

PRODUCT DATA SHEET



VHT-CL Food Grade 220

FG
FOOD GRADE

Synthetic Oven Chain Lubricant

is a premium, full synthetic, high temperature oven chain lubricant formulated from the highest quality food grade polyolester (POE) base stock.

VHT-CL Food Grade 220 is NSF Registered and H1 designated, meeting FDA 21 CFR 178.3570 for use in applications where incidental contact with food is possible.

VHT-CL Food Grade 220 is specially formulated for use in bakeries and other food production environments where its:

- *high flash point*
- *low smoke*
- *extremely low evaporation loss*
- *excellent anti-wear characteristics*
- *thermo-oxidative stability*
- *resistance to deposit formation*
- *suitability for use in automated lubrication systems*

make it an excellent choice for use in:

- *conveyorized / continuous ovens*
- *tray ovens*
- *tunnel ovens*
- *spiral ovens*

used in the production of bread, rolls, bagels, pita, flatbread, tortillas and other food products and packaging.

Properties / Characteristics	VHT-CL Food Grade 220
ISO Grade	220
Viscosity @ 40°C, cSt @100°C, cSt	221 19.5
Viscosity Index	100
Specific Gravity	0.99
Flash Point, °F (°C)	590 (310)
Fire Point, °F (°C)	665 (353)
Pour Point, °F (°C)	-26 (-32)
Four Ball Wear Scar Test, 40 Kg, 600 RPM @ 200°C (400°F), 1 Hr. Average Wear Scar Diameter, mm	0.42
Four Ball Wear Scar Test, 40 Kg, 1200 RPM @ 200°C (400°F), 1 Hr. Average Wear Scar Diameter, mm	0.49
RPVOT, min (150°C)	1365
Evaporation Loss, 6.5 Hrs @ 204°C (400°F)	1.32%
Evaporation Loss, 24 Hours	2.04%
Appearance	Light Amber Liquid
Odor	Mild
NSF Registration (#153350)	H1

