

MERLIN®

TECHNOLOGY



Food humidifier

merlin-technology.com

MERLIN® FINESSE

Always keeping everything fresh.

The ultrasonic food humidification system MERLIN® FINESSE keeps food considerably longer fresh and presentable. It works on the basis of the ultrasound principle and humidifies the air with aerosols of 1μ . The system is completed with a reverse osmosis and an aerosol distribution system of hydrolysis resistant, food-safe materials. Mineral deposits are completely avoided by total desalination.

Application advantages

Warm, dry surface climate quickly leads to water losses (through evaporation) and reduction in vitamin content (a.o. owing to CO₂-release) of the fresh goods. MERLIN® FINESSE humidifies the ambient air with a humid aerosol cloud and through that provides for 100% saturation, which as a result leads to a reduction in goods losses* of 50 - 70 percent. In the long term increases in turnover and profit margin of 7 - 10 % are achieved.

Functional principle

Water is atomized by ultrasonic vibrations of 1.7 MHz into aerosols of 1μ . An integrated fan distributes them via the air flow to the fresh goods, the aerosol mist (cold vapour) mixes with the ambient air, evaporates completely and keeps the offered goods fresh.

 **Air humidification**

Better Business Conditions.

Device description

- Corrosion-free stainless steel V2A
- Dry run, thermal and overflow protection
- Oscillator of ceramic-piezoelectric material
- Mains filter for protection against voltage peaks
- Cross flow fan for aerosol transport
- Hygiene management AquaDrain®
- Disinfection programme Contra-Keim®

Optional accessories

- 2-step room hygostat for ON/OFF control
- Control cabinet including room humidity transmitter
- Various reverse osmosis systems
- Online-conductance measuring
- Various transformers

Controlling

- Output individually adjustable from 0-100%
- Timer function for humidification and disinfection
- Programmable remote control
- Adjustable capacity fan

Operating conditions

Max. air humidity	< 90% relative humidity
Air temperature	5°C to 45°C
Pure water pressure	min: > 1 bar dynamic max: < 6 bar static
Pure water quality	Totally desalinated
Conductance value pure water	< 20 µS/cm³
Low voltage	48 VAC – 50 Hz

Technical data

Type	Humidification capacity Kg/h	Capacity VA	Voltage V/Hz	Weight kg	Length mm	Height mm	Depth mm
FINESSE 1	0,5	110	230V/50HZ	10,8	333	244	263
FINESSE 2	1,0	135	230V/50HZ	11,0	333	244	263
FINESSE 3	1,5	160	230V/50HZ	11,2	333	244	263
FINESSE 4	2,0	185	230V/50HZ	11,5	333	244	263
FINESSE 5	2,5	245	230V/50HZ	15,0	454	244	263
FINESSE 6	3,0	270	230V/50HZ	15,2	454	244	263

Hygiene management

MERLIN® FINESSE is thoroughly hygienic through the use of corresponding construction elements - and entirely unique by its measures for the fulfilment of hygiene technological requirements:

- AquaDrain®,
- ozone generator,
- totally desalinated water,
- UV-reactor (optional),
- air filter and
- special materials

provide for up to today unattained hygiene standards for air humidification systems.

Application example



MERLIN® FINESSE, Application vegetable sales counter.