TECHNICAL DATA SHEET



CRC Industries (Aust) Pty. Limited

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I. Product Description

CRC Food Grade Lubricant and Sealant seals, lubricates, waterproofs and insulates with a thin, noncuring silicone compound. **CRC Food Grade Lubricant and Sealant** also provides an exceptional lubricant for fasteners used to support temporary electrical work. **CRC Food Grade Lubricant and Sealant** is excellent for lubricating and sealing rubber and plastic parts – including O-rings. Great for use in food processing environments where there may be a chance of incidental food contact.

II. Applications

Recommended for use on O-rings, valves, pistons, gaskets, guides, slide mechanisms, electrical panels, disconnects, switching mechanisms, electrical contacts, spark plugs, battery terminals and fasteners.

III. Features and Benefits

- Seals, Lubricates, Protects, Insulates and Waterproofs.
- **Temperature Resistant**. Maintains performance level year round. Will not harden, freeze, dry or melt due to temperature fluctuations.
- **Rubber and Plastic Safe**. Will not degrade seals, gaskets or plastic insulators.
- S.D.[L][™] Safety Data Label. Provides instant access to current safety information should an accident or OSHA inspection occur. Helps comply with OSHA Hazard Communications Standards 29 CFR 1910.1200.

IV. Physical Properties

Flash Point	>260 °C	Boiling Point	>315℃
Odour	Low	Solubility	Not in water
Appearance	Opaque white liquid and/or paste	% Volatile	0%
Vapour Density	Heavier than air (air = 1)	Specific Gravity	1.06
VOC Content (Fed)	0	Temperature Range (Film)	Max. 204 <i>°</i> C
Sara Title 111, Sect. 313 Chemicals	None	Prop 65	No

V. Specifications and Approvals

- NSF Registered, Category Code: H1 for use in meat and poultry plants.
- Mil S-8660C (DM-3)
- Mil C-21567A (DM-2)

Product No: FG03085

VI. Performance Characteristics

Type of Film	Non-curing silicone paste	
ASTM D-877 (Dielectric Strength)	500 volts/mil	
Operating Temperature Range	-21° to 204℃	
NLGI Grade Standard	2	

VII. Directions

- Always read entire label before using product.
- Shut off power supply.
- Be sure all stored power is drained from system and allow hot surfaces to cool before using this product.
- Spray a light, even film on areas requiring lubrication or protection.
- If necessary, repeat application until desired thickness is attained.
- For personal safety, do not use while equipment is energized.

VIII. Package Description

Part Number

Container Size

FG03085

6oz Pressurized Tube

IX. Disposal

Disposal requirements vary by state and local regulations. All used and unused product should be disposed of in conformance with local, state and commonwealth laws and regulations.

Aerosol Cans

Do not puncture, incinerate or store above 50°C. Exposure to high temperatures may cause can to burst. Do not place in direct sunlight or near any heat source. Aerosol cans will conduct electricity. Keep away from all live electrical sources including battery terminals, solenoids, electrical panels and other electronic components. Failure to observe this warning may result in serious injury from flash fire and/or electrical shock.

General

Use only in well-ventilated area. Ventilation may be improved by opening a window or door or providing mechanical assistance. Avoid continuous breathing of vapour and spray mist. Avoid contact with the skin and eyes. If ventilation is not adequate, respiratory protection should be worn. For more information regarding short term and long term exposure, review this product's Safety Data Sheet.

NSF Nonfood Compounds Registration Programme

This **CRC** product is registered with NSF for use in meat and poultry plants. NSF International, formerly the National Sanitation Foundation, is known for the development of standards, product testing and certification services in the areas of public health safety and protection of the environment. Products eligible for NSF registration include all compounds used in food handling, processing and storage, such as disinfectants and lubricants. The NSF registration assures inspection officials and end users that registered products are safe to use in food processing environments.

PRODUCT WARRANTY: CRC offers a conditional warranty on this product for the period of 5 years from the date of manufacture.

DISCLAIMER: All information on this data sheet is based on testing by CRC Industries (Aust.) Pty. Ltd. All products should be tested for suitability on a particular application prior to actual use. CRC Industries (Aust.) Pty. Ltd. makes no representations or warranties of any kind concerning this data.