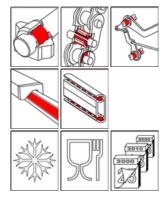


# OKS 3710 - Product Information

## Fields of Application:

Fully synthetic oil for the application at permanent deep temperatures in all areas, where physiologically harmless oils are required. For example in refrigerated warehouses, freezer, a.s.o.

# OKS 3710 Deep Temperature Oil for the Food Industry



#### **Advantages and Benefits:**

Physiologically harmless acc. to § 31, chapter 1 of the LMBG (German law for foodstuff and auxiliary components). Formulation acc. to the the FDA guideline 21 CFR 178.3570. Registrated by the NSF in category H1 under the number 142477 for the use in the food industry, if an incidental contact is technically inevitable. Excellent deep temperature behaviour. Through optimum additivation against oxidation and aging economically extended operating times. Resistant to hot and cold water, steam, common disinfection and cleaning agents.

## Application:

For optimal execution clean the lubrication point, frist mechanically and than with OKS 2610/OKS 2611 Universal Cleaner. Apply sufficient amount with a brush, dripping oiler, by dipping or central lubrication systems. Instructions of the machine manufacturer have to be observed. Relubrication intervals and amount to be defined acc. to the service conditions. Do only mix with suitable lubricants. For further questions please contact our technical department.

#### **Additional Information:**

Packaging (aricle number):

- 5 I canister (0371050)
- 25 I canister (03710062)
- 200 I drum (03710072)

Version: E-10.1/09

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### **Technical Data**

	Norm	Condition	Unit	Value
Classification	DIN 51 502			CL HC 10
Base Oil				
Туре				Polyalpholefin
Viscosity	DIN 51 562-1 DIN 51 562-1	40°C 100°C	mm²/s mm²/s	9 3,5
Viscosity class	DIN 51 519	DIN 51 562-1, 40°C	ISO VG- Class	10
Pour point	DIN ISO 3016	3°C step	°C	< -65
Flash point	DIN ISO 2592	> 79	°C	> 160
Application Data				
Density	DIN 51 757	+20°C	g/ml	0,80
Colour				colourless
Service Temperatures				
Minimum			°C	-60
Maximum			°C	135
Releases/Specifications				
Food industry				acc. to §31, ch. 1, LMBG, acc. FDA 21 CFR 178.3570 NSF H1 regno. 142477

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