

FOOD MACHINE MULTI

High-performance Multipurpose Oil for Food Machinery

FOOD MACHINE MULTI is a high-performance multipurpose oil for food machines formulated with approved raw materials by US FDA (Food and Drug Administration), which meets US NSF (National Sanitation Foundation) H1. Interest in "food safety" increases in the world, and a food manufacturing process is watched strictly. **FOOD MACHINE MULTI** can minimize a risk in the process of manufacture in response to expectation for "security" and "the quality" of the food industry. It is the lubricant which is most suitable for the uses such as the vacuum pump, the actuating device and the bearing of the food machinery.

● SPECIAL FEATURES

1. US NSF H1 Registration Product

FOOD MACHINE MULTI is a multipurpose oil formulated with only raw materials which FDA approves, and US NSF H1 registration product. Therefore, it is the lubricant which can reduce a risk in the public sanitation for a food manufacturer and a processor.

2. Adaptation to HACCP

On the occasion of the problems in the food hygiene that may occur at all stages such as raw materials, processing, packing and shipment in the food industry, **FOOD MACHINE MULTI** adapts to the management method to prevent or decrease the outbreak of problems.

* HACCP: Hazard Analysis Critical Control Point

(International standard of the hygiene system of administration of the food)

3. Easy Management of oil

FOOD MACHINE MULTI can be used for the wide uses such as the hydraulic system, the vacuum pump and the bearing of the food machinery. Therefore, lubricant unification will be achieved by using this oil, and the lubrication management becomes easy.

4. Outstanding Oxidation and Thermal Stability

FOOD MACHINE MULTI shows outstanding oxidation and thermal stability by the combination of synthetic base oil and optimal additives.

5. Excellent Low Temperature and Viscosity Properties

FOOD MACHINE MULTI can make the start-up of facilities device smooth at low temperature due to its superior low temperature fluidity. In the usage at the food factory in cold district or a device repeating driving and a stop frequently, it is effective and can be expected an electric power saving due to a short warming-up time.

● GRADES

FOOD MACHINE MULTI is available in four viscosity grades from low to high, so you can choose the grade that is best for your operating conditions.

● APPLICATIONS

FOOD MACHINE MULTI can be used as multipurpose oil for the hydraulic system, the vacuum pump and the bearing of food machinery, including production equipment, processing equipment, packaging equipment, packing device, etc.

● CONTAINERS

200-liter drums and 20-liter cans
and 4-liter cans(VG32, VG46, VG68)

● TYPICAL PROPERTIES OF FOOD MACHINE MULTI

ISO Viscosity Grade			32	46	68	100
Color	(ASTM)		L0.5	L0.5	L0.5	L0.5
Density	(15°C)	g/cm ³	0.829	0.835	0.839	0.841
Kinematic Viscosity	(40°C)	mm ² /s	31.0	43.7	64.2	96.0
	(100°C)	mm ² /s	5.98	7.59	10.1	13.9
Viscosity Index			142	142	143	147
Flash Point	(COC)	°C	250	266	269	270
Pour Point		°C	-45.0	-42.5	-42.5	-42.5
Acid Number		mgKOH/g	0.14	0.14	0.14	0.14
Copper Corrosion	(100°C, 3h)		1	1	1	1
Rust Prevention	(distilled water, 60°C, 24 h)		No rust	No rust	No rust	No rust

Note: The typical properties may be changed without notice. (August 2015)



Handling Precautions

▼ Follow these precautions when handling this product.

Composition :	Base Oil, Additives
Precautionary pictograms:	Not applicable
Signal word:	Not applicable
Hazard Statement:	Not applicable
Precautionary Statements:	<ul style="list-style-type: none"> • Do not handle until all safety precautions have been read and understood. • Wear protective gloves/protective clothing/eye protection/face protection. • Do not allow the eyes to become exposed to the product. Do not swallow the product. • Wash hands thoroughly after handling. • Do not eat, drink or smoke when using this product.
Response	<ul style="list-style-type: none"> • IF SWALLOWED: Immediately call a POISON CENTER or doctor/physician. • IF SWALLOWED: Rinse mouth. Do NOT induce vomiting. • If the eyes are exposed to the product: Rinse the eyes with plenty of running water and immediately contact a physician. • IF ON SKIN: Wash with plenty of soap and water.
Storage	<ul style="list-style-type: none"> • The product must be stored in a cool, well-ventilated location where it will not be exposed to direct sunlight. • Containers that have been opened must be tightly sealed.
Disposal	<ul style="list-style-type: none"> • Dispose of contents/container in accordance with local/regional/national/international regulations. • If there are any doubts about proper methods of handling the product, contact the point of purchase before proceeding with usage.