

LUBEALLOY

SPECIALISED LUBRICANTS

LA 182 Food Machinery Grease

Description

The only lubricant manufactured for food machinery maintenance applications meeting the United States Food and Drug Administration (USDA) Type H-1 approval and the Australian Quarantine Inspection Service (AQIS), Department of Primary Industries and Energy Type A approval.

LA 182 is the most versatile lubricant developed to serve the whole food industry when a single lubricant is desired to keep the downtime eliminated, extend greasing periods and reduce inventories to keep the storage area to a minimum.

Features

- Made from high purity inert PARA-SYN base oil.
- Will stand up in acid and base conditions and active tomato acids.
- Resists pounding out around sliding and rubbing surfaces.
- Performs in extreme cold and/or hot conditions.
- Does not soften or separate in storage.
- Provides excellent water wash out resistance.
- Contains high percentage of rust and corrosion inhibitors.

Purity Standards

- Composed entirely of ingredients which meet the requirements of Section 178.3570 of the U.S. Food and Drug Administration
- Deemed acceptable by the U.S. Department of Agriculture for the processing machinery in federally inspected meat and poultry processing plants
- Approved by the Commonwealth of Australia Export Control Act 1982 for use in export registered meat establishments.

Benefits

- Less Downtime
- Lower Operational Maintenance Cost
- Less Lubricant Consumption
- Lubricates machinery and equipment used in producing, manufacturing, packaging, processing, preparing, treating, transporting or holding food, especially where incidental contact with food may occur

Recommendations

- Recommended for bearings and general grease lubrication where processing temperatures are well below zero, especially for refrigerated food and beverage industries. This lubricant performs at temperatures down to -30°C for extended periods