

CLARION® FOOD MACHINERY HT EP GREASES



Date 03/12

DESCRIPTION: Clarion Food Machinery HT EP Greases are high temperature, extreme pressure (EP), water resistant greases in NLGI No. 1 and 2 grades. They are NSF registered H1 lubricants for incidental food contact for use in food plants under the jurisdiction of the U.S.D.A. They meet the requirements of U.S. FDA regulation 21 CFR 178.3570 for lubricants having incidental contact with food. Clarion Food Machinery HT EP NLGI No. 2 Grease is certified under NSF/ANSI Standard 60: Drinking Water Treatment Chemicals—Health Effects and NSF/ANSI Standard 61: Drinking Water System Components—Health Effects.

- QUALITIES:**
- 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
 - NSF H1 Registered
 - Certified to NSF/ANSI Standard 60 and Standard 61—Clarion Food Machinery HT EP NLGI No. 2 (Only)

APPLICATIONS: Clarion Food Machinery HT EP Greases 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 No. 2 Grease may be used to lubricate water well pump and other potable water system applications where lubricants certified to NSF/ANSI Standard 60 and/or Standard 61 are required or desired.

CLASSIFICATIONS: **NSF H1 - Lubricants with incidental contact (Definition)**
 "These compounds may be used as a lubricant or antirust film on equipment and machine parts in locations in which there is exposure of the lubricated part to edible products. They may also be used as a release agent on gaskets or seals of tank closures. The amount used should be the minimum required to accomplish the desired technical effect on the equipment. If used as an antirust film, the compound must be removed from the equipment surface by washing or wiping as required to leave the surface effectively free of any substance which could be transferred to food being processed."

NSF/ANSI Standard 60 (Definition)—Clarion Food Machinery HT EP NLGI No. 2 Only
 "Applies to lubricants used in drinking water well applications."

NSF/ANSI Standard 61 (Definition)—Clarion Food Machinery HT EP NLGI No. 2 Only
 "Applies to all devices, components and materials used by drinking water systems. Includes pipe thread lubricating compounds and lubricants used in mechanical devices."



Certified to
NSF/ANSI Standard
60 and 61

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TYPICAL PROPERTIES:

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NLGI No.	1	2
Material Code	655701009	655700009
Thickener	Aluminum Complex	Aluminum Complex
Texture	Smooth, Tacky	Smooth, Tacky
Color, Observed	White to Off-White	White to Off-White
Worked 60 Penetration, ASTM D 217	310-340	265-295
Dropping Point, ASTM D 566, °F (°C)	450 (232) Min.	500 (260) Min.
Wheel Bearing Leakage, ASTM D 1263, % loss	N/A	4.5
Water Washout, ASTM D 1264, % loss	N/A	7.7 @ 175°F
Water Spray Resistance, ASTM D 4049, % loss	N/A	9.2
Rust Prevention, ASTM D 1743, rating	Pass	Pass
Copper Corrosion, ASTM D 4048, rating	2A Max.	2A Max.
Oil Separation, ASTM D 1742, % loss	2.0	2.0
Timken Test, ASTM D 2509, OK load, lbs	40	40
Four-Ball Wear, ASTM D 2266, mm scar	0.55	0.55
Four-Ball EP Weld Point, ASTM D 2596, kgf	400	400
Four-Ball Load Wear Index, ASTM D 2596, kgf	55	55
Approximate Temperature Range, °F (°C)	10 to 325 (-12 to 163)	10 to 325 (-12 to 163)
NSF Registered (Registration Number)	H1 (142230)	H1 (124605)
NSF/ANSI Standard 60 Certified	—	✓
NSF/ANSI Standard 61 Certified	—	✓
FDA, 21 CFR 178.3570	✓	✓
Characteristics of Oil Plus Oil Soluble Additives:		
Viscosity, ASTM D 445, cSt at 100°C	65.8	65.8
ASTM D 445, cSt at 40°C	581	581
Viscosity Index	188	188