

PRODUCT DATA SHEET



PERFLUOR Food Grade 2

FG
FOOD GRADE

Perfluorinated High Temperature Grease

PERFLUOR Food Grade 2 is a perfluorinated polyether (PFPE) based grease thickened with polytetrafluoroethylene (PTFE), suitable for use in severe service environments such as high temperature baking or drying ovens, shrink-wrap tunnels, in areas exposed to aggressive chemicals or where gaseous or liquid oxygen is in use. It can be used in a variety of applications including bearings, chains, conveyors and pumps.

PERFLUOR Food Grade 2 is inert and therefore neutral to most elastomers and plastic materials except perfluorinated rubber, but it is a good practice to test the product on these materials prior to use.

PERFLUOR Food Grade 2 is NSF Registered and H1 designated, meeting FDA 21 CFR 178.3570 for use in applications where incidental contact with food is possible.



Properties / Characteristics	PERFLUOR Food Grade 2
NLGI Grade	2
Viscosity @40°C, cSt @100°C, cSt	420 39
Base Oil	Perfluorinated Polyether (PFPE)
Thickener Type	Polytetrafluoroethylene (PTFE)
Density @ 20°C	approximately 1.9 g/cm ³
Worked Penetration DIN ISO 2137, 25°C, lower limit DIN ISO 2137, 25°C upper limit	265 x 0.1 mm 295 x 0.1 mm
Lower Service Temperature	-20°C -4°F
Upper Service Temperature	250°C 482°F
Oil Separation	<12% by weight
Evaporation Loss	<3% by weight
Color	White
Texture	Homogenous
Shelf Life	5 Years
NSF Registered	H1