

JAX POLY-GUARD FG-LT, FG-2

**ADVANCED ANTIWEAR H1-FG FOOD MACHINERY
GREASE WITH PTFE AND MICRONOX®**



PRODUCT DESCRIPTION

JAX Poly-Guard FG greases are revolutionary USDA H1 food-grade greases. They were developed over years of experience, formulating, and testing, to find a solution to the problems of grease degradation and premature wear in food- and beverage-industry high-speed bearings, can closers and related processing equipment. JAX Poly-Guard FG greases are compounded with a state-of-the-art food-grade thickener system and carefully selected additive package containing PTFE, to accomplish a USDA/NSF H1 food-grade lubricant that has the capabilities of lubricating all plant equipment at a level of high-performance USDA/NSF H2-rated greases. JAX Poly-Guard FG greases meet the requirements of 21 CFR 178.3570 (lubricants with incidental food contact).

PRODUCT BENEFITS

- **Increased High-Temperature Performance**—JAX Poly-Guard FG greases are formulated with our proprietary, nonmetallic thickener chemistry, optimizing the long-term oxidation stability. This carefully formulated, non-melt thickener returns to its original grease structure when cooled after reaching temperatures approaching its drop point. With proper relubrication intervals, JAX Poly-Guard FG greases may be used in high-temperature applications previously considered too severe for food-grade lubricants.
- **Outstanding Antiwear Protection**—JAX Poly-Guard FG greases contain carefully selected additives, including PTFE, to provide the highest levels of antiwear. Extensive bearing wear testing has shown that the antiwear performance of JAX Poly-Guard FG greases far exceeds conventional food-grade greases.
- **Excellent Pumpability and Separation Control**—JAX Poly-Guard FG greases give superior results in extensive long-term grease pumpability tests. JAX Poly-Guard FG greases resist thickener separation commonly seen with other types of grease technologies. This eliminates the potential for plugging divider blocks, injectors, and feed lines in automatic lubrication systems.
- **Contains Micronox®**—JAX Poly-Guard FG Greases contain the performance benefits of Micronox® technology, which provides antimicrobial protection for the product. A first in food-grade lubricants, JAX Micronox® has proven especially effective in protecting JAX Poly-Guard greases over extended lubrication intervals.

APPLICATIONS

JAX Poly-Guard FG greases can be used for lubrication of high-speed and high-temperature meat, poultry, vegetable, fruit and beverage-processing machinery. JAX Poly-Guard FG greases have also shown extensive field performance success in long-term lubrication of high-speed seaming rolls. Compatibility with newer technology ceramic seaming roll bearings is excellent, and the combination has shown roll life well in excess of 30 million cans operating under 48-hour greasing intervals. JAX Poly-Guard FG greases are compounded to provide the ultimate in wear and corrosion protection as shown in industry standard tests as well as extensive field trials.

JAX Poly-Guard FG greases have also gained a reputation as the best grease for high-temperature, aseptic processing environments. Its excellent antiwear performance and Micronox® technology make it the ideal lubricating grease for any aseptic process.

COMPATIBILITY

The state-of-the-art food-grade thickener system in JAX Poly-Guard FG greases are not compatible with other food-grade thickeners currently on the market. For optimum performance, it is recommended that the system be thoroughly purged and, if warranted, cleaned prior to installation. Please contact your JAX Sales Representative with questions regarding specific applications.



GREASES

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PERFORMANCE FEATURES AND BENEFITS

- Outstanding Antiwear Protection
- Micronox® Technology
- NSF H1-Registered
- Excellent High-Temperature Oxidation Stability
- Excellent Pumpability Characteristics
- Greatly Enhanced Grease Flow Characteristics

TYPICAL PROPERTIES	POLY-GUARD FG-LT (00491)	POLY-GUARD FG-2 (00492)	METHOD
Soap Type	Proprietary	Proprietary	
NLGI Grade	0.5	2	
Penetration, Unworked	340-370	300-320	ASTM D 217
Penetration, Worked	340-370	300-320	ASTM D 217
Dropping Point, °F (°C) min	500 (260)	500 (260)	ASTM D 2265
Base Fluid:			
Viscosity Index	100	100	ASTM D 2270
Base Fluid Viscosity @ 40°C, cSt	110-120	110-120	ASTM D 445
Base Fluid Viscosity @ 100°C, cSt	11.6	11.6	ASTM D 445
Pour Point, °F (°C)	15 (-9)	15 (-9)	ASTM D 97
Flash Point, °F (°C)	510 (266)	510 (266)	ASTM D 92
Fire Point, °F (°C)	540 (282)	540 (282)	ASTM D 92
4-Ball Weld, kg	200	200	ASTM D 2596
Timken OK Load, lbs.	40	40	ASTM D 2509
Roll Stability	+/- 10%	+/- 10%	ASTM D 1831
Roll Stability, 50/50 Water	-10%	-10%	ASTM D 4172
Water Washout @ 175°F (79.4°C)	5%	5%	ASTM D 1264
Water Sprayoff	75%	75%	ASTM D 4049
Rust Test	Pass	Pass	ASTM D 1743
Copper Corrosion	1a	1a	ASTM D 4048
Grease Oxidation, psi loss	2	2	ASTM D 942
Color	Opaque White	Opaque White	
Texture	Smooth, Feathery	Smooth, Feathery	
NSF Registration No. / Category Code	125341 / H1	122699 / H1	

Recommended ambient temperature range 20°F - 400°F (-7°C - 204°C). For grease applications outside this range, contact JAX

JAX products undergo continual improvement in formulation and manufacture. The values indicated in this PDS are typical production values at the time of this writing. JAX reserves the right to alter and update product data and typical values at any time without notice. It is the responsibility of the installer and/or purchaser to determine if these specifications are adequate and proper for the intended application. MSDS information may be found at www.jax.com or by contacting JAX INC.

CONTAINER SIZE	POLY-GUARD FG-LT	POLY-GUARD FG-2
2000 Pound Tote - 276	00491-276	00492-276
400 Pound Drum - 400	00491-400	00492-400
120 Pound Keg - 120	00491-120	00492-120
35 Pound Pail - 035	00491-035	00492-035
50 Cartridge Case - 050	00491-050	00492-050
10 Cartridge Pack - 052	00491-052	00492-052



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