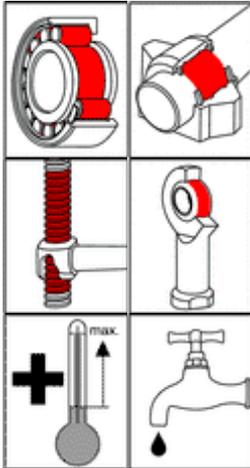




OKS 479 - Product Information

OKS 479 High-Temperature Grease for Food Processing Technology



Nonfood Compounds
Program Listed
H1 Reg. No. 135675

Fields of Application:

Lubrication of rolling and plain bearings, joints, linear drives and chains, as well as fittings, gaskets, moulded parts and elements made of elastic rubber materials in hot and cold-water segment, e.g. for sanitary fixtures and machines in dairies, breweries, slaughterhouses, bakeries etc.

Advantages and Benefits:

Long operating times due to suitable additives for good resistance to oxidation and ageing. Resistant to hot and cold water, water vapour, watery-alkaline and acidic disinfectants and cleaning agents. Can be used universally due to good high-temperature properties, long-term lubricating effect and adhesive strength in all areas of food processing, beverage and pharmaceutical industries. Formula according to FDA Guideline 21 CFR 178.3570. Registered by NSF in category H1 under number 135675 for use in food processing technology with occasional, technically unavoidable contact.

Application:

For best results clean the lubrication point with OKS 2610/ OKS 2611 Universal Cleaner. Remove the corrosion protection media before initial filling. Fill the bearings in a way that all the functional surfaces are lubricated sufficiently. Slow moving bearings (DN-value < 50.000) should be filled completely, normal moving bearings should be filled to 1/3 of the free inner housing space. Observe the instructions of the bearing or machine manufacturer. Relubrication with a grease gun through the grease nipples or with an automatic lubrication system. Relubrication intervals and amount to be defined acc. to the service conditions. If the removal of the old grease is not possible, the amount of grease has to be limited to avoid excess lubrication of the bearing. For longer relubrication intervals, a complete exchange of the old grease is recommended. Mix with appropriate lubricants only. For additional questions please contact our Technical Department.

Additional Information:

Packaging (Article number):

- 120 ml CL- Cartridge (00479013)
- 400 ml Cartridge (00479019)
- 1 kg Tin (00479034)
- 5 kg Hobbock (00479050)
- 25 kg Hobbock (00479062)

Version

E-04.1/13

The data in this brochure are the result of extensive testing and experience and meet the latest stage of engineering. Due to the diversity of application possibilities and technical realities they can only be recommendations and are not arbitrarily transferable; thus no obligations, liability or warranty claims can be derived herefrom. We accept liability for the fitness of our products for particular purposes and accept such liability in writing in the individual case. In any event any justified warranty claims shall be limited to the delivery of replacement goods which are free from defect or, in the event that such subsequent improvement fails, to reimbursement of the purchase price. Any and all further claims, in particular but without limitation any liability for consequent damage, shall be excluded. Prior to use own testing must be done to prove suitability. The data are subject to change for the sake of technical progress. ® = Registered Trademark



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Technical Data

	Norm	Conditions	Unit	Value
Classification	DIN 51 502	DIN 51 825		KPFHC1P-40
Base Oil				
Type				Polyalphaolefine
Viscosity	DIN 51 562-1	40°C	mm ² /s	400
	DIN 51 562-1	100°C	mm ² /s	40
Thickener				
Type				Aluminium-complex soap
Consistency	DIN 51 818	DIN ISO 2137	NLGI- class	1
Worked penetration	DIN ISO 2137	60 double strokes	0,1 mm	310 - 340
Drop point	DIN ISO 2176		°C	> 200
Application Data				
Density	DIN EN ISO 3838	+20°C	g/cm ³	0,93
Colour				creme
Service Temperatures				
Minimum service temperature			°C	-40
Maximum service temperature			°C	160
DN- value			mm min	400.000
Water resistance	DIN 51 807-1	90°C	Grade 1-3	1
Releases/Specifications				
Food industry				NSF H1 Reg.-No. 135675

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