



JBT Certified Lubricants

Food-grade Formula 8414D

Antiwear extreme high-temperature H1 food-grade chain spray



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 safetycertified greases.

What's unique with Formula 8414D grease?

- Chain spray developed and tested to fit JBT's Double D Revorack and RevoReel chains.
- Perfect "cocktail" of pourpoint and viscosity.
- JBT can offer a PRoCARE service agreement package which provides all the necessary greases.

Food-grade Formula 8414D

Description

Formula 8414D is a chain spray based on synthetic hydrocarbons specially developed for JBT's Double D Revorack and RevoReel oven chains. The chain spray answers the stringent food safety- and hygiene requirements and temperature extremes of the food processing industry. Tested and proven to protect components against corrosion, rust and oxidation. The Formula 8414D chain spray support safe, smooth operation and maximized operating uptime. Choose the JBT Foodgrade Formula 8414D chain spray to extend the running hours of your equipment.

Formula 8414D Features

- High Temperature Performance
- Anti-Wear Protection
- Non-Melting Performance
- Rust Inhibiting
- Oxidation Protection
- 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. All our greases are USDA H1-authorized, and come with an NSF registration number.

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	
NSF registered 137751	Food-grade H1 for inciden- tal food contact
PROPELLANT	Propane, Butane
Flashpoint	- 74°C
Mixture - Flashpoint	178°C
Spray Pattern	Thin Foamy Stream
Texture	Thick Clinging Film
Colour	Light Straw
Odour	Slightly Nutty
MICRONOX®	Yes
Containers	389 ml



ØJBT

Sweden John Bean Technologies AB Rusthållsgatan 21 Rox 913

Rusthållsgatan 21, Box 913 SE-251 09 Helsingborg SWEDEN Phone: +46 42 490 4000 Fax: +46 42 490 4040

Spain John Bean Technologies S.L A2, Kilómetro 34,400 28805 Alcalá de Henares, Madrid SPAIN Phone: +34 913 046 698 Fax: +34 913 272 266

UK

John Bean Technologies Ltd East Mains Industrial Estate, Broxburn, West Lothian EH52 5NP, Scotland, UK Phone: +44 1506 857112 Fax: +44 1506 852232

Poland John Bean Technologies Sp. z o.o Al. Komisji Edukacji Narodowej 53 m.4 PL-02 797 Warszawa, POLAND

PL-02 797 Warszawa, POLAND Phone: +48 22 894 9025 Fax: +48 22 894 9041

Russia

John Bean Technologies LLC ul. Petrovka 27, Entrance 2 RU-10731 Moscow RUSSIA Phone: +7 495 221 8713 Fax: +7 495 221 8714

Germany John Bean Technologies GmbH Siemensstrasse 6 40885 Ratingen GERMANY Phone: +49 2102 9341 0 Fax: +49 2102 9341 31

www.jbtfoodtech.com —

France

John Bean Technologies SA Taverparc – Bâtiment 2.1 62 Boulevard Henri Navier 95150 Taverny, FRANCE Phone: +33 (0) 184 28 0200

Italy

John Bean Technologies SpA Via Mantova 63/A 43122 Parma ITALY Phone: +39 052 1908411 Fax: +39 052 1908579