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 of 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 contact with food may occur. Using maintenance lubricants which have been registered H1 with NSF minimizes your critical control points as required by HACCP.
- 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).

