

#### Description

PROTEAN PURE 3H Fluid is a high performance non-toxic, clear and odourless NSF 3H/H1 registered multi-purpose oil, suitable for the effective lubrication and protection of bearings, blades, guides and seals where direct food contact is unavoidable. Developed as a 3H release agent, PROTEAN PURE 3H Fluid prevents food products from adhering to surfaces during processing and also acts as an effective anti-corrosion solution on metal surfaces such as meat hooks, knives and tables.

#### Benefits & Features

- NSF: 3H / H1 Registered
- Ideal for use as both a direct food contact release agent and multi-purpose fluid (ovens and grills, mixers and mincers, slicers and trimmers, baking pans and trays, racks, rollers and other hard surfaces in contact with food products)
- Non-tainting and clear, offering excellent coverage
- Excellent lubrication performance reduced lubricant usage
- Improved anti-wear performance helps prolong component life
- Good sealing properties protect against unwanted corrosive contaminants

#### Directions for Use

PROTEAN PURE 3H Fluid can be applied manually or via other suitable applicators capable of dispensing an ISO VG 15 oil. To avoid cross contamination, do NOT mix PROTEAN PURE 3H Fluid with any other lubricant. Apply light even coats and repeat when necessary.

#### Technical Data

Category:	3H (Release agent with direct food contact) H1 (Lubricants with incidental food contact, in and around food processing areas)
NSF Registration No.	152253
Allergens:	Does not contain allergens, genetically modified ingredients, nut oil or derivatives.
Appearance:	Clear Oil
Density @ 15°C:	0.8607 g/ml
Flash point COC:	194°C
Pour point:	-51°C
Viscosity @ 40°C:	15.5 cSt
UV absorption:	<0.01
Relative Density:	0.98
Temperature Range:	-10°C to +120°C
Pack Sizes:	12 x 500ml Trigger Sprays



The content of this data sheet is given in good faith but without warranty.