

# FOOD MACHINERY GREASE NSF H-1 CERTIFIED

FOOD MACHINERY GREASE is aluminum-complex thickened grease, formulated with food grade base oils. Its unique formulation allows it to pass the NSF H-1 standard for incidental food contact. FOOD MACHINERY GREASE has a higher dropping point than traditional aluminum complex greases. It is white in appearance and has smooth, buttery consistency.

### **APPLICATIONS**

- Used for the lubricating of all types of grease bearings commonly found in canneries, beverage bottling plants, potato chip plants, poultry processing plants, meat processing plants and other food processing plants.
- Complies with Food and Drug Administration (FDA) Federal Regulation 178.3620 and classified under NSF as an H-1 lubricant where incidental food contact might occur.

### FEATURES AND BENEFITS

- Multi-purpose food machinery greases.
- For many applications reduced inventory.
- High temperature protection.
- Excellent rust protection.
- · Virtually no oil separation.
- Adhesive tacky grease that stays in place.
- · Cost effective food grade lubricant.
- Compatible with aluminum, calcium, 12-hydroxy and lithium complexed grease.
- · Certified Kosher and Pareve for Passover.
- · Certified Crescent M Halal.

## RECOMMENDED PERFORMANCE SPECIFICATIONS

- Food and Drug Administrations (FDA) Federal Regulation 178.3620.
- NSF approved as an H-1 Lubricant where incidental food contact may occur.

FOOD MACHINERY GREASE	Typical Characteristics
NLGI Grade	2
Penetration @ 77 °F (Worked)	280
Dropping Point, °F	550
Color	White
Appearance	Smooth
Weld Load, KG, Min.	250
Water Washout, Wt.%	2.5
Oil Separation, Wt.%	1.7
Four Ball Wear Test, mm	0.75