

NEVASTANE HD2T



TOTAL



Food

Food grade extreme pressure aluminium complex grease.

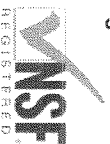
APPLICATIONS

Food industries

- NEVASTANE HD2T is a extreme pressure multipurpose grease dedicated to the lubrication in food industry of bearings, joints, seaming devices, guides and chains...
- NEVASTANE HD2T is recommended for the lubrication, of beverage processing machineries grape harvester, seamers in canning industries and for all that is sliding and friction thanks to the addition of PTFE.

SPECIFICATIONS

Grease registered NSF-H1



- NEVASTANE HD2T grease is NSF-H1 registered for incidental food contact (n°NSF XXX). Its formulation complies with chapter FDA 21CFR178.3570. This grease is recommended for use in Food Industry where an accidental contact with food is possible.
- ISO 6743-9 : ISO-L-XBDHB2
- DIN 51502 : KP2N-20

ADVANTAGES

- NEVASTANE HD2T assures long machine life while reducing contamination problems as required by the HACCP system.
- NEVASTANE HD2T is gifted with extreme pressure and anti wear properties without toxic additives.
- The grease offers good thermal and mechanical stabilities (high drop point).
- NEVASTANE HD2T provides good resistance to steam and water wash out, that is a benefit in severe food environments.
- Excellent protection against corrosion thanks to its fortified adhesivity and a fitted additivation.

TYPICAL CHARACTERISTICS	METHODS	UNITS	NEVASTANE HD2T
Aspect	visual	-	Slightly tacky
Color	visual	-	Cream white - beige
NLGI Grade	NLGI	-	2
Thickener			Aluminium complex
Drop Point	ASTM D566	°C	> 240
Operating range	ASTM D 217	°C	- 20 à 150°C
Worked penetration - 60 strokes at 25 °C	ASTM D2596	1/10 mm	265 - 295
4-ball Weld Load		kgf	> = 315
Type of base oil			White oil
Base oil viscosity @ 40°C	NF T 60100	mm ² /s	130

Above characteristics are mean values given as an information.

TOTAL LUBRIFIANTS
Industrie & Spécialités
18-10-2005
NEVASTANE HD2T
1/1



This lubricant used as recommended and for the application for which it has been designed does not present any particular risk.
A material safety data sheet conforming to the regulations in use in the E.C. can be obtained from your local commercial adviser or down loaded from www.quick-fds.com.

De nombreux secteurs de l'industrie agroalimentaire pourront tirer profit de cette graisse : Industries de la viande, du poisson, des légumes et fruits, Alimentation pour animaux, Machines à vendanger, à embouteiller (vins, bières, eaux minérales...), Laiteries et industries dérivées...

	Nevastane HD2T	Nevastane HT/AW 2	Nevastane SFG 2
Operating range	-20 to 150°C	-20 to 150°C	-50 to 200°C
EP/Load	++		+++
Wear	++	++	+++
Adhesivity on metal	+++	++	+
Water Spray Off	+++	++	+
Water wash out	+++	+	++++

Tableau comparatif des graisses NEVASTANE

La Nevastane HD2T existe en 18kg (152033) et 50kg (152034).

Les Fiches Techniques et FDS sont disponibles sur LubOnline.

NEVASTANE HD2T : An adhesive extreme-pressure grease for the food industries.



nevastane

Food grade lubricants

The Nevastane range of food grade lubricants has expanded with the arrival of a new Aluminium Complex thickener grease, NEVASTANE HD2T.

In the food industries where securization of products is absolutely necessary, manufacturers are seeking at one and the same time **PERFORMANCE AND SAFETY**.

The new extreme-pressure aluminium complex grease, Nevastane HD2T will be of assistance to them in this essential initiative.

NEVASTANE HD2T can be distinguished from Nevastane HT/AW 2 by its Extreme-Pressure aspect reinforced by the addition of PTFE as well as by excellent adhesiveness.

Aside from the natural adhesiveness to the metal of the aluminium complex gel, this version of Nevastane includes an additivation free from toxic components. This is designed to strengthen its **resistance to water spray off**. In this way, the metal is better **protected against corrosive attacks** from the various liquids peculiar to the agri-food industry as well as during the frequent washing phases.



Its **extreme-pressure** properties enable it to be used for loaded applications such as small gear sets, crusher bearings, sieving machines or seamers employed in the food industry. The reduction of the coefficient of friction achieved thanks to PTFE combined with a high-performing anti-wear additivition offers **an exceptional lifespan to the lubricated parts**.

NEVASTANE HD2T is an **NSF-H1** registered grease for accidental food contact. The use of an NSF-H1 grease helps to prolong the lifespan of the equipment in question while at the same time reducing the problems of contamination as required by the HACCP (Hazard Analysis Critical Control Points) method. NEVASTANE HD2T thus offers a **securization of the process** in those instances where a highly demanding level is necessary as in the food or pharmaceutical industries.

The advantages of this new grease for food industry customers are many!

Numerous sectors of the agri-food industry will be able to profit from the arrival of this grease:

The meat, fish, fruits and vegetable industries, together with Animal feed, Grape harvesting and Bottling machines (wines, beers, mineral waters, etc), Dairies and derived industries ...

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EP/Load	++		+++
Wear	++	++	+++
Adhesivity on metal	+++	++	+
Water Spray Off	+++	++	+
Water wash out	+++	+	++++

Comparative table of NEVASTANE greases

Nevastane HD2T is available in quantities of 18kg (152033) and 50Kg (152034).

The Data Sheets and MSDS can be found on LubOnLine.