LPS[®] DETEX[®] Food Grade Low-Temp Grease





FEATURES

- NSF H1 grease can be used anywhere within a facility where incidental food contact may occur
- Multi-purpose, long lasting formula provides exceptional lubrication and corrosion protection for bearings, slides, and other moving metal parts
- Engineered to perform in low temperature range applications such as coolers and freezers
- Superior load and wear properties extend preventative maintenance cycles
- Metal and X-ray detectable plastic cap

APPLICATIONS

- Bearings
- Chains
- Channels
- Conveyors
- · Filling Equipment
- Food Racks
- Food Service Carts
- Gears
- Open Drives
- Flash freezer equipment

SPECIFICATIONS AND APPROVALS

• NSF International, H1

PROPERTIES

Appearance / Physical State	Solid.		
Color	Off-white.		
Odor	Petroleum-like		
Flash Point	>395.6°F (>202.0°C)		
Flammability	Not applicable.		
Vapor Pressure	< 0.1 hPa		
Water Solubility	Fully miscible.		
Auto-Ignition Temperature	>599°F (>315°C)		
Density	1.06 g/cm		
VOC Content	0.5%		
NLGI Grade	2		
Temperature Range	-40°F to 395°F (-4°C to 202°C)		
Base Oil Type	PAO		
Viscosity	70 - 90 cSt @ 40°C (base oil)		
Thickener Type	Calcium sulfonate		
4-Ball Weld Load	620 kg		
Copper Corrosion	1B		

DIRECTIONS

For use in areas where incidental food contact may occur or in applications where clean, non-toxic lubricants are preferred. Apply either manually or by a suitable applicator. It is recommended that LPS® DETEX® Food Grade Low-Temp Grease not be mixed with other greases Do not add directly to food.

HANDLING

Observe good industrial hygiene practices. Wash hands after handling

STORAGE

Store away from incompatible materials.

DISPOSAL

Dispose of waste and residues in accordance with local authority requirements.

AVAILABLE PRODUCTS

Part No.	Net Contents	Container Type	Units/Case	Case Weight
54214	14.1 oz / 400 g	cartridge	30	32 lbs

METAL DETECTION DETAILS

- 1. Detection limits for a particular machine depend on a variety of factors including line speed, contaminant placement and orientation, iron fortification (i.e.; flour), wet mode vs. dry mode, fragment size, aperture size, etc. It is the responsibility of the end- user to determine the detection limits of the appropriate DETEX® component for the individual line set up and for the particular food product being inspected.
- 2. Metal and X-ray detection limits for plastic components (above) are based on whole components. Partial plastic and scouring pad components may not be detectable due to detector limitations, partial component size, malfunctioning equipment and/or the type of food product undergoing processing. Scouring pad not X-ray detectable.
- 3. ITW Pro Brands recommends that all components be tested prior to implementation (separately and included in the processed food product) and/or consult your specific metal detector equipment manufacturer directly.
- Product shelf life, warranty, and material safety data sheets are available at www.itwprobrands.com. ITW Pro Brands is not responsible for use of this product inconsistent with its instructions and warnings.
- ITW Pro Brands is not responsible for failure to detect components due to detector limitations and/or detector malfunctions. Refer to the metal detector manufacturer's design limitations, instructions, and warnings regarding the use, limitations, and proper maintenance of the equipment.



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