



Description

FOOD HT is on the top of lubrication evolution concerning Aluminium Complex soap greases, based on high viscosity base oil, EP additives and solid additives selected with particular care. This article was created for use in foodstuff and pharmaceutical industry, where extremely performed product, able to prolong drastically lubrication intervals, is required. In case of accidental contact with foodstuff, medicine or drink any kind of physiological inconvenience is excluded. This product is formulated in accordance with FDA 21 CFR 178.3570 specification (certificated NSF H1), is tasteless, odourless and its colour is white. FOOD HT complies with BRC standards.

Use / application

FOOD HT was formulated for rolling and plain bearings on low and medium rotations in extreme operating environment such as: high load, elevated working temperatures, water and steam, lack of sealing etc. Its specific formulation permits to use this product in central lubricating systems, assures its compatibility with the mostly used gasket materials in foodstuff and pharmaceutical industry. Does not contain potentially abrasive additives. FOOD HT is particularly suitable for use in canning industry, cheese production, foodstuff furnaces, beverage industry, feed production and similar applications.

Properties

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Specifications

KPF 1 N-20

Technical Data

Thickener			alu-complex
Classification	DIN 51502		KPF 1 N-20
Working temperature		°C	-20/+140
Short time admissible temperature peak		°C	180
Drop point	ISO 2176	°C	> 250
Corrosion protection (Emcor Test)	DIN 51802	degree	0-0
Four-ball test (welding load)	ASTM D2596	Ν	4400
Worked penetration	ISO 2137	1/10 mm	305/325
Base oil viscosity at 40°C	ASTM D445	mm²/s	400
Water resistance	DIN 51807 T1	degree	0-90

TECH00024

For additional information contact our technical support.

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NSF International / Nonfood Compounds Registration Program

May 15, 2007

Dr. Ivo Cordioli NILS ITALIA GMBH BAHNHOFSTRASSE 30 39014 BURGSTALL ITALY

RE: FOOD HT Category Code: H1 NSF Registration No. 139510

Dear Dr. Ivo Cordioli:

NSF has processed the application for Registration of **FOOD HT** to the NSF International Registration Guidelines for Proprietary Substances and Nonfood Compounds (2007), which are available at <u>www.nsfwhitebook.org</u>. 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 Number, Category Code, and Registration Mark 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). The NSF Registration Mark can be downloaded by clicking the "Download Registration Mark" link on 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 web site, at <u>www.nsfwhitebook.org</u>. Changes in formulation or label, without the prior written consent of NSF, will void registration, and will supersede the on-line listing.

Sincerely,

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Jennifer De France NSF Nonfood Compounds Registration Program

Company No: N11242