

IND-2511-2405E

# FOOD MACHINE MULTI

## High-performance Multipurpose Oil for Food Machinery

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**FOOD MACHINE MULTI** is a high-performance multipurpose oil for food machines, formulated with raw materials approved by U.S. FDA (Food and Drug Administration) and meeting U.S. NSF (National Sanitation Foundation) H1 standards. As interest in "food safety" increases worldwide, the food manufacturing process is being watched more strictly. **FOOD MACHINE MULTI** can minimize risks in the manufacturing process, meeting the food industry's expectations for "safety" and "quality." **FOOD MACHINE MULTI** is the most suitable lubricating oil for vacuum pumps, hydraulic devices and bearings of food machinery.

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### ● SPECIAL FEATURES

#### 1. U.S. NSF H1 Registered Product

**FOOD MACHINE MULTI** is a multipurpose oil formulated with only raw materials approved by the FDA, and it is a U.S. NSF H1 registered product. Therefore, it helps reduce risks in public sanitation for food manufacturers and processors.

#### 2. Compliance with HACCP

**FOOD MACHINE MULTI** complies with the management methods designed to prevent or reduce food hygiene issues that may occur at all stages, from raw materials to processing, packaging and shipment in the food industry.

HACCP: Hazard Analysis Critical Control Point  
(International standard for food hygiene management systems)

#### 3. Outstanding Oxidation and Thermal Stability

**FOOD MACHINE MULTI** exhibits outstanding oxidation and thermal stability due to the combination of synthetic base oil and optimal additives.

#### 4. Excellent Low Temperature and Viscosity Properties

**FOOD MACHINE MULTI** ensures smooth start-up of equipment at low temperatures due to its superior low-temperature fluidity. In food factories located in cold regions or when using equipment that frequently starts and stops, it is efficient and can be expected to save energy due to the short warming-up time.

### ● IMPORTANT NOTICE

NSF H1 is a category of lubricants approved for use in areas where there is a possibility of incidental contact with food. In other words, these lubricants are not intended to come into direct contact with food. The permissible contamination level in food is regulated to be "not exceeding 10 ppm." Therefore, please prioritize measures to prevent contamination of food.

### ● GRADES

**FOOD MACHINE MULTI** is available in four viscosity grades, so you can choose the grade that is best for your operating conditions.

### ● APPLICATIONS

**FOOD MACHINE MULTI** can be used as a multipurpose oil for hydraulic system, vacuum pump and bearings of food machinery, including production equipment, processing equipment, filling equipment, packing devices, etc.

### ● CONTAINERS

200-liter drum, 20-liter can  
and 4-liter can (VG32, VG46 and VG68 only)

**● TYPICAL PROPERTIES OF FOOD MACHINE MULTI**

ISO Viscosity Grade			32	46	68	100
Color	(ASTM)		L0.5	L0.5	L0.5	L0.5
Density	(15°C)	g/cm <sup>3</sup>	0.829	0.835	0.839	0.841
Kinematic viscosity	(40°C)	mm <sup>2</sup> /s	31.0	43.7	64.2	96.0
	(100°C)	mm <sup>2</sup> /s	5.98	7.59	10.1	13.9
Viscosity index			142	142	143	147
Flash point	(COC)	°C	250	266	269	270
Acid number		mgKOH/g	0.26	0.26	0.26	0.26
Pour point		°C	-45.0	-42.5	-42.5	-42.5
Copper strip corrosion	(100°C, 3h)		1	1	1	1
Rust Prevention	(distilled water, 60°C, 24 h)		No rust	No rust	No rust	No rust

Note: The typical properties may be changed without notice. (August 2015)



## Handling Precautions

▼ Follow these precautions when handling this product.

<b>Composition :</b>	Base Oil(s), Additives
<b>Hazard pictograms:</b>	Not applicable
<b>Signal word:</b>	Not applicable
<b>Hazard Statement:</b>	Harmful to aquatic life Harmful to aquatic life with long lasting effects
<b>Precautionary Statements:</b>	<ul style="list-style-type: none"> <li>• Do not handle until all safety precautions have been read and understood.</li> <li>• Wear protective gloves/protective clothing/eye protection/face protection.</li> <li>• Do not allow the eyes to become exposed to the product. Do not swallow the product.</li> <li>• Avoid release to the environment.</li> <li>• Wash hands thoroughly after handling.</li> <li>• Do not eat, drink or smoke when using this product.</li> </ul>
<b>Prevention</b>	
<b>Response</b>	<ul style="list-style-type: none"> <li>• IF SWALLOWED: Immediately call a POISON CENTER/doctor.</li> <li>• IF SWALLOWED: Rinse mouth. Do NOT induce vomiting.</li> <li>• If the eyes are exposed to the product: Rinse the eyes with plenty of running water and immediately contact a physician.</li> <li>• IF ON SKIN: Wash with plenty of soap and water.</li> </ul>
<b>Storage</b>	<ul style="list-style-type: none"> <li>• The product must be stored in a cool, well-ventilated location where it will not be exposed to direct sunlight.</li> <li>• Containers that have been opened must be tightly sealed.</li> </ul>
<b>Disposal</b>	<ul style="list-style-type: none"> <li>• Dispose of contents/container in accordance with local/regional/national/international regulations.</li> <li>• If there are any doubts about proper methods of handling the product, contact the point of purchase before proceeding with usage.</li> </ul>