# **NEVASTANE FLUSH OIL**







#### Food Industry



#### Flushing and cleaning oil, suitable for incidental food contact.

#### **APPLICATIONS**

- NEVASTANE FLUSH OIL is a very low viscosity fluid for cleaning and flushing oil and residues in mechanical systems in the food industry: hyrdraulics, gear reducers, chains and other moving components.
- NEVASTANE FLUSH OIL is ideal for changing from standard lubricant to NSF H1 lubricant, suitable for incidental food contact.
- NEVASTANE FLUSH OIL is non corrosive to metals and is compatible with petroleum products and synthetics (based on PAG/ester but not on PAG/MPG).

## **SPECIFICATIONS**

- The formulation of NEVASTANE FLUSH OIL based on white mineral oil complies with FDA, chapter 21 CFR, 178.3570.
- NEVASTANE FLUSH OIL is NSF H1 registered: No 123139.
- NEVASTANE FLUSH OIL is Kosher and ISO 21469 certified.
- NEVASTANE FLUSH OIL is a biostable product, it does not promote the development of bacteria and mould.

### **ADVANTAGES**

- NEVASTANE FLUSH OIL is recommended for use where incidental food contact is possible. That prevents contamination issues as required in the HACCP systems.
- Elimination of deposits and impurities.
- Excellent solvent power.

TYPICAL CHARACTERISTICS	METHODS	UNITS	NEVASTANE FLUSH OIL
Appearance	Visual	-	Bright and Clear
Color	ISO 2049 / ASTM D 1500		< 0.5
Density @ 15°C	ISO 12185	-	0.827
Kinematic viscosity @ 40 °C	ISO 3104	mm²/s	9.5
Kinematic viscosity @ 100 °C	ISO 3104	mm²/s	2.5
Flash point OC	ISO 2592	°C	110
Pour point	ISO 3016	°C	-31

Above characteristics are mean values given as an information.

#### **Recommendations:**

- Store the product at ambient temperature
- Minimize the periods of exposure to temperatures above 35°C
- Shelf life: 5 years from date of manufacture (unopened).

