NEVASTANE HD2T









Food industry



Extreme pressure aluminium complex grease, suitable for incidental food contact.

APPLICATIONS

- NEVASTANE HD2T is an extreme pressure and adhesive multi purpose grease based on aluminium complex soap with PTFE.
- NEVASTANE HD2T is recommended for the lubrication of numerous applications operating under severe conditions (especially in the presence of water) in the food and beverage industry: loaded bearings, seamers, bottling machines...
- NEVASTANE HD2T has a wide operating temperature range: -20°C to +150°C.

SPECIFICATIONS

- The formulation of **NEVASTANE HD2T** complies with the FDA chapter 21 CFR, 178.3570.
- NEVASTANE HD2T is NSF H1 registered: No 137924.
- NEVASTANE HD2T is Kosher, Halal and ISO 21469 certified.
- ISO 6743-9: L-XDDHB2 DIN 51502: KP2N-20.

ADVANTAGES

- NEVASTANE HD2T is recommended for use where incidental contact with food may occur.
 Using maintenance lubricants which have been registered H1 with NSF minimizes your critical control points as required by HACCP.
- Exceptional adhesion to metal surfaces.
- Excellent resistance to water washout.
- Very good protection against corrosion.
- Superior extreme pressure characteristics.

TYPICAL CHARACTERISTICS	METHODS	UNITS	NEVASTANE HD2T
Soap/thickener	-	-	Aluminium complex
Color	Visual	-	Beige
Appearance	Visual	-	Smooth, homogeneous and slightly tacky
NLGI grade	ASTM D 217	grade	2
Operating temperature range	-	°C	from -20°C to +150°C
Penetration at 25 °C	ASTM D 217	0.1 mm	265 - 295
Four ball - weld load	ASTM D 2596	kgf	315
Copper corrosion	ASTM D 4048	-	1a
Dropping point	IP 396 /NF T 60102C	°C	> 240
Water spray off	ASTM D 4049	%	12
Base oil type	-	-	White oil (with polymers)
Kinematic viscosity at 40 °C	ISO 3104	mm²/s	130

Above characteristics are mean values given as an information.

