



JBT Certified Lubricants

Food-grade Formula 302

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 302 grease?

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

Food-grade Formula 302

Description

Formula 302 is a grease based on synthetic polyal-phaolefin (PAO) specially developed for JBT's Double D Revorack- and Revoband bearings. The grease 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 302 grease support safe, smooth operation and maximized operating uptime. Choose the JBT Food-grade Formula 302 grease to extend the running hours of your equipment.

Formula 302 Features

- Anti-Wear Protection
- Non-Melting Performance
- Rust Inhibiting
- Oxidation Protection
- High load capability
- Water washout- and chemical resistance
- Effective Lubricity throughout the Full Operational Temperature Spectrum
- Meets Food-grade H1 Requirements for Incidental Food Contact

Benefits for your application

- Protection from water and chemicals provide longer bearing life and reduced grease consumption.
- Mechanical stability allows for greatly increased greasing intervals saving on labor.
- 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 139550	Food-grade H1 for incidental food contact
Pentration, Worked/Unworked	265-295/265-295
NLGI Garde	2
Pour point	- 12°C
Dropping point	316°C
MICRONOX®	Yes
Colour	Off-white
Base Fluid:	PAO Synthectic
Viscosity at 40°C, cSt	95
Viscosity at 100°C, cSt	10.2-10.6
Viscosity Index	92
Containers	10 Cartridge Pack - 425 grams / pcs





Sweden

John Bean Technologies AB 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

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 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