



ISO-9001 Registered Quality System.
ISO-21469 Compliant.

Sales, Service & Distribution Center

Newark, NJ 07105
Phone: 973-589-9150 Fax: 973-589-4432

Manufacturing, Sales, Service & Distribution Center

Toledo, OH 43605
Phone: 419-691-2491 Fax: 419-693-3806

Sales and Tech Service Support

Phone: 1-800-733-4755

PRODUCT DATA

LUBRIPLATE PAN DIVIDER OIL

"This product is certified OU Kosher Pareve"

"This product is Halal certified"

*NSF International H-1 & 3H Registered
NSF ISO21469 Certification

DESCRIPTION

LUBRIPLATE Pan Divider Oil Meets U.S. FDA Regulation 21 CFR 172.878 for direct contact with food.

APPLICATIONS

It is recommended for pan divider oil applications.

ADVANTAGES

"LUBRIPLATE Pan Divider Oil contains no components derived from TSE/BSE relevant animal species; therefore, it is compliant with the requirements of the TSE Note for Guidance EMA/410/01 Rev. 3 July 2011".



Typical Test Data

PROPERTY	TEST METHOD	TYPICAL RESULTS*
Viscosity cSt @ 40°C	ASTM D-445	15.6
Viscosity SUS @ 100°F	ASTM D-2161	85
Viscosity SUS @ 210°F	ASTM D-2161	38.0
Gravity °API	ASTM D-4052	33.7
Specific Gravity @ 25°C	ASTM D-1298	0.851
Flash Point	ASTM D-92	375°F/190°C
Pour Point	ASTM D-97	10°F/-12°C
Color, Saybolt	ASTM D-156	+30, Clear

PACKAGING AVAILABLE

Part No.

55 Gallon Drum

L0747-062

5 Gallon Pail

L0747-060

*NSF International H1 & 3H Registration No. 139787
(Meets former USDA 1998 Guidelines)

*Registered H-1 by NSF International for use in food processing facilities as a lubricant or anti-rust agent on equipment in which there may be incidental contact involving the lubricated part and the edible product.

*Registered 3H by NSF International - This product is acceptable for use as a Release Agent on grills, ovens, loaf pans, boning benches, chopping boards or other hard surfaces in contact with meat and poultry food products to prevent food from adhering during processing.