



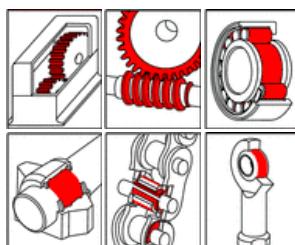
OKS 473 - Product Information

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.

OKS 473

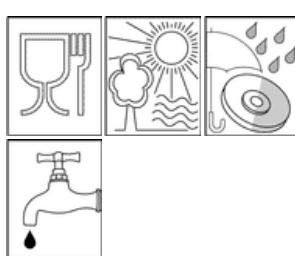
Fluid Grease for food processing technology



Advantages and Benefits:

Toxicologically harmless as defined in Sec. 31, Para. 1 of German Foodstuffs and Essential Commodities Act. Formula in accordance the FDA guideline 21 CFR 178.3570. Registered by the NSF in the category H1 under the number 140 485. 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:

Packaging (Article number):

- 1 kg Tin (00473034)
- 5 kg Hobbock (00473050)
- 25 kg Hobbock (00473062)
- 180 kg Drum (00473070)

Version

E-04.1/08

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Technical Data

	Norm	Conditions	Unit	Value
Classification	DIN 51 502	DIN 51 825		KPHC00K-40 GPHC00K-40
Base Oil				
Type				PAO
Viscosity	DIN 51 562-1	+40°C	mm ² /s	160
Thickener				
Type				Aluminium- Complex- Soap
Consistency	DIN 51 818	DIN ISO 2137	NLGI- class	00
Worked penetration	DIN ISO 2137	60 DH	0,1 mm	400 - 430
Flow pressure	DIN 51 805	-60 °C	mbar	< 1.000
Drop point	DIN ISO 2176		°C	>220
Application Data				
Colour				yellowish
Service Temperatures				
Minimum service temperature	DIN 51 805	< 1.400 hPa	°C	-45
Maximum service temperature	DIN 51 821-2	F ₅₀ (A/1500/600), 100h	°C	120
DN- value			mm min	500.000
Wear protection tests				
FZG- Test	DIN 51 354 T2	A/2,76/50	Damage step	> 12
Releases / Specifications				
Food industry				NSF H1 reg.-no. 140 485

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