



Food Machinery Grease

Phillips 66® Food Machinery Grease is a premium quality, food-grade, extreme-pressure (EP) aluminum complex grease specially developed for the lubrication of machinery in food processing, bottling and packaging plants. It is registered by NSF International as an H1 lubricant for use where incidental food contact may occur, and also meets the requirements of the Canadian Food Inspection Agency (CFIA) for incidental food contact in Canadian food processing plants.

Food Machinery Grease is manufactured with high-quality base oils thickened with aluminum complex soap. It is compounded with special food-grade additives to provide excellent extreme-pressure and anti-wear properties, excellent oxidation resistance, protection against rust and corrosion, and good adhesion to metal surfaces. It has excellent resistance to water washout and provides excellent rust and corrosion protection in applications where the equipment is exposed to fruit acids, chemicals, or saline solutions.

Food Machinery Grease passes the visual “no sheen” requirements of the U.S. EPA Static Sheen Test.

Applications

- Food processing equipment in canneries, meat packing plants and poultry plants
- Bottling plants
- Seamers

Food Machinery Grease meets the requirements of the following government and industry specifications:

- Canadian Food Inspection Agency (CFIA) requirements for incidental food contact (LONO)
- FDA 21 CFR 178.3570 for incidental food contact
- NSF International H1 and former 1998 USDA H1 guidelines for incidental food contact (NSF Registration No. 142471)
- U.S. EPA/U.S. Coast Guard Static Sheen Test, Federal Register Vol. 58, No.41

Features/Benefits

- Excellent oxidation resistance
- Excellent resistance to water washout
- Good extreme-pressure and anti-wear properties
- Protects against rust and corrosion
- Good adhesion to metal surfaces
- Non-staining
- Suitable for use over a wide range of operating temperatures

Note: Aluminum complex greases have an inherent tendency to bleed a small amount of oil during storage. Containers of Food Machinery Grease should be stored in a temperature-controlled environment to minimize oil separation.

**Extreme-
Pressure,
Aluminum
Complex Food
Machinery
Grease; NSF H1
Registered**





Food Machinery Grease

Typical Properties	
NLGI Grade	2
Thickener	Aluminum Complex
Color	White
Dropping Point, °C (°F)	>260 (>500)
Density, lbs/gal	8.58
Penetration, ASTM D217, Worked (60 strokes)	265-295
Texture	Smooth, Adhesive
Copper Corrosion, ASTM D4048	1b
Four-Ball EP, ASTM D2596, Weld Load, kgf	500
Four-Ball Wear, ASTM D2266, Scar Diameter, mm	0.60
Oxidation Stability, ASTM D942, 100 hrs, Pressure Drop, psi (kPa)	<5 (<35)
Rust Prevention, ASTM D1743	Pass
Timken OK Load, ASTM D2509, lb	40
Water Washout Resistance, ASTM D1264, Wt Loss @ 175°F, %	<5
Base Oil Properties	0.30
Viscosity (with polymer)	
cSt @ 40°C	220
cSt @ 100°C	21.0
SUS @ 100°F	1,155
SUS @ 210°F	106
Viscosity Index	113
Usable Temperature Range	
°C	-34 to 163
°F	-30 to 325

Health & Safety Information

For recommendations on safe handling and use of this product, please refer to the Safety Data Sheet via <http://www.phillips66.com/EN/products/Pages/MSDS.aspx>.