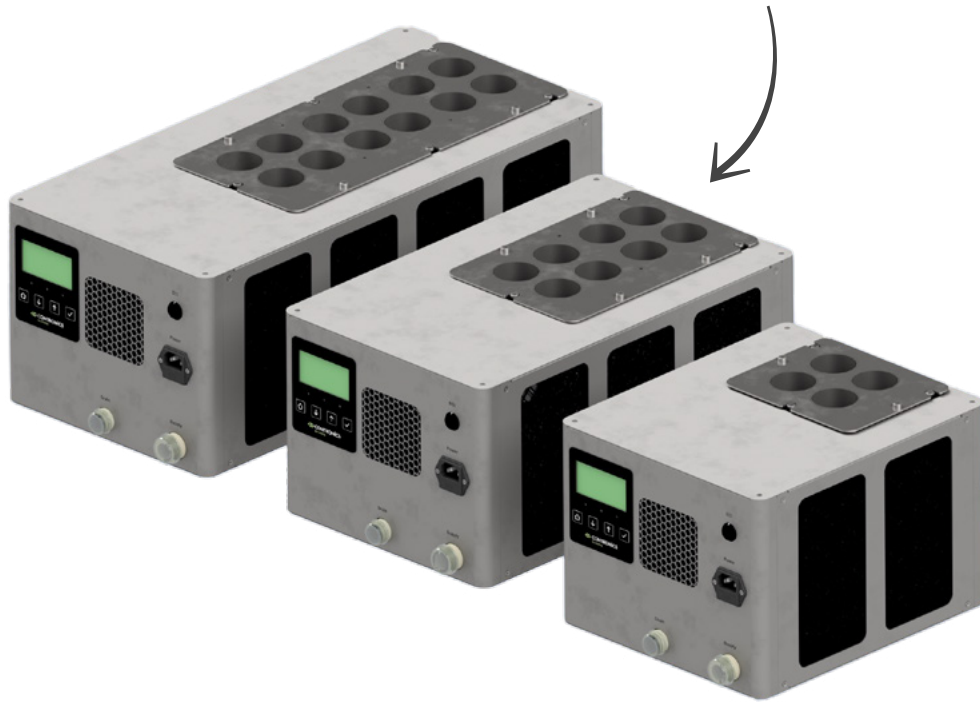


Ultrasonic Humidifier

DM-SERIES: EP DM8

Product Information



Revolutionary Ultrasonic Humidification

- Stainless steel
- Light weight
- Low noise level
- Low temperature
- Strong, controllable fans
- Washable air filter
- Smart power supply (ca 100-250 VAC)

- Digital electronics
- Fully programmable with LED screen or via IOT (external option)
- Program options: capacity, air flow, ozone, flushing times, clock, hygostat
- Indication of: temperature water in reservoir and electronics, condition transducers, condition air filters, water/ energy use
- Alarm settings for all the above
- Logging of all the above including running hours

Specifications

EP DM8	Unit	Specification
Dimensions (L x W x H)	mm	440 x 273 x 213
Max Capacity	Kg/h	+/- 6,6
Air Flow	m3/h	0-100
Supply Voltage	VAC @Hz	110-240 @50/60
Power Consumption	W	400
Fuse	AT	6.3
Water Supply Pressure	Bar	0.2-6
Water Temperature	°C	1-25
Ambient Temperature	°C	0-40
Weight	Kg	13,6
Water Tank Volume	L	1,4
Water Supply Connection (outer diameter)	Inch	3/4" BSP Male thread
Water Drain Connection (inner diameter)	Inch	Quick connection 1/2"

Quality & Sustainability

- The DM-series is made of chemically polished RVS 316L, which is easy to clean and impossible for bacteria to accumulate in the material.
- The automatic flushing program ensures that the humidifier is flushed every hour and filled with fresh water.
- When the DM-series is turned off, the internal reservoir is automatically emptied. No water is left behind.
- On the air side, an ozone generator is used to kill airborne bacteria. During a period of 2 hours during the night, ozone is injected into the humidifier and the connected system, effectively killing bacteria also in the smallest corners.
- Dry Misting is highly energy efficient compared to alternatives such as refrigerated cooling.
- Dry Misting retains freshness and quality of fresh produce and hereby reduces food waste

Dry Misting

DM-series stands for 'Dry Misting': a technology that spreads tiny drops of water in the air, creating a thin layer of mist. As the mist evaporates, the humidity rises and the temperature drops naturally.

When applied on fresh products, Dry Misting results in retaining freshness, colour and nutrients. Extending the shelf life of these products up to twice as long and hereby reducing food waste.

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