

# HB-371 SLICK-EM FOOD-GRADE BELT LUBRICANT NOW "KOSHER APPROVED"

### **DESCRIPTION:**

- FDA approved synthetic-based lubricant developed specifically for the use in food plant ovens
- Provides excellent adhesion, penetration and lubrication qualities for all types of oven belts to include steel, stainless steel, rubber and Teflon
- Spray on to the belt with manual sprayer or automatic application system
- Forms a thin, dry coating that provides superior anti-friction and anti-seizure properties even under high temperature and extreme pressure conditions
- Dries to a non-tacky finish to allow separation of the food product from the belt
- Provides up to 24 hours of protection depending on temperature settings
- Withstands water, oils, alkalis and most acids
- Dilution ratio range: High heat 1:5 1:10, Low heat to no heat up to 1:50
- All components complies with FDA Regulations, CFT Title 21, paragraphs 175.300, 175.105, 176.170 and 176.180 for use in applications for packaging of food where there is incidental contact
- Certified Kosher by the Chicago Rabbinical Council

## PROPERTIES:

Form Liquid

Color Clear, water-white

Storage Stability Stir/Agitate before use

pH 7.3

Flash Point Non-Flammable

### **SAFETY:**

Label use directions should be followed carefully. OSHA Material Safety Data Sheet available.

# **APPLICATION:**

Specifically designed for use on food plant conveys and ovens. Spray on the belts and allow to dry before beginning the production cycle

Conveyor belts Tortilla oven belts

Oven belts Food machinery