



Food Safe Lubricants

Choosing lubricants for use within food processing & 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.

These strict guidelines mean products are selected based upon their use/classification with either incidental food contact USDA H1 (now NSF H1 Class), NSF H2 Class (below the food line) and NSF 3H (for direct food contact). 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.



In bakeries for example, the ovens can reach above 300C. Conveying components, chains bearings etc. operating in these conditions can often require frequent relubrication or cleaning to remove unwanted lubricant residue build up. IKV as part of the Brugarolas Group are manufacturers of a full range of food grade lubricants, all of which are at the forefront of technology and allow extended performance over conventional lubricants whilst having NSF H1, H2 & 3H classification.

Food grade lubricants for packaging machinery that will contain food or beverages must now be produced on machines and equipment that use approved NSF certified lubricants.

We can supply everything from hydraulic, gearbox and general lubricating oils to food grade greases for extremes of temperature from -73 C to 300 C+. We also have a range of Biodegradable products should this be required.

Our **IKV-TRIBOCHAIN** range of synthetic ester bakery chain oils is ideal for bakery chains running at extremes of temperature where minimal lacquering and relubrication coupled with long chain life is the goal. These oils can be either automatically applied or brushed on manually. We also supply Tribochain oils in aerosol form.

Our **IKV BESLUX CHAIN 3020 ATOX** is a high temperature, fully synthetic bakery chain oil used widely in tortilla ovens, naan bread production and other flat bread applications which is NSF H1 certified.

The **Brugarolas** products **G.BESLUX ATOX**, **BESLUX ATOX** and **BESLUX GEAR ATOX** have been designed specifically to lubricate machines and equipment in the food industry where there may be incidental contact with food. The **DENSOLINA** range is for applications where direct food contact lubrication is required for example on meat slicers, cutting blades and chopping boards.

Our **IKV-FLOUR** and **ZAROX** range of fluorinated oils and greases are ideal in critical applications where an ultimate resistance to extremes of temperature (high and low), water washout & non flammability are required.

