

Last Updated: 19.08.2016

Product Code: GR 0895

**SARFOOD STANDARD GREASE** is a premium quality, water resistant grease for use in food processing environments where incidental food contact may occur. Designed for applications where frequent wash-down of plant is essential, and is suitable for use on both plain and anti-friction bearings.

## APPLICATION

Can be applied manually or by using a standard grease gun (400 gm cartridges available) or via a central lubricating system capable of pumping an NLGI No.2 grease. As with all greases used for the first time, check compatibility with the grease applied previously and if necessary purge bearings prior to application. Likewise, as a general rule take care not to over-lubricate and apply the quantity of grease recommended by the bearing manufacturer.

## BENEFITS

- High degree of water resistance
- Excellent corrosion protection
- Good anti-wear and extreme pressure properties

## TYPICAL PROPERTIES

Appearance:	Smooth Adhesive Grease	Copper Corrosion (IP112):	Pass
Colour:	Off White	Oil Separation (IP121) 7 days @ 400C %:	4 max
NLGI Classification:	2	Resistance To Corrosion EMCOR (IP220):	0 : 0
Thickener:	Calcium 12 Hydroxy Stearate	Four Ball Weld Load (IP239):	315
Base Oil:	Technical White Oil	Scar Diameter For 1 Hr @ 40 kg mm:	0.56
Water Washout (IP215) @ 380C %:	4	Operating Temperature Range:	-200C to 1100C
790C %:	8		
Dropping Point (IP132) 0C:	140 min	Worked Penetration (IP50):	265 to 295

## PERFORMANCE STANDARDS

- All ingredients are FDA listed
- Meets the requirements of NSF and InS H1 Guidelines
- Meets the USDA 1998 H1 Guidelines
- All grades contain no genetically-modified ingredients, and do not contain any nut oil or derivatives

## HEALTH & SAFETY

This product has been manufactured to the highest standards and when used for the purpose recommended is unlikely to present any significant health hazards. A Material Safety Data Sheet is available.

Indicated data are approximate values and are subject to the usual commercial fluctuations. All information correct at time of going to press to the best of our knowledge. This information may be subject to change without notification due to continual product research and development.