



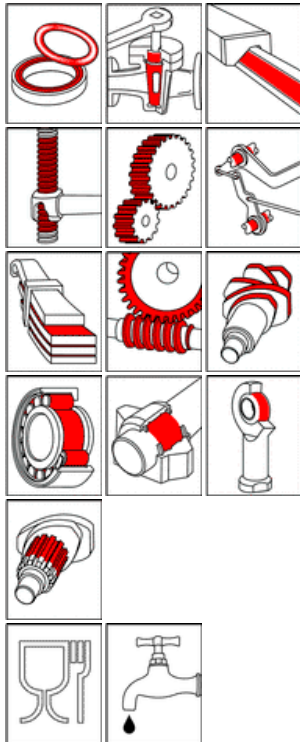
OKS 478 - Product Information

Fields of Application:

Grease lubrication of rolling and friction bearings, joints, linear drives and chains, as well as fittings, seals, moulded parts and elements of elastic rubber materials in hot and cold-water segment, e.g. for sanitary fixtures or machines in dairies, breweries, slaughterhouses, bakeries etc.

OKS 478

Adherent Grease for Food Processing Technology



Advantages and Benefits:

Hygienically harmless as defined in Sec. 31, Para. 1 of German Foodstuffs and Essential Commodities Act. Formula according to FDA Guideline 21 CFR 178.3570. Registered by NSF in category H1 under number 129 960 for use in food processing technology with occasional, technically unavoidable contact. Long operating times due to suitable additives for good resistance to oxidation and ageing. Resistant to hot and cold water, water vapour, watery-alkaline and acidic disinfectants and cleaning agents. Can be used universally due to good long-term lubricating effect and high adhesive strength in all areas of food processing, beverage and pharmaceutical industries.

Application:

For highest effectiveness, carefully clean the lubrication point, e.g. with OKS 2610 or OKS 2611 universal cleaner. Before filling for first time, remove anti-corrosion agent. Fill bearing such that all functional surfaces are certain of being greased. Fill normal bearings up to about 1/3 of the free space inside the bearing, high-speed bearings (DN value > 400 000) up to about 1/4. Low-speed bearings (DN value < 50 000) and their housings should be filled completely. The bearing and machine manufacturer's instructions should be observed. Subsequent lubrication at the lubrication nipples by grease gun or by automatic lubrication system. Assess the lubrication frequency and quantity on basis of service conditions. If old grease cannot be removed, restrict the quantity of grease so as to avoid overlubricating the bearing. If lubrication frequencies tend to be low, you should aim for a full grease change. Only mix with suitable lubricants. Our customer advice service will be pleased to help should you have any further questions.

Additional Information:

Packaging (Article number):

- 1 kg Tin (00478034)
- 5 kg Hobbock (00478050)
- 25 kg Hobbock (00478062)
- 180 kg Drum (00478070)

Version:

E-05.1/05

The data in this brochure are the result of extensive testing and experience and meet the latest stage of engineering. Due to the diversity of application possibilities and technical realities they can only be recommendations and are not arbitrarily transferable; thus no obligations, liability or warranty claims can be derived herefrom. We accept liability for the fitness of our products for particular purposes and accept such liability in writing in the individual case. In any event any justified warranty claims shall be limited to the delivery of replacement goods which are free from defect or, in the event that such subsequent improvement fails, to reimbursement of the purchase price. Any and all further claims, in particular but without limitation any liability for consequent damage, shall be excluded. Prior to use own testing must be done to prove suitability. The data are subject to change for the sake of technical progress. ® = Registered Trademark



OKS 478 Adherent Grease for Food Processing Technology

Technical Data

	Norm	Conditions	Unit	Value
Classification	DIN 51 502	DIN 51 825		K2N-20
Base Oil				
Type				White oil
Viscosity	DIN 51 562-1	40 °C	mm ² /s	67
	DIN 51 562-1	100 °C	mm ² /s	9
Flash point	DIN ISO 2592	> 79	°C	> 200
Thickener				
Type				Aluminium complex soap
Consistency	DIN 51 818	DIN ISO 2137	NLGI- class	2
Worked penetration	DIN ISO 2137	60 DH	0,1 mm	265 - 295
Drop point	DIN ISO 2176		°C	> 200
Application Data				
Density	DIN EN ISO 3838	+20°C	g/cm ³	0,88
Colour				light-coloured
Services Temperatures				
Minimum Services Temperature	DIN 51 805	< 1.400 hPa	°C	-20
Maximum Services Temperature	DIN 51 821-2	F ₅₀ (A/1500/600), 100h	°C	150
DN-Value			mm min	500.000
Water resistance	DIN 51 807-1	+90°C	Grade 1-3	1 - 90
Releases / Specifications				
Food industry				Acc. §31, Par. 1. LMBG Approved acc. to NSF H1

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