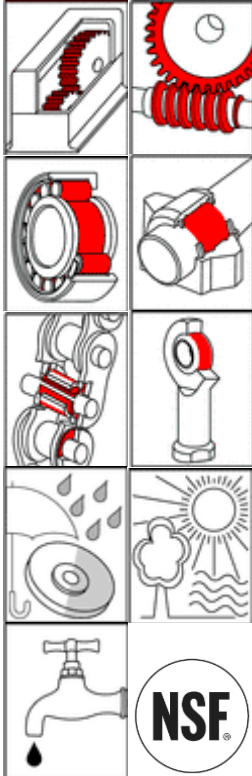




OKS 473 - Product Information

OKS 473 Fluid Grease for food processing technology



Fields of Application:

For closed gear units and geared motors, plain and friction bearings even at higher rotating speeds, e.g. on filling and packaging machines. For joints, propeller shafts and chains when grease lubrication is specified.

Advantages and Benefits:

Registered by the NSF in the category H1 under the number 140 485. Formula in accordance the FDA guideline 21 CFR 178.3570. Long operating times due to good resistance to oxidation and ageing. Reduced wear due to highly adhesive, load-bearing lubricating film. Excellent corrosion protection due to special additives. Low dynamic viscosity enables use with minimal bearing play and gear unit spaces. Good pumpability with central lubricating systems. Very high resistance to hot and cold water, watery-alkaline and acidic disinfectants and cleaning agents.

Application:

For best results clean the lubricating point carefully, e.g. with OKS 2610 / OKS 2611 Universal Cleaner. Remove the corrosion protection ahead of the initial filling. Fill gears in a way that all the functional surfaces for sure transport the grease. Fill bearings in a way that all the functional surfaces for sure get the grease. Observe the instructions of the gear-, bearing or machine manufacturer. Relubrication with automatic lubrication system or with a brush or spatula. Relubrication intervals and amount to be defined acc. to the service conditions. If the removal of the old grease is not possible the amount of grease has to be limited to avoid excess lubrication of the bearing. At longer relubrication intervals a complete exchange of the old grease is recommended. Only mix with appropriate lubricants. For additional questions please contact our Technical Department.

Additional Information:

Liefergebinde:

- 1 kg Tin
- 5 kg Hobbock
- 25 kg Hobbock

Version
E-05.1/17

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OKS 473

Fluid Grease for food processing technology

Technical Data

	Norm	Conditions	Unit	Value
Classification	analog to DIN 51 502			KPHC00K-40 GPHC00K-40
Base Oil				
Type				Polyalphaolefine
Viscosity	DIN 51 562-1	40°C	mm ² /s	160
		100°C	mm ² /s	21
Thickener				
Type				Aluminium- Complex- Soap
Consistency	DIN 51 818	DIN ISO 2137	NLGI- class	0 - 00
Worked penetration	DIN ISO 2137	60 double strokes	0,1 mm	370 - 430
Drop point	DIN ISO 2176		°C	> 220
Application Data				
Density	DIN 51 757	20°C	g/ml	0,85
Colour				light yellow
Service Temperatures				
Minimum service temperature			°C	-45
Maximum service temperature			°C	120
DN- value			mm min	500.000
Wear protection tests				
FZG- test	DIN 51 354 T2	A/2,76/50	Damage step	11
Releases / Specifications				
Food industry				NSF H1 Reg.-no. 140485

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