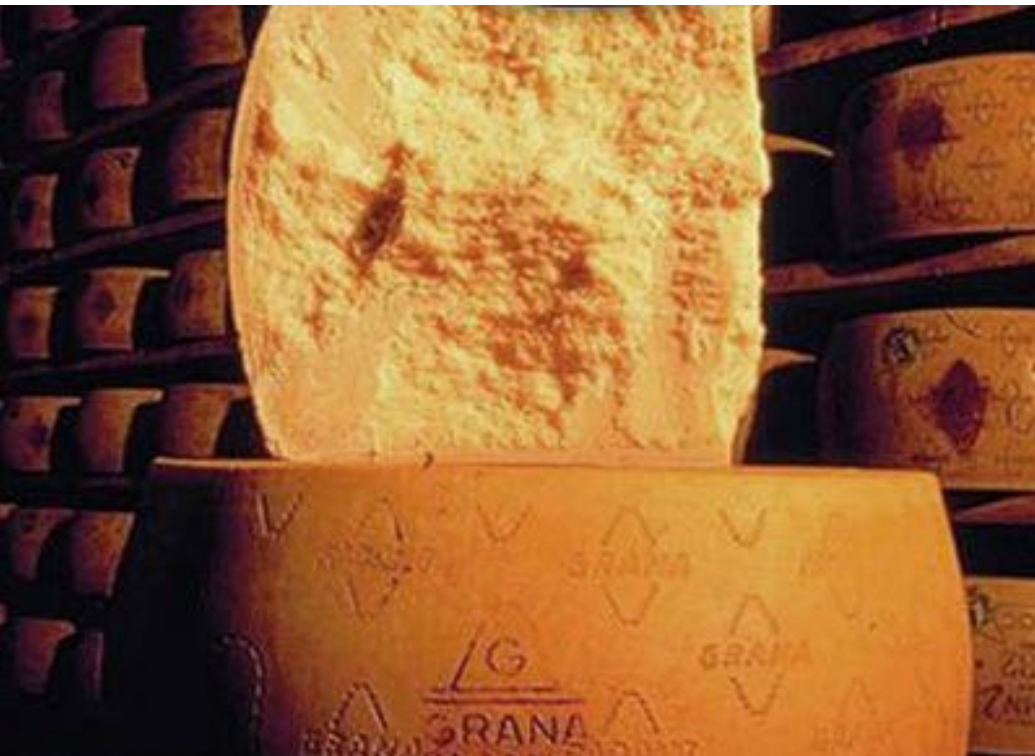




CAM Series

The company is located in Azzano Mella, just south of Brescia, in the heart of the Padana plains which has been the fatherland to the famous Grana Padano cheese for centuries. And this is the prize cheese produced by Caseificio Stabiumi, a company that has always been a member of the Grana Padano Protection Consortium and was one of the actual founders.



RISK PROFILE

- Vibrations caused by cleaning machines (centrifugal) pasteurising machines and the pumps that circulate the milk;
- Extremely high humidity level due to the use of water jet and pressure steam cleaning machines to wash the equipment;
- To prevent the possibility of operators starting up a machine which is undergoing maintenance work.

THE SOLUTION



- Enclosure reinforced with fiber-glass to guarantee excellent resistance against stress and vibrations;



- Dual break silver alloy contacts, each disk has two complete contacts with a high level of connection and disconnection;



- AC3 AC23A isolator switch at plate data amperage (16A,32A etc.), starting and stopping of cage motors.