

Technical Data Sheet

CHAIN FOOD HT 220

Fully synthetic high temperature chain oil

Description

CHAIN FOOD HT 220 is a fully synthetic high temperature oil specifically developed and formulated for use on chains operating in food-grade and pharmaceutical industry. Any physiological inconvenience in case of accidental contact with food, drugs or drinks is excluded. This product is formulated in accordance with FDA 21 CFR 178.3570, it is NSF H1 certificated, complies with BRC Global Standard for Food Safety and is MOAH and MOSH-free.

Use / application

CHAIN FOOD HT 220 is suitable for lubrication of all types of chains and sliding guides used in food-grade industry, above all for chains working under particularly elevated working temperatures (up to 300°C), typical for baking industry. Due to its exceptional versatility CHAIN FOOD HT 220 is ideal for the lubrication of ceramic dryers chains, as well as for the "rameuse" chains in the textile industry. Thanks to its particular formulation, this extremely performed product is able to significantly reduce the wear and the elongation of the chains, even those in stainless steel. CHAIN FOOD HT 220 does not drip, provides an outstanding thermo-oxidative resistance combined with extremely low evaporation. Formation of carbon residues and deposits is close to zero. CHAIN FOOD HT 220 is suitable for use in central lubrication systems.

Properties

NSF H1 certificate n°161393; excellent resistance to oxidation and ageing; remarkable anti wear properties; outstanding lubrication properties; excellent adhesiveness; extremely low evaporation loss; leaves no residue; smell-free operation.

Specifications

SACMI (essiccatoi EVA)

RINALDI Superforni

Technical Data

ISO Viscosity class			220
Density at 20°C	ASTM D4052	g/cm³	0.962
Viscosity at 40°C	ASTM D445	mm²/s	219
Viscosity at 100°C	ASTM D445	mm²/s	18.7
Viscosity index	ISO 2909		95
TAN Total Acid Number	ASTM D664	mgKOH/g	0.3
Flash point (COC)	ASTM D92	°C	296
Corrosion protection (steel)	ISO 7120A		OK
Copper corrosion	ASTM D130		1b
Four-ball test (welding load)	ASTM D2783	kg	126
Four-ball test (welding load)	ASTM D4172	mm	0.42 (1h - 392N)

TECH00154

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For additional information contact our technical support.

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RE: CHAIN FOOD HT 220 Category Code: H1 NSF Registration No.161393

NSF has processed the application for Registration of **CHAIN FOOD HT 220** to the *NSF International Registration Guidelines for Proprietary Substances and Nonfood Compounds* (2017), which are available upon request by contacting NonFood@nsf.org. The NSF Nonfood Compounds Registration Program is a continuation of the USDA product approval and listing program, which is based on meeting regulatory requirements including FDA 21 CFR for appropriate use, ingredient and labeling review.

This product is acceptable as a lubricant with incidental food contact (H1) for use in and around food processing areas. Such compounds may be used on food processing equipment as a protective anti-rust film, as a release agent on gaskets or seals of tank closures, and as a lubricant for machine parts and equipment in locations in which there is a potential exposure of the lubricated part to food. The amount used should be the minimum required to accomplish the desired technical effect on the equipment. If used as an anti-rust film, the compound must be removed from the equipment surface by washing or wiping, as required to leave the surface effectively free of any substance which could be transferred to food being processed.

NSF Registration of this product is current when the NSF Registration Mark and Category Code appear on the NSF-approved product label, and the Registered product name is included in the current NSF White Book Listing of Nonfood Compounds at the NSF website (www.nsfwhitebook.org).

NSF Listing of all Registered Nonfood compounds by NSF International is not an endorsement of those compounds, or of any performance or efficacy claims made by the manufacturer.

Registration status may be verified at any time via the NSF website, at www.nsfwhitebook.org. Please note the letter date reflects most recent product review. NSF utilizes annual verification to ensure no changes have been made to a registered product. Changes in formulation or label, without the prior written consent of NSF, will void Registration, and will supersede the on-line listing. Please contact your NSF Account Manager or nonfood@nsf.org if you have any questions or concerns pertaining to this letter.

Sincerely,

Sarah Krol

NSF NonFood Compound Registration Program

Company No: N11242

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