



Eurol Chain Lube S-HT 220 FD

Food grade synthetic high-temperature chain oil

Description

Eurol Chain Oil S-HT 220 FD with Eurol SYNGIS Technology is developed for high temperature lubrication up to +260°C, suitable for the lubrication of chains in bakery ovens, dryers, mixers, hot water steam systems and furnaces.

Eurol Chain Oil S-HT 220 FD is food grade InS H1 / NSF H1 certified, making it suitable for incidental food contact in, among others, the food industry, pharmaceutical industry, food service and agriculture.

Instructions for use

Clean and degrease parts thoroughly
Shake well before use
Apply a thin film by spray or brush or automatic lubrication
Allow the product to penetrate
Remove excess product with a clean cloth
Eurol Chain Oil S-HT 220 FD can be used in a temperature range from -20°C to +260°C.

Eurol Chain Lube S-HT 220 FD has the following characteristics

NSF H1, 161462
Excellent anti wear properties
Excellent protection against corrosion
Very good water repellent
Excellent hydrolytic stability
Very good creeping and penetration properties
Low level of evaporation loss
No dripping off
Chemical resistant to aggressive environments
Silicon free
Oxidation stable

Low coefficient of friction
Reduces energy consumption
Economical in use

Physical properties

Colour	brown		
Density at 20°C	0.891	kg/l	ASTM D 1298
Viscosity, kinematic at 40°C	152	cSt	ASTM D 445
Viscosity, kinematic at 100°C	17	cSt	ASTM D 445
Viscosity Index	120		ASTM D 2270
Flash point	260	°C	ASTM D 93
Pour point	-24	°C	ASTM D 97
Operating temperature	20 – 260	°C	

Industrial oils - Chain - Article number S001112
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