



## **Technical Data Sheet**

## Food Grade 3H Oil

Food Grade 3H Oil is a clear, non-toxic lubricant designed for the effective lubrication and protection of seals, guides, bearings and blades particularly those operating in food, pharmaceutical and other clean environments where direct food contact is inevitable.

Food Grade 3H Oil is particularly suitable for seals, mincer plates, mixers and slicers where food contact cannot be avoided.

Food Grade 3H Oil is also ideal for use as an airline lubricator oil. Food Grade 3H Oil is manufactured under controlled conditions necessary for the production of a 3H full food contact lubricant.

## Features & Benefits:

- Food Grade 3H Oil is ideal for use as a direct food contact release agent as well as a lubricant for seals.
- Food Grade 3H Oil is suitable for protecting knives and surfaces in direct food contact from corrosion.
- Food Grade 3H Oil offers an excellent wide temperature resistance of -10°C to
- Food Grade 3H Oil has good oxidation stability resulting in extended relubrication intervals and a reduction in lubricant usage.

## Directions for storage & use:

- The storage temperature should be controlled between +1°C and +40°C.
- Shelf life is 3 years from date of manufacture.
- Food Grade 3H Oil is primarily applied trigger pack; however it can be applied manually or by other suitable applicators capable of handling an ISO VG 15 oil.
- Food Grade 3H Oil should not be mixed with any other lubricant to avoid cross contamination. All traces of any previous lubricants should be removed prior to application.

Food Grade 3H Oil does not contain: animal derived materials, nut oils or genetically modified ingredients. .

Food Grade 3H Oil is manufactured from only FDA listed ingredients:

- FDA Group 21 CFR 172.878
- FDA Group 21 CFR 178.3570
- NSF Registered: H1, 3H

Part Number: 50521

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