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Product Data Sheet



NOTE: The information in this publication is the result of careful testing in our laboratories, complemented by selected literature. It does not in any way constitute a guarantee, nor does it serve as a license to operate any patent. Due to widely varying conditions of product use, which are beyond our control, it is strongly recommended that the product be tested for suitability. Product typical properties in this publication are current.

CALCIUM OLEATE THICKENED SYNTHETIC GREASE

SumTech® FGCO

SumTech® FGCO grease is a calcium oleate thickened, synthetic lubricating grease created specifically for the food service, beverage, and food processing industries. The unique bio-friendly thickener system provides excellent water washout and shear resistance as well as a high drop point. A combination of newly developed additives gives this grease an extremely high weld point while offering excellent antiwear/extreme pressure properties, oxidation resistance, and corrosion prevention. Special additives are employed to keep the grease in place between wash-down cycles which improves equipment and lubricant life in wet conditions.

SumTech® FGCO grease is NSF Certified and meets USDA 1998 (H1) guidelines (lubricants with incidental food contact).

SumTech® FGCO is ideal for the lubrication of cookers and other equipment used in meat/poultry processing, fruit/vegetable processing, and bakeries where higher operating temperatures are a concern.

Physical Properties

SumTech®	FGCO #2
NLGI Grade	2
Color	Off White
Texture	Smooth
Base Oil	Synthetic Hydrocarbon
Base Oil Properties	
Viscosity @ 40 C cSt	90-110
Viscosity Index	140
Thickener Type	Calcium Oleate
Drop Point, °F	620 +
Penetration	
Worked 60 dbl strokes	265-295
Roll Stability, Change, %	4
Oil Separation, %	0
4-Ball Wear, mm	0.37
4-Ball Load EP Weld Pt, kg	800
Timken EP, lbs	70
Corrosion Preventative Properties	
ASTM D 1743	Pass
Water Washout, % Loss	1%
NSF Certified	H1
Kosher Approved	Yes

Shelf Life: Product shelf life is 3 years from the date of manufacture, after which the product should be recertified prior to use.