

Product No. FG03039

## TECHNICAL DATA SHEET



ACN 000 725 833

# CRC Industries (Aust) Pty. Limited

PO Box 199, Castle Hill, NSW 1765.

### I. Product Description

**Food Grade Silicone with Trigger** is a NSF rated H1, multi-purpose silicone spray for food processing and handling applications. It forms a colourless, odourless, non-staining film that lubricates and protects in most metal to non-metal applications. **Food Grade Silicone with Trigger** eliminates binding and sticking, while protecting most surfaces. In addition it may be used as a release agent for many applications.

### II. Applications

Recommended to lubricate food processing and handling equipment, chutes, guides, rails, conveyors, bottling machinery, slicers, ovens, freezers, knives and saws.

Other applications include lubricating coin mechanisms, linkages, locks, motor bearings, parking meters, projectors, pulleys, timers, rubber seals, tools, vending machines and ceramic insulators. Also recommended for metal-to-non metal and plastic-to-plastic lubrication applications.

### III. Features & Benefits

- **Wide Temperature Range.** Effective from -40°F to 400°F.
- **Low Surface Tension.** Allows for better coverage and deeper penetration.
- **Non-Hardening Film.** Minimizes corrosion and provides excellent lubricity.
- **Reduces Galling and Friction.** Eases metal-to-non-metal contact areas.
- **Harmless to Most Rubbers and Plastics.**
- **Waterproofs.**
- **Does not contain any Bovine Spongiform Encephalopathy (BSE), Transmissible Spongiform Encephalopathies (TSE), Gluten, or any other type of genetically modified organisms (GMO).**
- **360° Valve.** Product can be sprayed from any position – even upside down.
- **S.D.[L.] - Safety Data Label.** Provides instant access to current safety information should an accident or OSHA inspection occur. Helps comply with **OSHA Hazard Communications Standard 29 CFR 1910.1200.**

### IV. Physical Properties without propellant

<b>Flash Point</b>	<0°F	<b>Boiling Point</b>	140°F (initial)
<b>Odour</b>	Mild Solvent	<b>Solubility</b>	Neg. in water
<b>Appearance</b>	Clear, water-white liquid	<b>% Volatile</b>	97% Bulk
<b>Vapour Density</b>	>1 (air = 1)	<b>Specific Gravity</b>	0.6694
<b>VOC Content (Fed)</b>	Bulk 649.3 g/L	<b>Vapour Pressure</b>	160mmHg@68F
<b>Sara Title III, Sect. 3313 Chemicals</b>	Yes	<b>%Solids</b>	3.0
<b>Prop 66</b>	No		

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## V. Specifications and Approvals

- NSF-H1 registered (#119561 Bulk) for use in meat and poultry plants.
- Meets FDA regulation 21 CFR 178.3570 for lubricants with incidental food contact.

## VI. Performance Characteristics

Type of Film	Clear, non-drying
ASTM D-877 (Dielectric Strength)	350 volts/mil
Effective Temperature Range	-40°F to 400°F

## VII. Directions

- Spray light, even film on areas requiring lubrication or protection.
- Use extension tube for hard-to-reach areas.
- Repeat application if necessary.
- Do not use on energized equipment.

## VIII. Package Description

Part Number	Container Size
FG03039	473ml

## IX. Disposal

Disposal requirements vary by state and local jurisdiction. All used and unused product should be disposed of in conformance with local, state and federal regulations.

## X. Special Use Warnings

### General

Use only in well ventilated area. Ventilation may be improved by opening a window or door or providing mechanical assistance. Avoid continuous breathing of vapour and spray mist. Avoid contact with skin and eyes. If ventilation is not adequate, respiratory protection should be worn. For more information regarding short term and long term exposure, review this product's Safety Data Sheet.

### NSF Nonfood Compounds Registration Program

This CRC product is registered with the NSF for use in meat and poultry plants. NSF International, formerly the National Sanitation Foundation, is known for the development of standards, product testing and certification services in the areas of public health safety and protection of the environment. The NSF Nonfood Compounds Registration Program replaces the program formerly administered by the United States Department of Agriculture (USDA) and discontinued in February 1998. Products eligible for NSF registration include all compounds used in food handling, processing and storage, such as disinfectants and lubricants. The NSF registration assures inspection officials and end users that registered products are safe to use in food processing environments.

Refer to Safety Data Sheet for more details.

**PRODUCT WARRANTY:** CRC offers a conditional warranty on this product for the period of 5 years from the date of manufacture.

**DISCLAIMER:** All information on this data sheet is based on testing by CRC Industries (Aust.) Pty. Ltd. All products should be tested for suitability on a particular application prior to actual use. CRC Industries (Aust.) Pty. Ltd. makes no representations or warranties of any kind concerning this data.