

Description

3H Direct Contact Grease

WS 2003 G/85 is an odorless and tasteless grease suitable for use in processes where the lubricant comes into direct contact with food. It can be applied to any surface that comes into direct contact with food, such as ovens, bread molds, butcher blocks, meat chopping boards, etc.

Features

- Made with a special oil derived from the pharmaceutical industry.
- Certified for direct contact with food in category 3H.
- Excellent resistance to shearing and pressure.
- Temperature range from -15°C to +130°C.
- Insoluble in water.
- High adhesion.

Applications

- Bearings.
- Chains.
- Conveyor belts.
- Canning factories, bottling industry, mineral water.
- All equipment in a slaughterhouse or butcher's shop.
- Pharmaceutical and parapharmaceutical industry.
- Animal feed.
- Bakeries, ovens, biscuit factories...

How to use

- Sealed bearings should be filled to no more than half their capacity.
- Avoid mixing with other types of grease as much as possible.

Certifications/Specifications

- **3H Certification** for use in the food industry.

Technical Data

Feature	Unit	Typical Value	Norm
Reference	----	WS 2003 G/85	----
Appearance	----	Grease	----
Colour	----	Translucent	----
Base oil	----	Pharmaceutical white oil	----
Density	g/cm ³	0,88	IP 530
Penetration at 60 strokes	----	265-295	ISO 2137
NLGI	----	2	----
Operation temperature	°C	-15 a +130	----
Drop point	°C	None	IP 396
Water resistance at 90°C	----	1-90	DIN 51897:1