



FOOD GRADE CHAIN LUBRICANT

Food Grade Chain Lubricant is a water resistant lubricant designed primarily for the effective lubrication of all types of chains and conveyors operating in food environments.



*Visit www.lpslabs.com/LPS_icons.html for more information

PACKAGE SIZE

Net Contents
12 wt. oz. / 340 g / 430 ml

Part No.
06016

APPLICATIONS

- Chains
- Channels
- Conveyors
- Filling Equipment
- Food Racks
- Food Service Carts
- Gears
- Open Drives
- Pins
- Rollers
- Slicers
- Sliding Tracks

PROPERTIES

Appearance/Physical State:
Clear/ colorless liquid

Auto Ignition Temperature:
>509°F (265°C)

Coverage:
160 ft²/can @ 1 wet mil
80 ft²/can @ 2 wet mils

Evaporation Rate:
~8.1 (BuAc=1)

HMIS:
1, 3, 0

Propellant:
Hydrocarbon

Spray Pattern:
Stream

Specific Gravity (water=1):
0.85 - 0.87 @ 68°F (20°C)

Temperature Range:
32°F (0°C) to 325°F (163°C)

Vapor Pressure:
2,782 mmHg @ 68°F (20°C)

VOC:
19% per State & Federal
Consumer Product Regulations
164 g/L per SCAQMD Rule 102

DIRECTIONS

Shake well before using. Apply on clean surface. Hold can 10-12 inches away from surface and spray evenly. If desired, attach extension tube for difficult to reach areas. Wipe off excess. Reapply as needed. Do not add directly to food. Use only in well ventilated areas. Avoid all sources of ignition (spark or flame).

DISPOSAL INFORMATION

Waste must be disposed of in accordance with national, regional, provincial, and local environmental control regulations.

FEATURES

- Excellent for applications involving incidental food contact on food processing equipment
- Foaming action provides extra penetration and lubrication
- Oily, wet film extends chain life
- High flash point of 405°F (207°C)
- Metal detectable plastic components (see back for more details)
- NSF® Certified: H1 Registration # 132899
- Resists sling off and water wash out

SPECIFICATIONS AND APPROVALS

- Meets FDA Regulation 21 C.F.R. 178.3570 for incidental food contact
- NSF® Certified: H1 Registration # 132899
- Acceptable for use in Canadian food processing establishments

STORAGE

Keep container in a cool, well-ventilated area. Avoid all sources of ignition (spark or flame). Store below 120°F. Store aerosols as Level 3 Aerosol (NFPA 30B). Store all materials in dry, well-ventilated area. Avoid breathing vapors.



METAL DETECTABLE PLASTIC COMPONENTS

(PATENT PENDING)



Scan to watch Detex™ Product Demo Video

Universal blue color for all Metal Detectable plastic components easily identifies them as a non-food object

Cap

Actuator

Extension Tube

Alignment dot

Highly visible NSF® H1 labeling

Premium quality product

Certified food safe container

Dual language labeling: English and Spanish

2-piece aerosol can; 10% – 15% lighter than a 3-piece aerosol can



LPS® Detex™ Metal Detectable Plastic Components are designed to assist food processing plants in meeting strict HACCP requirements regarding the use of LPS® NSF® H1 aerosol products in the food processing area.

FEATURES	BENEFITS
All plastic components are Metal Detectable and capable of detection by most metal detection equipment.	Reduce concerns of food product contamination and assist with HACCP requirements.
All Metal Detectable plastic component ingredients are GRAS listed (Generally Accepted As Safe - 21 C.F.R. Sections 177 and 178).	Meets FDA requirements as an acceptable material for use in food processing plants.
Easily identified NSF® H1 product labeling. NSF® H1 lubricants can have incidental food contact.	Distinct Food Grade product labeling helps to prevent use of non NSF® H1 approved LPS® products in the food processing area.
Lithographed labels – LPS® does not use paper labels.	No chance of torn paper labels contaminating food as it is processed.
Aerosol can is in compliance with the The Food Safety Net Services (FSNS). FDA 21 C.F.R.175.300, 1935/2004/EC.	Aerosol can does not contain: Heavy metals, BADGE, BFDGE, NOGE and Bisphenol-A (BPA).

NOTE:

- Minimum detection limits will vary depending on individual customers' equipment and operating conditions. (See chart below)
- Plastic component detection limits are based on whole components. Partial components may not be detectable due to detector limitations, partial component size, malfunctioning equipment and/or the type of food product undergoing processing.
- LPS® Laboratories recommends that all components be tested prior to implementation (separately and included in the processed food product) and/or consult your specific metal detector equipment manufacturer directly.
- Product shelf life, warranty, and material safety data sheets are available at www.lpslabs.com. LPS® Laboratories is not responsible for use of this product inconsistent with its instructions and warnings.
- LPS® Laboratories is not responsible for failure to detect components due to detector limitations and/or detector malfunctions. Refer to the metal detector manufacturer's design limitations, instructions, and warnings regarding the use, limitations, and proper maintenance of the equipment.

COMPONENT	EQUIVALENT TEST SPHERE SIZE
Aerosol Cap	>3.0 mm Ferrous
Actuator	2.2 mm Ferrous
Extension Tube	1.0 mm Ferrous

LPS® Laboratories • An Illinois Tool Works Company

4647 Hugh Howell Road • Tucker, GA 30084 • TEL: (800) 241-8334 or (770) 243-8800 • FAX: (800) 543-1563 or (770) 243-8899

Internet Web Site: www.lpslabs.com

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