

FOOD MACHINERY HT EP GREASES

Clarion HT EP Greases are high temperature, extreme pressure (EP), water resistant greases in NLGI No.1 and 2 grades.

QUALITIES

- Clarion HT EP Greases meet the requirements of US Food and Drug Administration (US FDA) regulation 21 CFR 178.3570 for lubricants with the possibility of incidental contact with food for human consumption and are NSF H-1 (formerly USDA H-1) registered and NSF/ANSI Standard 60 and 61 certified for use in food processing plants under the jurisdiction of the USDA.
- 40 lb. Timken EP.
- Superior Four-Ball EP and antiwear performance.
- Excellent rust protection.
- Oxidation inhibited.
- Good high-temperature properties.
- Good adhesion/cohesion properties.
- Excellent resistance to the effects of water.

APPLICATIONS

- May be used with food processing and packaging machinery where there is a possibility of incidental contact with food.
- Clarion Food Machinery HT EP Grease, No. 1 has excellent pumpability, making it ideal for use in centralized lubrication systems.
- Clarion Food Machinery HT EP NLGI Grease, No. 2 may be used to lubricate water well pump and other potable water system applications.

FOOD MACHINERY GREASE NO. 2

Clarion Food Machinery Grease, No. 2 effectively lubricates most machinery used to manufacture, process, package and store food products. The approximate temperature range of this NLGI No. 2 grease is 0 to 275°F (-18 to +135°C). The texture is smooth, buttery, and adhesive, and has a neutral mild petroleum odor, the color is clear with a slight cloud, and is non-staining.

QUALITIES

- Neutral mild petroleum odor, nonstaining and nonpigmented.
- Mineral oil used to make this grease is Food Grade White Mineral Oil and meets FDA 21 CFR 172.878 and 178.3620(a).
- Very resistant to water washout and water insoluble. Finished product meets FDA 21 CFR 178.3570 for lubricants with the possibility of incidental contact with food for human consumption.

APPLICATIONS

- Food processing and packaging machinery where there is a possibility of incidental contact.
- Lubrication of water well pumps and water system machinery.

PM HI-TEMP FOOD MACHINERY 100 GREASES

Clarion PM Hi-Temp Food Machinery 100 Greases are specifically blended for grease lubrication of machinery used in the food industry.

QUALITIES

- Meet the requirements of US Food and Drug Administration (US FDA) regulation 21 CFR 178.3570 for lubricants with the possibility of incidental contact with food for human consumption.
- Superior Four-Ball EP and antiwear performance.
- Excellent rust protection.
- Oxidation inhibited.
- Good high-temperature properties.
- Good adhesion/cohesion properties.
- Excellent resistance to the effects of water.

APPLICATIONS

- Are suitable for rolling element and plain bearings and works in automatic and centralized lubrication systems. These greases provide excellent water resistance and effective resistance to corrosion even in the presence of water.

CERTIFICATIONS

NSF H-1 - Listed in "NSF Registered Proprietary Substances and Nonfood Compounds." These products are authorized for use under USDA Inspection and Grading Programs.

NSF/ANSI Standard 60 - Drinking Water Treatment Chemicals - Health Effects. Clarion Food Machinery HT EP NLGI No. 2 and Food Machinery Grease No. 2 (Only).

NSF/ANSI Standard 61 - Drinking Water System Components - Health Effects. Clarion Food Machinery HT EP NLGI No. 2 and Food Machinery Grease No. 2 (Only).

