

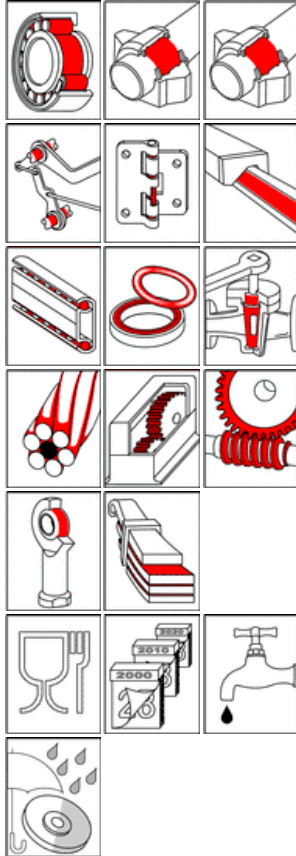


## OKS 3760 - Product Information

### Fields of Application:

Fully synthetic lubricating oil for chains, hinges, guides, armatures, roller and plain bearings, toothed gears and mechanisms in the whole food and beverage industry as well as in breweries, when physiologically harmless lubricants are required.

### OKS 3760 Multipurpose 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 FDA guideline 21 CFR 178.3570. Registered by the NSF in category H1 under the number 129964 for the use in the food industry if an incidental contact is technically inevitable. Through optimum addition against oxidation and aging economically extended operating times. Resistant to hot and cold water, steam, common disinfection and cleaning agents. Multipurpose oil due to long-term lubrication and strong adhering properties.

### Application:

For optimum effect clean thoroughly the lubrication point first mechanically and then with OKS 2610/OKS 2611 Universal Cleaner. Before initial filling of gears remove corrosion protection agent. Fill gear so that the dipping teeth receive lubricant for sure. Apply sufficient amount with a brush, dripping oiler, by dipping or central lubrication systems. Instructions of the gear and 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 (article number):  
- 120 ml CL- Cartridge (03760013)  
- 5 l canister (03760050)  
- 25 l canister (03760062)  
- 200 l drum (03760072)

Version:  
E-01.1/05

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# OKS 3760 Multipurpose Oil for the Food Industry

## Technical Data

	Norm	Unit	Measurement	Value
Classification	DIN 51 502	DIN 51 825		CL HC 100
<b>Base Oil</b>				
Type				PAO
Viscosity	DIN 51 562-1	40°C	mm <sup>2</sup> /s	100
	DIN 51 562-1	100°C	mm <sup>2</sup> /s	12,7
Viscosity class	DIN 51 519	DIN 51 562-1, 40°C	ISO VG- Class	100
Viscosity index	DIN ISO 2909	method B		130
Pour point	DIN ISO 3016	3°C Stept	°C	< -40
Flash point	DIN ISO 2592	> 79	°C	> 240
<b>Application Data</b>				
Density	DIN EN ISO 3838	+20°C	g/ml	0,84
Colour				colourless
<b>Service Temperatures</b>				
Minimum			°C	-35
Maximum			°C	135
<b>Releases/Specifications</b>				
Food industry				acc. to §31, ch. 1, LMBG acc. FDA 21 CFR 178.3570 NSF H1 reg.-no. 129964

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