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HIGH TEMPERATURE GREASE FOR THE FOOD INDUSTRIES

DEFINITION

High performance grease with a very high stability characterised by its extreme pressure and anti – wear qualities showing. Properties make it very resistant towards metal and suitable to protect mechanical parts in humid surroundings or against water projection or immersion.

Can easily be pumped, remain stable during storage, offers good anti corrosion protection for preservation of material.

This product is acceptable as a release agent in contact with food (3H), NSF registration N° 130672.

PHYSICOCHEMICAL DATA

•	Colour: Thickener: Basis oil: Operating Temperature Range:		Translucent Inorganic Semi-synthetic -30°C to 160°C
•	Viscosity of basis oil @ 40°C:	ISO 3104	70 cst
•	Apparent dynamic viscosity@ -20°C		
	(Pa.s) measured at a shear drop of 0.1	.74 s-1	7 000
•	Drop point:	ISO 2176	without
•	Density at 20°C:	ISO 2811-1	0,89
•	NLGI Grade:		2
•	Unworked penetration @25°C:	ISO 2137	265-295 ^{1/10 mm}
•	NDN Factor:		100 000
•	4 Balls SHELL Weld Test:	ASTM D 2596	200 kg
•	4 balls SHELL Wear Test:	ASTM D 2266	< 0.70 mm
•	Copper sheet corrosion test:	ISO 2160	1a
•	Water washout (79°C):	ASTM D 1264	< 10%
•	Water washout (38°C):	ASTM D 1264	< 1%
•	Oxidation stability (100h):	ASTM D 942	< 6,7 bar

Classification according to DIN 518-25: K 2 P-30 Classification according to ISO 6743-9: ISO-L-XCEAA 2

USES

Perfectly adapted for lubrication of mechanisms submitted to high loads as well as for large dimensions bearings working at low or middle speeds. In the food industry (bakery, biscuit factory, dairy, canning industry, cattle food factory