

CHEVRON FM ALC EP 0, 1, 2 Food Machinery Grease

CUSTOMER BENEFITS

Chevron FM ALC EP greases deliver value through:

- · Excellent wear and rust protection
- Multipurpose Product misapplication eliminated. Minimizes costly inventories while providing one grease that will work in a wide variety of applications. Available in three common NLGI grades to meet specific equipment requirements.
- · Reduced operating costs
- Reduced wear and sling out Provides good wear protection and is highly water-resistant to help prolong machinery life.
- Water tolerance Remains grease-like even when subject to gross water contamination or when subjected to direct water spray.
- Excellent pumpability Readily adaptable to centralized greasing systems. Easily handled in conventional grease-pumping equipment.
- High dropping point Assures protection where higher operating temperature properties are required.
- · Slightly tacky and adhesive in nature
- Quality control Manufactured under closely controlled conditions to assure a high degree of purity food manufacturers demand today.
- Compliance with state and federal regulations — Composed of materials approved by FDA as incidental or accidental food additives.
- Corrosion protection Provides excellent corrosion protection during food processing and plant cleanup procedures
- **EP properties** Excellent Timken and Four Ball Weld Point values.

FEATURES

Chevron FM ALC EP food machinery greases are high performance, multipurpose products that are white in color, odorless, tasteless, and water-resistant.

Available in three NLGI grades, Chevron FM ALC EP were developed for the food processing and canning industries.

Chevron FM ALC EP greases are comprised of an aluminum complex thickener and food grade white oils containing a highly effective rust inhibitor package. They are smooth and buttery in texture, and are also slightly tacky.

All grades contain specially-blended additives that impart improved adhesive and stringiness properties to the grease.

APPLICATIONS

Chevron FM ALC EP food machinery greases are multipurpose lubricants suitable for all grease-lubricated machinery located in canneries, beverage bottlers and canners, potato/corn chip processors, candy manufacturers, meat and poultry packers, frozen food processors, and other food producers and processors. They are specifically recommended for critical applications where there is a possibility of the lubricant becoming an incidental food ingredient.

NLGI 0 is preferred for low temperature operations, particularly in centralized grease systems.

NLGI 1 and **2** are preferred for general plant lubrication including applications such as electric motors and wheeled vehicles where NSF-registered H2 lubricants are often used. This allows for a reduction in the number of greases used in the plant.

NLGI 2 is also recommended for those applications where the grease is exposed to high temperatures, steam, and centrifugal action causing throw-off.

Typical applications for Chevron FM ALC EP greases in processing plants include:

- · Electric motor bearings
- Pump shaft bearings
- Conveyor belts
 - Head, tail, and roller bearings
- · Food handling machinery Mechanical linkage
- Automatic lube systems
- Grease gun application
- · Grease packed bearings
- Slides and ways
- Mobile equipment
- Wheel bearings
- Grease fittings
- Seamers

Chevron FM ALC EP:

- are formulated in compliance with the U.S. Food and Drug Administration (FDA) requirements for lubricants with incidental food contact, 21 CFR 178.3570 and other sections referenced therein. Lubricants with incidental food contact should not contaminate food at levels greater than 10 ppm.
- are certified by NSF and are acceptable as a lubricant where incidental food contact may occur (H1) in and around food processing areas. The NSF
- Nonfood Compounds Registration Program is a continuation of the USDA product approval and listing program, which is based on meeting regulatory requirements of appropriate use, ingredient review and labeling verification.
- are certified Kosher and Pareve.
- are accepted by the Canadian Food Inspection Agency for use in Registered Plants and for use on food equipment or machinery parts where contact with food is only incidental.

TYPICAL TEST DATA

NLGI Grade	0	1	2
Product Number	230202	230203	230204
MSDS Number	14860	14860	14860
Operating Temperature, °C(°F) Minimum ¹ Maximum ²	-20(-4) 163(325)	-20(-4) 163(325)	-20(-4) 163(325)
Penetration at 25°C(77°F) Unworked Worked	340 370	295 325	250 280
Dropping Point, °C(°F)	232(450)	260(500)	260(500)
Timken OK load, lb	40	40	40
Four-Ball Weld Point, kg Wear Scar Diameter, mm	500 0.60	500 0.60	500 0.60
Thickener, % type	5.8 Aluminum Complex	6.9 Aluminum Complex	7.7 Aluminum Complex
ISO Viscosity Grade, Base Oil Equivalent	220	220	220
Viscosity, Kinematic* cSt at 40°C cSt at 100°C	200 20.6	200 20.6	200 20.6
Viscosity, Saybolt* SUS at 100°F SUS at 210°F	1045 104	1045 104	1045 104
Viscosity Index*	120	120	120
Flash Point, °C(°F)*	246(475)	246(475)	246(475)
Pour Point, °C(°F)*	-25(-13)	-25(-13)	-25(-13)
Texture	Smooth, Adhesive		
Color	White		

Typical test data are average values only. Minor variations which do not affect product performance are to be expected in normal manufacturing.

- Minimum operating temperature is the lowest temperature at which a grease, already in place, could be expected to provide lubrication. Most greases cannot be pumped at these minimum temperatures.
- Maximum operating temperature is the highest temperature at which the grease could be used with frequent (daily) relubrication.
- * Determined on mineral oil extracted by vacuum filtration.