

FOODLUBE® CASE STUDY:

PUROL Spray Grease Industria Alimentare Ferraro

Performance you can trust

Location

Industria Alimentare Ferraro is located in Musolente (VI), Italy.

Application/Current Product

The customer's requirement involves lubricating the contact between a stainless steel rod and a guide. This mechanism is responsible for pushing the meat into the pasta and shaping it into a specific form known as "Tortellino."

Background

Industria Alimentare Ferraro sought an NSF-approved lubricant to minimise friction wear and deformation of the rod in the contact area. Despite testing various products, they did not achieve satisfactory results and considered replacing the entire mechanism.

Challenge

The primary challenge was to reduce excessive friction wear between the stainless steel rod and the guide. This wear frequently necessitated costly replacements of the mechanism, resulting in high maintenance expenses.

The Rocol Solution

ROCOL recommended the use of PUROL Spray Grease (NSF 3H - H1) as the ideal product for lubricating the contact between the stainless steel rod and the guide.

Why?

PUROL Spray Grease offers effective lubrication for the stainless steel rod-guide contact. It is also entirely safe for direct and accidental contact with food, as it is registered under NSF 3H and NSF H1 standards.

Customer Feedback

Mr. Bresolin, the maintenance manager, expressed satisfaction with the product's performance. The PUROL Spray Grease helped to reduce friction and extend the lifespan of the rod. By using this product, the customer experienced significant cost savings by minimising rod replacements. Additionally, they no longer had concerns about potential issues arising from direct food contact.