



Case Study - Fruit and Salad Slicing Machine

Choosing lubricants for use within food processing and manufacturing equipment poses several problems to the engineer. Firstly the products must be totally non-toxic and satisfy the regulations for non food compounds used in food manufacturing plants (NSF Registered).

Secondly they must perform well as lubricants, often in extreme high or low temperatures or aggressive cleaning processes are encountered, all of which can adversely effect the life of the lubricant.

Food manufacturers in the UK need to have a British Retail Consortium (BRC) accredited audit.

Our customer was looking for a lubricant for use on the cutting blades, slides and pivots of their salad and fruit slicing machinery.



We recommended **FOOD GLIDE 3H/15** which is applied at night to protect against the corrosive action of citrus juices. It is also resistant to cleaning fluids and water wash out.

The **FOOD GLIDE** range is for applications where direct food contact lubrication is required for example on meat slicers, cutting blades and chopping boards.

IKV-FOOD GLIDE 3H/22, 3H/68 & 3H/15 are NSF **3H registered** oils for general light lubrication, mould release & textile industry. They are high purity 100% mineral paraffinic oils.



IKV-FOOD GLIDE 3H/15 is intended for the lubrication of any mechanism - it has good lubricity and adherence. It is suitable for use in industrial applications where incidental or direct human or animal food contact is possible. It is compatible with plastics, is clean and clear and useable from -40 to 100°C.

IKV-FOOD GLIDE 3H/15 is intended for the general lubrication on any mechanism requiring a stainless, medium viscosity, food grade product that will not contaminate. It can be used in an automatic lubrication system as a neat oil or applied as an aerosol spray.