



JBT Certified Lubricants

Food-grade Formula 312

Antiwear extreme high-temperature H1 food-grade grease



You chose Double D equipment from JBT for your process line because of their proven performance – in extended production, under heavy loads, and at extreme temperatures.

Your single source

Choose our food-grade Formula equipment greases for the same reasons. Protect your food processing investment at the same time you simplify your supply of a complete range of equipment customized and safety-certified greases.

What's unique with Formula 312 grease?

- Grease developed and tested to fit our Double D Revorack top bearing, Chargrill Barmaker and RevoReel oven bearings.
- Perfect "cocktail" of pourpoint and viscosity.
- JBT can offer a PRO-CARE service agreement package which provides all the necessary greases.

Food-grade Formula 312

Description

Formula 312 is a grease based on synthetic polyalphaolefin (PAO) for enhanced stability and reduced energy consumption. The grease is specially developed for JBT's Double D Revorack top bearing, Chargrill Bar-marker and RevoReel oven bearings and answers the stringent food safety- and hygiene requirements and temperature extremes of the food processing industry. Tested and proven in extremely high temperatures with maintained performance stability and to protect components against corrosion, rust and oxidation. The Formula 312 grease support safe, smooth operation and maximized operating uptime. Choose the JBT Food-grade Formula 312 grease to extend the running hours of your equipment.

Formula 312 Features

- High Temperature Performance
- Anti-Wear Protection
- Non-Melting Performance
- Rust Inhibiting
- Oxidation Protection
- High Drop Point
- Water Washout- and Extreme Pressure Resistance
- Effective Lubricity throughout the Full Operational Temperature Spectrum
- Meets Food-grade H1 Requirements for Incidental Food Contact

Benefits for your application

- Improved lifetime of parts.
- Lower maintenance costs.
- Improved uptime.

Don't jeopardize your production by using non-recommended greases because, in the end, they can cost you more! Experience shows that they can lead to expensive

equipment failure and lost production time.

The European Union now applies ISO standards that require food processors to use greases that are completely harmless to the food product's consumer, if cross-contamination occurs. JBT can give you that certification today.

Please contact your JBT representative for detailed specifications and price information for each product, and to learn about greases for our other applications.

As always, we stand behind what we sell. One call gets it all.

Technical Data

Penetration, Unworked/Worked	280 / 290
NLGI Grade	2
Pour point	- 30°C
Dropping point	318°C
Texture	Smooth/Tacky
Colour	Off-white
Base Fluid:	PAO Synthetic
Viscosity at 40°C, cSt	220
Viscosity at 100°C, cSt	25
Viscosity Index	144
Containers	10 Cartridge Pack - 425 grams / pcs



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