

A white grease based on PAO type 100 % synthetic oil and solid EP additives (PTFE).

PERFORMANCES

Working range -20 to +180°C (200 °C peak)
NSF H1 category. Registration no.: 150997

ADVANTAGES

- oxidation resistance
- good adhesion
- water washout resistance
- anti-corrosion properties
- EP properties
- exceptional mechanical stability
- satisfies USDA H-1 specifications (FDA CFR 178.3570).

USES

SYNTOGRAISSE 180 AL 2 incidental food contact grease is used for the lubrication of plain and ball bearings, and all other parts requiring lubrication (chains, conveyors, etc.), in the agro-food, packaging and animal food industries.

SYNTOGRAISSE 180 AL 2 incidental food contact grease should be used in all circumstances where for technical reasons food will inevitably come into contact with the lubricant or where there is a risk of such contact.

Characteristics	Standards	Units	Values
Appearance / Colour	-	-	Brown
Nature of soap	-	-	Al Complex
Grade	NLGI	-	2
Drop point	NFT 60-102	°C	>260
Working range	-	°C	-20 à +180

Characteristics are given for information only and correspond with our manufacturing standards. IGOL reserves the right to modify them to provide its customers with the benefits of technical progress. Before using this product read the instructions for use and the environmental impacts mentioned in the technical and safety data sheets. The information given above is based on the current level of knowledge relative to the product concerned. The product user should take all useful precautions relative to its use. IGOL can in no circumstances be held responsible for damage resulting from incorrect use.

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Technical data sheet