PROTEAN

Description

PROTEAN 3H1 is a NSF 3H / H1 registered, non-toxic, wide temperature, multi-purpose grease offering enhanced anti-wear performance for prolonged component life. As a superior 3H release agent, PROTEAN 3H1 prevents food products from adhering to surfaces during processing, and is suitable for seals, sliding surfaces and all plain and anti-friction bearings. Halal/ Kosher Certified.

Benefits & Features

- NSF: 3H / H1 Registered
- Ideal for use as both a direct food contact release agent and multi-purpose grease (ovens and grills, mixers and mincers, slicers and trimmers, baking pans and trays, chopping boards, benches and other hard surfaces in contact with food products)
- · Exhibits superior EP performance with a 4-ball weld load of 400kg
- · Excellent lubrication performance and oxidative stability for extending lubrication intervals and reduced lubricant usage
- Improved anti-wear performance helps prolong component life
- · Good sealing properties protect against unwanted corrosive contaminant

Directions for Use

PROTEAN 3H1 grease can be applied by hand, by grease gun, keg pump or by other methods suitable for an NLGI No. 1 grease. As with all greases used for the first time, check compatibility with the previously-applied grease and if necessary purge bearings prior to application. Likewise, as a general rule, take care not to over-lubricate and apply the quantity of grease recommended by the bearing manufacturer.

Technical Data

Category: NSF Registration No: Allergens:

Appearance: NLGI Classification: Thickener: Drop Point (IP132): Base Oil: Base Oil Viscosity: Solid lubricant: 4 Ball Weld Load (IP239): - Scar Diameter @ 40Kg for 1 hour: Copper Corrosion (IP112): Water washout (ASTM D1264) @38°C: Dynamic Corrosion Resistance: Relative Density: Operating Temperature Range: Pack Sizes: 3H (Release agent with direct food contact) H1 (Lubricants with incidental food contact, in and around food processing areas) 152114

Does not contain allergens, genetically modified ingredients, nut oil or derivatives. White grease

- 1 Inorganic thickener None Blend of white oils
- Direct food additives 400Kg 0.83mm Pass <2% max 0:0 (EMCOR - IP220) 0.98 -30°C to +120°C **400g**, 500g, 3Kg, 18Kg. Aerosol also available



The content of this data sheet is given in good faith but without warranty.

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31 Kyle Road, Irvine KA12 8LE Tel: +44 (0) 1294 311 066 technical@tygrisindustrial.com

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