



CT 6092

GREASE FOR DIRECT CONTACT TRANSPARENT



DEFINITION

Very high-quality translucent grease for the food and food processing industry for applications where direct contact with food is required or is unavoidable.

ADVANTAGES

3H certified: This grease can be used on grills, bread pans, knives, boning benches, cutting boards and other hard surfaces...

The perfect grease for applications closely associated with food as it is approved for direct contact.

ODOURLESS, COLOURLESS AND TASTELESS

Contains no toxic substances.

Hypoallergenic.

Possesses high mechanical stability and good thermal stability.

Bonds well, infusible (no drop point).

APPLICATION FIELDS

Lubricate micro-mechanisms, linkages, filters, cylinders, bearings, chains, etc.

Mechanisms used in kitchens, food handling devices, grinders, mixers, cutting machines.

Abattoirs, butchers, deli counters for mixers and conveyor chains, hook sliders.

Use in the manufacture and packaging of wine, beer, mineral water, biscuits, meats, fish, and throughout the food-processing industry, in the pharmaceutical industry, paramedical industry, etc.

All applications that need to be secured with a lubricant approved for 'direct contact'.

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Head office**

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TECHNICAL CHARACTERISTICS

Colour	Translucent
Texture	smooth
Density at 20°C (NFT 60-101)	0.900
Operating temperature	-15°C to + 180 °C
Drop point (NFT 60-102).....	none
Worked penetration after 60 strokes (NFT 60-132).....	265/295
NLGI grade	2
Base oil	Vaseline Codex

INSTRUCTIONS FOR USE

Apply thin, uniform layers on preferably clean surfaces of the mechanisms to be treated.

PACKAGING

400 g cartridge	Ref. 36092 C4	x 12
1 kg tin	Ref. 36092 B7	x 6

CERTIFICATION

-  3H category

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