognition of the benefits to your produce by you and your customers when they handle your produce.



Working in partnership with IMA cooling, Farm Refrigeration & other Agro-Refrigeration specialists, PENDRED high humidity fogging systems are in use by the following companies: -

Vitacress Salads - Hampshire
PDM Produce – Telford
Robert Montgomery Ltd - Kent
Tio – Scotland
T C Clement & Son - Lincolnshire
T A Smith & Co – Lincolnshire
Southern Salads Ltd - Kent
Maurice Crouch – Cambridgeshire
Intercrop - Kent

Staples Vegetables Ltd – Lincolnshire
Global Salads/PAO - London
Piccaver - Lincolnshire
J B Shropshire - Norfolk
Exotic Farm Produce – Lincolnshire
PDM Produce - Shropshire
Alesford Salads (Geest) – Hampshire
Gomez (Produce) Ltd - Kent

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