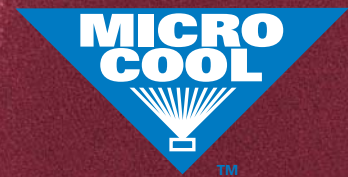


MicroCool®

fogging solutions



Barrel Storage Humidity Control

Within oak and wooden barrel storage areas, low humidity levels increase the vapor migration of wine — a costly detriment to vineyards. High temperatures and insufficient humidity contribute to liquid losses of up to 15% for wines stored longer than two years. The higher the loss, the more frequent “topping off” is required, incurring higher labor costs and overhead. In above ground and man-made barrel storage facilities, proper control of humidity levels will reduce the losses of wine from evaporation.

MicroCool® High-Pressure fog systems maintain consistent, optimum humidity levels to reduce these evaporative losses. Water is pressurized to 1,000 psi (69 Bar) and forced

through patented nozzles. This procedure generates water droplets of approximately 10 microns in diameter that “flash evaporate”, increasing the humidity in the surrounding air. Precise distribution of nozzles throughout a barrel room can maintain even humidity *without wetting*. This humidification process, combined with significant environmental cooling, creates an ideal environment for wine storage.

MicroCool® fogging systems are user-friendly and integrate with existing coolers and fans. Many wine producers install and maintain their own systems with ease. These systems are programmable with simple controls.



MicroCool® fog maintains even humidity and temperature through the barrel room without wetting.

MicroCool® Humidity Control Systems are custom-designed and manufactured for each specific application. The system can be easily installed by the user. Pre-assembled sections connect quickly and simply, resulting in significant installation savings. The MicroCool® custom design team can assist you with any installation and maintenance questions.

MicroCool® fog systems can be integrated with other controls to maintain constant humidity in the barrel room even under extreme conditions.

Humidity Control is one of a wide range of systems developed by MicroCool®. Since 1981, MicroCool® has exclusively manufactured its patented fogging nozzle. MicroCool® systems operate in over 40 countries worldwide.



Quiet and lightweight pump module.

- ▼ **Easily installed.**
- ▼ **Flexible hose lines and swivel nozzles set up quickly.**
- ▼ **Simple maintenance and operation.**
- ▼ **Choice of environmental controls or connection to existing control systems.**
- ▼ **Range of high-pressure pump modules operating at 1,000psi. Quiet, compact and self-contained.**
- ▼ **High pressure flexible or stainless steel atomization line for even fog distribution.**
- ▼ **Patented nozzle can be oriented through 360° for precise fog delivery.**
- ▼ **Available in 50/60-hertz.**



Increases external vapor pressure to reduce the migration of wine through wood

Reduces labor-intensive topping off

Prevents high alcohol levels



MicroCool®
A Division of Nortec Industries Inc.
1229 South Gene Autry Trail
Palm Springs, CA 92264 USA
Tel: **(760) 322-1111**
Fax: **(760) 322-4341**
E-mail: info@microcool.com
www.microcool.com



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