

FMG

Food Machinery Grease



General Description:

MOLYSLIP FMG is NSF H1 registered and meets USDA 1998 H1 guidelines. MOLYSLIP FMG is a non-melting, non-toxic, waterproof, high-performance grease. It is registered by NSF International for incidental food contact (H1) for use in and around food processing areas.

Performance and Usage:

This unique grease is made with a specially refined white oil compounded with an inert non-soap base and contains an advanced multi-functional additive which gives EP and anti-wear properties which inhibits both rust and corrosion. MOLYSLIP FMG has been developed to ensure the most efficient operation of plant, processing and packaging foodstuffs, with the minimum possibility of harmful contamination of the product by the lubricant.

Extra Information:

MOLYSLIP FMG is completely resistant to water and to steam. It is not affected by acids, alkalis or by aqueous solutions of most chemicals. The grease resists fruit and vegetable juices and it gives protection from brine. It is infusible and has no melting point.

MOLYSLIP FMG is exceptionally stable and long lasting, so that the application of the minimum amount is both economical and reduces the possibility of contamination. It cannot be described as truly edible but it is non-toxic and if consumed can only have a mild laxative effect.



Technical Data:

Base	Bentone
Consistency NGLI	No. 2.1/2
Worked penetration at +25°C (IP 50)	250/280
Drop point (IP 31)	None (infusible)
Water resistance	Complete
Solid lubricant	None
Working temperature range	-40°C to +200°C
NSF international registration	No.133060

Packaging:

450g tins boxed in 24s, or 400g cartridges boxed in 24s
 5kg tins boxed in 4s
 12.5kg and 25kg kegs, and 180kg barrels
 FMG aerosol 400ml boxed in 12s