

Description

PROTEAN 100% PROOF is a NSF H1 registered, fully synthetic lubricant designed for the effective lubrication of bakery oven chains operating continuously at high temperatures of up to 300°C, offering superior performance and long fluid life for optimum lubricant economy.

Benefits & Features

- NSF: H1 registered (lubricant with incidental food contact - for use in and around food processing areas)
- Longer wet film life provides optimum lubricant economy
- Excellent load and anti-wear properties
- Does not form hard carbon deposits
- Temperature range -20°C to +300°C

Directions for Use

PROTEAN 100% PROOF has been designed for application by automatic lubricators and should be used in accordance with the lubricator manufacturer's instructions, however it can be applied by hand if so desired.

PROTEAN 100% PROOF should be stored unopened in the original container in a storage temperature between +1°C and +40°C.

Technical Data

Category:	H1 (Lubricants with incidental food contact - for use in and around food processing areas)
NSF Registration No:	154162
Allergens:	Does not contain allergens, genetically modified ingredients, nut oil or derivatives.
Appearance:	Clear liquid
Viscosity Index:	95
Viscosity @ 40°C:	220 cSt
Viscosity @ 100°C:	19 cSt
Pour Point:	-25°C
4 Ball Weld Load (IP239):	200Kg weld load
- Scar Diameter @ 40Kg for 1 hour:	0.39mm
- Scar Diameter @ 50Kg for 2 hours:	0.33mm
Specific Density:	0.98
Noack Weight Loss:	<2% (after 1 hour at 250°C)
Flash Point (COC):	300°C (ASTM D92)
Auto Ignition Temp:	>350°C (ASTM D1255-66)
Solubility:	Insoluble
Operating Temperature Range:	-20°C to +300°C
Pack Sizes:	1 x 20 Litres



The content of this data sheet is given in good faith but without warranty.