



DURALIFE® FOOD MACHINERY WHITE OILS

DURALIFE® FOOD MACHINERY WHITE OILS are made from select base stocks and exhibit low pour point characteristics, containing the highest purity and fortified with Vitamin E. They are certified by NSF as H1 and 3H which can safely be used where direct and/or incidental food contact may occur. These food grade oils are best suited for applications requiring technical grade white oils. This blend is made to reduce the metal-to-metal contact in a food processing application. This will greatly reduce the wear on the working components and helps to eliminate seizures, machine failure and downtime.



They comply with the stringent requirements of the NSF International guidelines for incidental food contact.

DURALIFE® FOOD MACHINERY WHITE OILS will not damage or deteriorate the machinery it is used on. It will provide long term protection in its application as well as having the ability to come in incidental contact with foods. It has a strong resistance to water washout and can handle both extremes in temperature.

BENEFITS:

- H1 and 3H food grade white oil.
- Extremely low pour point.
- Water white appearance.
- Wide temperature operating range.

TYPICAL CHARACTERISTICS:

Product Specifications	Test Method	FMWO 10	FMWO 15	FMWO 22	FMWO 32	FMWO 46	FMWO 68	FMWO 100
ISO Grade		10	15	22	32	46	68	100
Specific Gravity @ 15.6°C (60°F),	ASTM D 1298	0.83	0.84	0.85	0.85	0.86	0.86	0.87
Color	ASTM D 1500	<0.5	<0.5	<0.5	<0.5	<0.5	<0.5	<0.5
Color, Saybolt	ASTM D 156	+30	+30	+30	+30	+30	+30	+30
Viscosity	ASTM D 445							
@ 40 °C, cSt		9.4	14.6	21.2	32.0	45.2	68.4	110.7
@100 °C, cSt		2.7	3.6	4.5	5.8	7.2	9.2	11.4
@100 °F, SUS		58.9	80.5	110.9	164.5	232.0	353.7	525.2
@210 °F, SUS		35.3	38.2	41.4	45.7	50.3	57.1	65.4
Viscosity Index	ASTM D 2270	135	132	129	125	119	109	100
Flash Point, °C	ASTM D92	192	183	202	220	233	248	261
Pour Point, °C	ASTM D97	-36	-39	-36	-30	-27	-21	-15
Specification & Certificates								
	NSF International Registration #	151694	151913	151914	151915	151916	151917	151918
	HALAL Certificate #	HPR 3376- O/G						

The above characteristics are average values based on recent production. Minor variations which do not affect product performance are to be expected in normal manufacture.

WARNING!

Continuous contact with used oil has caused skin cancer in animal tests. Avoid prolonged contact. Thoroughly wash exposed areas with soap and water. Keep out of reach of children.

Don't pollute. Conserve resources. Return used oil and bottle to collection centers

Reference MSDS Number 12037 database on our website at www.amtecol.com