

Product Data

What Must A Food Grade Grease Do?

- ✓ **Not Contaminate Foodstuffs**
- ✓ **Protect Equipment Under Extreme Pressure Workout**
- ✓ **Lubricate at High Temperatures**
- ✓ **Not Washout Under Constant Cleaning Conditions**



...setting performance standards worldwide...

BLANCO MAX II

White Food Grade Grease

BLANCO-MAX II...Performance in Action.

● **SAFE TO USE.** BLANCO MAX II meets FDA and USDA requirements for a food machinery grease which can be used where there is a chance of incidental contact with edible foodstuff. It complies with FDA Regulations CFR Title 21, Par 178.3570. BLANCO MAX II is also an NSF® registered product (Lubricants with Incidental Contact).

PERFORMANCE BENEFIT: Minimal toxicity danger to food or personnel.

● **EXTREME PRESSURE RESISTANT.** BLANCO MAX II adheres to metal surfaces and provides continuous lubrication and protection. It is highly resistant to bleed or wear under extreme pressure loads.

PERFORMANCE BENEFIT: Provides long-lasting performance for extended equipment life.

● **WATER & RUST RESISTANT.** Water used in contact cleaning breaks down ordinary food machinery lubricants. BLANCO MAX II resists water washout and cleaning compounds. It also contains anti-corrosion additives to prevent rusting.

PERFORMANCE BENEFIT: Reduces the need for re-lubrication after repeated cleanings. Saves labor and money.

● **LUBRICITY AT HIGH TEMPERATURES.** ATCO's BLANCO MAX II possesses outstanding temperature stability to withstand both high and low temperatures common to the food processing industry (-40°F to 500°F).

PERFORMANCE BENEFIT: Keeps equipment running. Reduces downtime. Saves money.

APPLICATIONS

BLANCO MAX II is a white food grade grease specifically formulated for use in food processing plants where there is a chance of incidental food contact or exposure to edible products. It can be used anywhere a clean, food grade lubricant is needed.

- Excellent Water and Steam Resistance
- Rust and Oxidation Inhibited
- High Load Carrying Ability
- Resistant to Food Acid Attack
- Outstanding Temperature Stability to Withstand Both High and Low Temperatures Common to Food Processing Industry (-40°F to 500°F)
- Excellent Adhesion
- Resists Throw Off
- Complies with FDA Regulations CFR Title 21, Par 178.3570
- NSF® registered product (Lubricants with Incidental Contact)

BLANCO MAX II is used in meat and poultry packaging plants, bakeries, bottling companies, breweries, canneries, dairies, egg processors, edible chemical manufacturing and pharmaceutical manufacturing. Because BLANCO MAX II is non-staining, it is also used in textile mills.

DIRECTIONS

On first application, force sufficient grease through the bearing or fitting to flush out all the old grease and contaminants. For best results, clean out all old grease thoroughly and replace with BLANCO MAX II food grade grease.

TECHNICAL DATA

NLGI Grade:	2
Soap Type:	Calcium Sulfonate
Drop Point:	550°F
Timken Load:	60
Water Resistant:	Excellent
Corrosion Resistance:	Excellent
Color:	White
Odor:	Odorless
Temperature Range:	-40°F to 500°F

APPROVALS



Lubricants with Incidental Contact
Category Code: H1
Registration Number: #144322



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