



# **FEATURES**

- NSF H1 penetrant can be used anywhere within a facility where incidental food contact may occur
- Multi-purpose, long-lasting formula penetrates, lubricates, displaces water, and protects against corrosion
- Non-toxic, food grade lubricant leaves a thin film to reduce wear on precision components
- Engineered to withstand low temperatures for applications such as coolers and freezers
- Metal and X-ray detectable packaging

# APPLICATIONS

- Electronic equipment associated with:
- Filling EquipmentFrequent Wash Down Electronic
- Blending Machines Carton Erectors

Feed Belts

- EquipmentLabeling Stations
  - Wrapping Equipment

# SPECIFICATIONS AND APPROVALS

• NSF International, H1

# PROPERTIES

| Appearance / Physical State Gas. |   |  |  |
|----------------------------------|---|--|--|
| Color                            | Clear.  |  |  |
| Odor                             | Characteristic.                                       |  |  |
| Melting / Freezing Point         | Not available.  |  |  |
| Boiling Point / Range            | >338°F (>170°C)                                       |  |  |
| Flash Point                      | 140.0°F (60.0°C) Tag Closed Cup -<br>dispensed liquid |  |  |
| Flammability                     | Flammable gas.  |  |  |
| Vapor Pressure                   | <1 mm Hg @ 20°C                                       |  |  |
| Vapor Density                    | >1  |  |  |
| Partition Coefficient            | <1  |  |  |
| Auto-Ignition Temperature        | >392°F (>200°C)                                       |  |  |
| Viscosity                        | < 14 cSt @ 25°C                                       |  |  |
| Explosive Properties             | Not explosive.  |  |  |
| Oxidizing Properties             | Not oxidizing.  |  |  |
| Heat of Combustion               | > 30 kJ/g   |  |  |
| Percent Volatile                 | 20 - 30%  |  |  |
| Specific Gravity                 | 0.8 - 0.87 @ 20°C                                     |  |  |
| VOC Content                      | 24%   |  |  |

# DIRECTIONS

Shake the can thoroughly before spraying. Hold the can upright and apply 6-12 inches (15-30 cm) from the surface, coating the components thoroughly, paying particular attention to seized contact areas. In severe cases, a second application of the product after several minutes may assist in displacing excess moisture.

# HANDLING

Extremely flammable aerosol. Pressurized container: May burst if heated. Contains gas under pressure; may explode if heated. May be fatal if swallowed and enters airways. Keep away from heat/sparks/open flames/hot surfaces. No smoking. Do not spray on an open flame or other ignition source. Do not pierce or burn, even after use. If swallowed: Immediately call a poison center/doctor. Do NOT induce vomiting.

#### STORAGE

Protect from sunlight. Store in a well-ventilated place. Do not expose to temperatures exceeding 50°C/122°F. Store locked up.

#### DISPOSAL

 $\mathsf{Dispose}$  of contents/container in accordance with local/regional/national/international regulations.

# **AVAILABLE PRODUCTS**

| Part No. | Net Contents         | Container Type | Units/Case | Case Weight |
|----------|----------------------|----------------|------------|-------------|
| 53016    | 11 wt oz/312 g/357mL | aerosol        | 12         | 12          |

#### METAL DETECTION DETAILS

- 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.
- 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.
- 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.
- 5. 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.

