

PSA nitrogen generator for food preservation, High efficiency, high purity, anti-oxidation, stainless steel pipe

Our Product Introduction

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Basic Information

- Place of Origin: CHINA
- Brand Name: GASPU
- Certification: CE
- Model Number: NG
- Minimum Order Quantity: 1set
- Price: Negotiate
- Packaging Details: Plywood or other type
- Delivery Time: 45work days
- Payment Terms: T/T
- Supply Ability: 4set/month



Product Specification

- Warranty: One Year
- Usage: Nitrogen
- After-sales Service Provided: Engineers Available To Service Machinery Overseas
- Condition: New
- Voltage: 220v/380v/50-60hz, 220V/380V/440V
- Color: Customized
- Technology: Pressure Swing Adsorption (PSA)
- Highlight: **psa onsite nitrogen generation, generator onsite nitrogen generation, high purity psa nitrogen generator**



More Images



Product Description

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The nitrogen generator for food preservation is a nitrogen generation equipment designed specifically for the food industry. Its main function is to extend the shelf life of food by providing high-purity nitrogen. Nitrogen is an inert gas that is less prone to chemical reactions with other substances, making it widely used in food packaging to prevent food oxidation, spoilage, and bacterial growth.

The working principle of the nitrogen generator for food preservation is mainly based on advanced pressure swing adsorption (PSA) technology. By using specific adsorbents such as carbon molecular sieves, machines can effectively separate oxygen and nitrogen in the air, resulting in high-purity nitrogen gas. This nitrogen gas is then used in food packaging to isolate the food from the external environment and achieve the effect of preservation.

Nitrogen generators for food preservation have various advantages. Firstly, it can produce nitrogen on-site without the need for external procurement, reducing costs. Secondly, nitrogen production has a fast speed and high purity, which can meet the high requirements of the food industry for nitrogen. In addition, these machines are usually compact in structure, easy to move, and suitable for food production enterprises of all sizes.

When using a nitrogen generator for food preservation, the following points should be noted. Firstly, it is necessary to ensure the normal operation and maintenance of the equipment to ensure the continuous supply and purity of nitrogen. Secondly, the supply and purity of nitrogen should be adjusted based on the type of food and preservation needs. In addition, it is necessary to pay attention to the safe operation of the equipment to avoid accidents.

In short, nitrogen generators for food preservation are essential equipment in the food industry, which can effectively extend the shelf life of food, improve food quality and safety. With the continuous development of technology, the performance and intelligence of nitrogen making machines for food preservation will continue to improve, providing more powerful support for the development of the food industry.

Specifications

Purity: 95-99.99%

Capacity: 10-200Nm³/Hour capacity

Dew point: ≤-40

Air source pressure: 0.75-1.0Mpa

Nitrogen-making pressure: 0.35-0.6Mpa



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