



JBT Certified Lubricants

Food-grade Formula 370

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 370 grease?

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

Food-grade Formula 370

Description

Formula 370 is a grease based on synthetic polyisobutylene (PIB) specially developed for JBT's Double D Revorack turntable bottom bearing. The grease conforms to the stringent food safety- and hygiene requirements and temperature extremes of the food processing industry. Tested and proven in extreme high temperatures which maintains performance stability and protects components against corrosion, rust and oxidation. The Formula 370 grease supports safe, smooth operation with maximized operating uptime. Choose the JBT Food-grade Formula 370 grease to extend the running hours of your equipment.

Formula 370 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 150809	Food-grade H1 for incidental food contact
Pentration, Worked/Unworked	388 / 385
Density	7.568 lbs/gal
Specific Gravity @ 15.6°C	0.9088
Flash Point	218°C
Fire Point	279°C
Pour Point	3.C
Colour	Milky White
Texture	Smooth / Very Tacky
Base Fluid	PIB
Viscosity at 100°C, cSt	647
Viscosity at 70°C, cSt	2801
Viscosity at 40°C, cSt	19809
Viscosity at 20°C, cSt	111436
Viscosity Index	187
Water ppm	25
NLGI Grade	Between 0 and 00
Containers	10 Cartridge Pack - 400 grams / pcs





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