



JBT Certified Lubricants

Food-grade Formula 410 R

Antiwear extreme low-temperature H1 food-grade lubricant



You chose Frigoscandia equipment from JBT for your process line because of their proven performance – in extended production, under heavy loads, and at extreme temperatures.

Your single source

Choose our food-grade Formula equipment lubricants for the same reasons. Protect your food processing investment at the same time you simplify your supply of a complete range of equipment customized and safety-certified lubricants.

What's unique with Formula 410 R lubricant?

- Oil developed and tested to fit our Frigoscandia FRIGoDRIVE® freezers (OEM)
- Perfect "cocktail" of pourpoint, viscosity and tackifier
- JBT Extended Warranty for chain and rail, offered through PProCARE service agreement

Food-grade Formula 410 R

Description

Formula 410 R is a lubricating oil based on synthetic hydrocarbons specially developed for JBT's Frigoscandia FRIGoDRIVE System and answers the stringent food safety- and hygiene requirements and temperature extremes of the food processing industry. Tested and proven in extremely low and high temperatures with maintained performance stability and to protect components against corrosion, rust and oxidation. The Formula 410 R lubricant support safe, smooth operation and maximized operating uptime. When choosing the JBT Food-grade Formula 410 R we can offer an Extended Warranty for chain and rail through PRCARE service agreement.

Formula 410 R Features

- Extremely Low Temperature Performance
- Anti-Wear Protection
- Rust Inhibiting
- Oxidation Protection
- Effective Lubricity throughout the Full Operational Temperature Spectrum
- Tackifier to prevent excessive dripping
- Meets Food-grade H1 Requirements for Incidental Food Contact

Benefits for your application

- Improved lifetime of parts.
- Lower maintenance costs.
- Improved uptime.

Don't jeopardize your production by using non-recommended lubricants because, in the end, they can cost you more! Experience shows that they can lead to expensive equipment failure and lost production time.

The European Union now applies ISO standards that require food processors to use lubricants that are

completely harmless to the food product's consumer, if cross-contamination occurs. JBT can give you that certification today. All our lubricants are USDA H1-authorized, and come with an NSF registration number.

Please contact your JBT representative for detailed specifications and price information for each product, and to learn about lubricants for our other applications.

As always, we stand behind what we sell. One call gets it all.

Technical Data

NSF registered no 136357	Food-grade H1 for incidental food contact
Pour point	- 50°C
Flash point	> 230°C
Fire point	270°C
Colour	Clear (UV exposure can cause pink hue)
Viscosity at -40°C, cSt	17500
Viscosity at -18°C, cSt	1000
Viscosity at 40°C, cSt	32
Viscosity at 100°C, cSt	5.8
Containers	20 litre Plastic Container, 1000 litre Hard Plastic Tote



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