

PRODUCT DATA SHEET



SEMI-PAO Food Grade 2

FG
FOOD GRADE

Semi-Synthetic Grease with Aluminum Complex Thickener

SEMI-PAO Food Grade - 2 was created specifically to serve the needs of food processing facilities, (including dairy, meat and poultry) commercial bakeries, beverage production and packaging lines.

SEMI-PAO Food Grade 2 is composed of a blend of mineral oil and PAO synthetic lubricant, with additives for outstanding oxidation and corrosion resistance as well as both anti-wear and extreme pressure properties. The aluminum complex thickener provides protection through a broad temperature range and its excellent wash-out resistance keeps the grease in its place, even in wet environments.

SEMI-PAO Food Grade 2 meets FDA requirements for use where incidental contact with food is possible and is NSF Registered, H1.

Properties / Characteristics	SEMI-PAO Food Grade 2
NLGI Grade	2
Color	Off-White to Yellow
Service Temperature Range	-22°F to 300°F -30°C to 148°C
Base Oil	Mineral Oil / PAO
Viscosity @40°C, cSt @100°C, cSt	138 18
Base Oil Viscosity Index	140
Thickener	Aluminum Complex
Drop Point	520°F
Penetration (Worked 60 Double Strokes)	280
Oil Separation	<3%
Water Wash-Out Loss	3%
4 Ball Wear Scar (mm)	0.47
4 Ball EP Weld Point	400kg
Corrosion Preventative Properties	Pass
NSF Registered (153276)	H1

