







# Comparison chart between **COMPACT** and **SMOKE SYSTEMS** Pyrotechnical

	<b>COMPACT FOGGING SYSTEMS</b>	<b>SMOKE SYSTEM Pyrotechnical</b>
	<b>JUST 3,8 KG</b> 	
Type of visibility occlusion	<b>FOG</b>	<b>SMOKE</b>
Toxicological / possible to breath	over 1 hour	10/30 minutes
Pyrotechnical	no 	yes 
Transport limitation	no 	yes 
Transportation cost	low	very high
Explosion risk	no 	yes 
Possible consecutive shoots without changing the fluid/smoke container	6	1
Capability of visibility occlusion in m <sup>3</sup>	<b>150</b> Programmable in seconds	80 Not programmable
<b>FOOD CONTACT</b> * certification	yes 	no 
Residual after shot	no 	yes 
Usable also with automatic activation with alarm	yes 	risky 
Targets	<b>100%</b> <b>of the market</b>  Including: Houses and flats, Clothing shops, Shoe shops, Luxury shops, Home shops, Food shops, Restaurant, Pubs and Bars, Optical shops, Tobacconists, Medical offices, Pharmacies, etc.	30% of the market



**\* FOOD CONTACT** certification

The specific anti-intrusion fluid for environments with food or food substances. White Out Food Grade is the innovative mixture designed to safeguard food productions, processing and sales environments.

Produced fog has been tested according to the Food Contact regulation to meet food products without altering their composition and organoleptic properties.