



ISOLCELL NITROGEN GENERATORS

NITROGEN FOR PACKAGING HAM AND CURED MEATS

CASALE SPA

Casale di Felino - Parma plant



The Casale food processing company has been an important player in the Italian and European food processing industry for many years.

Over time, the plant has undergone several expansions that have led to an annual output of approximately 200,000 hams, including raw Parma PDO hams and national and foreign raw hams, and the capacity to slice 8,000 hams and other cured meats weekly.



NITROGEN PLANT FEATURES:

- 2 Model S4 Nitrogen Generators
- Total flow rate 60 Nm³/h
- Food-grade Nitrogen E 941 purity 99.5%

THE REQUIREMENTS ADDRESSED

The customer was seeking a plant that could generate the nitrogen required by its production processes. At the same time it wanted to monitor the percentages of nitrogen and carbon dioxide in the gas mixtures sent to the various sliced meat packing stations.



ISOLCELL NITROGEN GENERATOR THE ECONOMICAL AND SAFE SOLUTION

In September 2017, Casale Spa purchased 2 Isolcell nitrogen generators and a Seleca 8-input Isolcell Nitrogen-Carbon Dioxide Gas Analyzer.



Model	Quantity	Nitrogen flow rate	O ₂ content	Accessories
PSA S4	2	60 m ³ /h	0.5%	Multiplex analyzer Nitrogen-Carbon Dioxide