NEVASTANE XSH (150 to 460)









Food industry



Synthetic (PAO) gear oils, suitable for incidental food contact.

APPLICATIONS

- NEVASTANE XSH oils (grades 150 to 460) are recommended for the lubrication of gear reducers, plains and roller bearings with high loads in the food processing industries.
- NEVASTANE XSH 150 to 460 oils are also suitable for the lubrication of numerous applicacations in the food industry such as chains and conveyor belts.
- NEVASTANE XSH formulation, 100% synthetic, based on PAO, provides superior protection and longer service life to the lubricated equipments.

SPECIFICATIONS

- The formulation of **NEVASTANE XSH** oils complies with the FDA chapter 21 CFR, 178.3570.
- NEVASTANE XSH oils are NSF H1 registered:

NEVASTANE XSH 150: No 147305 NEVASTANE XSH 220: No 147302 NEVASTANE XSH 320: No 147303 NEVASTANE XSH 460: No 147304

- NEVASTANE XSH oils are Kosher, Halal and ISO 21469 certified.
- International specification: ISO 12925-1 CKD.
- DIN 51517-3 CLP
- DIN 51354-2 FZG A/8, 3/90°C Fail stage > 12
- ASTM D 4172 4 ball test wear (scar diameter) 0.3 mm.

ADVANTAGES

- NEVASTANE XSH oils are recommended for use where incidental contact with food may occur. Using maintenance lubricants which have been registered H1 with NSF minimizes your critical control points as required by HACCP.
- 100% synthetic formulation.
- Wide temperature range.
- Significant extensions of oil drain intervals.

TYPICAL CHARACTERISTICS	METHODS	UNITS	NEVASTANE XSH			
			150	220	320	460
Appearance	Visual	-	clear and bright liquid			
Density @ 15°C	ISO 12185	-	840	842	845	848
Kinematic viscosity @ 40 °C	ISO 3104	mm²/s	150	220	320	460
Kinematic viscosity @ 100 °C	ISO 3104	mm²/s	19,0	26,0	36,0	47,0
Viscosity Index (VI)	ISO 3104	-	152	156	159	161
Flash point C.O.C.	ISO 2592	°C	264	272	276	272
Pour point	ISO 3016	°C	-51	-45	-42	-42

Above characteristics are mean values given as an information.

Recommendations:

- Store the product at ambient temperature
- Minimize the periods of exposure to temperatures above 35°C
- Shelf life: 5 years from date of manufacture (unopened).

TOTAL Specialties USA, Inc.