



PRODUCT DATA SHEET



NO-TOX[®] FOOD GRADE CLEAR GREASE

No-Tox Food Grade Clear Grease, commonly known as No-Tox Clear Grease, is a white mineral oil based, aluminum complex thickened food machinery grease. **No-Tox Food Grade Clear Grease** is NSF H1 registered for use where incidental food contact may occur.

No-Tox Food Grade Clear Grease is a general purpose grease developed specifically for use in the "clean" industries such as food, beverage, pharmaceutical and personal care products.

The waterproof properties of **No-Tox Food Grade Clear Grease** make it suitable for the wet environments often encountered in the food and beverage industries. **No-Tox Food Grade Clear Grease** is fortified with rust and corrosion inhibitors for added protection in wet conditions.

Applications

- ◆ Plain and anti-friction bearings
- ◆ Slides, guides and other moving parts
- ◆ Wet and wash-down areas
- ◆ Most grease applications where a non-extreme pressure, general purpose grease is required

Features and Benefits

- | | |
|------------------------------|---|
| ◆ NSF H1 registered | Use where incidental food contact may occur. |
| ◆ Bacteriological protection | Effectively inhibits the growth of certain bacteria, yeast and mold in the lubricant. |
| ◆ Compliances | Kosher and Pareve approved. Halal certified. |
| ◆ Aluminum complex thickener | Virtually waterproof. |
| ◆ Wide temperature range | From -20°C to 177°C (-4°F to 350°F). |

General Description

No-Tox Food Grade Clear Grease is a general purpose aluminum complex grease for the clean industries. **No-Tox Food Grade Clear Grease** is available in five (5) grades. The aluminum complex thickener provides excellent resistance to water and caustic wash-down which allows longer re-lubrication intervals in most applications. It is highly recommended for use in poultry processing plants. **No-Tox Food Grade Clear Grease** meets NSF H1 and FDA requirements for materials that may have incidental contact with food as defined under Title 21 CFR, 178.3570. It is Kosher and Pareve approved, as well as Halal certified.

Product No. 62230, 62240, 62250, 61730, 62260

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With continual research and development, Bel-Ray Company reserves the right to change the information contained herein. The Company is not responsible for misuse or misapplication of its products.

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TYPICAL PROPERTIES

<u>Product No.</u>	<u>62230</u>	<u>62240</u>	<u>62250</u>	<u>61730</u>	<u>62260</u>
Bel-Ray Name Grade	00	0	1	1.5	2
NLGI Grade	00	0	1	1 ½	2
Penetration, worked (60 strokes) ASTM D217, mm/10	415	370	325	300	280
Thickener Type	Aluminum Complex	Aluminum Complex	Aluminum Complex	Aluminum Complex	Aluminum Complex
Viscosity (Base Fluid), ASTM D445 @ 40°C, cSt	104	104	104	104	104
@ 100°C, cSt	11.8	11.8	11.8	11.8	11.8
Viscosity (Base Fluid), ASTM D2161 @ 100°F, SUS	542	542	542	542	542
@ 210°F, SUS	66.9	66.9	66.9	66.9	66.9
Dropping Point, ASTM D2265 °C	204	260	274	274	303
(°F)	(400)	(500)	(526)	(526)	(577)
Water Washout, ASTM D1264 @ 79°C (175°F), loss, weight %	--	6.0	4.5	3.0	2.5
Low Temperature Performance, ASTM D1478, @ -20°C (-4°F)					
Starting torque, g-cm	--	--	--	--	2457
Torque after 1 hr, g-cm	--	--	--	--	234
Density, ASTM D1475 @ 16°C (60°F), lb/gal	7.20	7.24	7.26	7.26	7.28
Texture	Smooth	Smooth	Smooth	Smooth	Smooth
Color	Clear	Clear	Clear	Clear	Clear