



# SmartFog **BARREL CELLAR HUMIDIFICATION**

# An Intelligent Non-wetting System

Smart Fog, the leading manufacturer of dry fog barrel cellar humidifiers, claiming the smallest water droplet size in the industry, is now available in Australia and NZ.

# Smart Fog

- Humidity Without Wetness Achieved through Smart Fog's proprietary dry fog generator and Smart Fog AirNet technologies.
- Alcohol Content Control Evaporation leads to higher alcohol content – use of Smart Fog reduces evaporation and thus prevents wines increasing in alcohol content during maturation.
- **Reduce Wine Losses** Evaporation losses in cellars without humidification vary with environmental changes each year; US winemakers are reducing wine losses by over 18%.
- **Reduce Topping Costs** Smart Fog customers maintain relative humidity between 75% and 95%, reducing wine losses and labour costs.
- No Wetting, No Mould, No Bacteria, No Disease, No Dust – Achieve the highest level of relative humidity with Smart Fog today!



#### How It Works

Smart Fog's Fogger supplies high humidity "dry fog" with droplets of 4.2 micron in diameter. The droplets evaporate into the air before reaching the ground. No free water collects on the barrels and the cellar floor stays dry.

The barrels remain dry, preventing mould. High humidity (water vapour in the air) is sometimes confused with wetness (freestanding water on the surface), not high humidity. The high humidity reduces evaporation without danger of mould, and helps preserve the barrels.

## Other Features

Smart Fog has a large non-clogging orifice needing minimal maintenance.

Smart Fog is 40% – 60% more energy and water efficient than competitors' systems.

Smart Fog has simple installation (plug and play), low maintenance and is fully automated.

### Water Filtration

We offer a zero total solids (ZTS) water filter with the unit, which also allows you to draw off deionised quality water for other winery and laboratory use.

We recommend you install the ZTS filter with your Smart Fog unit, to avoid solids entering the Fogger unit; and to ensure a dust free environment.

Please call us for a quotation, as pricing depends on the size and ambient temperature range of your cellar.



#### Kauri Winemaking Innovation