



VESTAN HT FLUID

(Food Grade Heat Transfer Fluid)

VESTAN HT is highly efficient, thermally stable, food grade heat transfer oil. It is designed for applications in food plants where oil may come in incidental contact with edible products or food packaging. **VESTAN HT** oil meets the requirements of FDA Specification 21 CFR 178.3570 and the oils are H-1 quality lubricants as judged by the USDA. It is suitable for use in federally inspected meat and poultry plants.

VESTAN HT oil is a semi-synthetic blend. It is a blend of highly refined white mineral oil and a synthetic base stock. It contains potent but non-toxic oxidation inhibitors of low volatility. It is formulated to minimize deposits and solubilize sludge while maximizing oil life. It has low odor and is non-toxic to both humans and aquatic life.

BENEFITS:

- USDA H-1 QUALITY
- SEMISYNTHETIC
- EXCELLENT SERVICE LIFE
- RESISTS OXIDATION AND SLUDGE OR VARNISH FORMATION
- REDUCES FOULING

APPLICATIONS:

VESTAN HT oil is recommended for use up to 550 F. It is a USDA H-1 quality lubricant for use where incidental contact with food products may occur, such as bakeries, container manufacturing plants, bottlers, canneries and water utilities.

TYPICAL CHARACTERISTICS

ISO Viscosity Grade	32
Product Code	NA
API Gravity (ASTM D-1298)	32.8
Viscosity (ASTM D-445): cSt @ 40°C cSt @ 100°C	31.9 5.63
Viscosity Index (D-2270)	117
Pour Point (ASTM D-97) °F (°C)	-6 (-21)
Flash Point (ASTM D-92) °F (°C)	430 (221)
Aniline Point	<100 C
Color (ASTM D-1500) Color (Visual)	L1.0 Light Yellow
USDA Classification	H-1

The above data is subject to usual manufacturing variation. For more information and availability, call 1-800-442-LUBE.
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