



CHEVRON FM CSC EP

1, 2

Premium Food Machinery Grease

PRODUCT DESCRIPTION

Chevron FM CSC EP food machinery greases are high performance products that are tan in color and water-resistant. They have been specifically developed for the food processing and canning industries.

CUSTOMER BENEFITS

Chevron FM CSC EP greases deliver value through:

- **Outstanding wear protection** — Fortified with a calcium sulfonate thickener, this product exhibits natural high load wear protection and performance.
- **Multipurpose** — Minimizes costly inventories while providing one grease that will fit a very wide variety of applications. Available in two common NLGI grades to meet specific equipment requirements.
- **Long lasting** — Provides long lasting protection due to its very low shear rate.
- **Corrosion protection** — Provides excellent rust protection and is highly resistant to water washout (ASTM D1264), helping prolong machinery life.
- **Water tolerance** — Remains grease-like and excels when subjected to gross water contamination or bearing submergence. The product also has exceptional mechanical stability in the presence of water.
- **Excellent pumpability** — Readily adaptable to centralized greasing systems. Easily handled in conventional grease-pumping equipment.
- **High dropping point** — Delivers protection when higher temperature greases are required due to severe operating conditions.
- **Smooth, buttery appearance**
- **Quality control** — Manufactured under closely controlled conditions to a high degree of purity as needed by food manufacturers in today's market.

- **Compliance with state and federal regulations** — Composed of materials approved by FDA as incidental food additives.
- **Highly advanced rust and corrosion protection** — Provides excellent corrosion protection during food processing and plant cleanup.
- **Strong, natural EP properties** — Excellent Timken and Four Ball Weld Point values derived from this unique thickener.

FEATURES

Chevron FM CSC EP food machinery greases are high performance products that are tan in color and water-resistant.

Formulated for the food processing and canning industries.

Chevron FM CSC EP greases are comprised of an advanced calcium sulfonate complex thickener and food grade white oils containing a highly effective rust inhibitor system. They are smooth and buttery in texture.

APPLICATIONS

Chevron FM CSC EP food machinery greases are multipurpose lubricants suitable for many grease-lubricated machinery located in canneries, beverage bottlers and canners, potato/corn chip processors, candy manufacturers, meat and poultry packers, frozen food processors, and other food producers and processors.

NLGI 1 and 2 are preferred for general plant lubrication including applications such as electric motors and wheeled vehicles where NSF-registered H1 lubricants are often used. The NLGI 1 grade will also work well in many centralized automatic lubrication systems.

Product(s) manufactured in the USA.

Always confirm that the product selected is consistent with the original equipment manufacturer's recommendation for the equipment operating conditions and customer's maintenance practices.

A **Chevron** company product

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NLGI 2 is also recommended for those applications where the grease is exposed to high temperatures, steam, and centrifugal action causing throw-off.

Typical applications for Chevron FM CSC EP greases in processing plants include:

• Electric motor bearings	• Slides and ways
• Pump shaft bearings	• Mobile equipment
• Automatic lube systems	• Wheel bearings
• Grease gun application	• Grease fittings
• Grease packed bearings	• Seamers
• Conveyor belts — Head, tail, and roller bearings	• Food handling machinery - Mechanical linkage

Chevron FM CSC EP food machinery greases:

- are formulated in compliance with the **U.S. Food and Drug Administration (FDA)** requirements for lubricants with incidental food contact, 21 CFR 178.3570, and other sections referenced therein. Lubricants with incidental food contact should not contaminate food at levels greater than 10 ppm.
- are registered by **NSF** and are acceptable as a lubricant where incidental food contact may occur (H1) in and around food processing areas. The NSF Nonfood Compounds Registration Program is a continuation of the USDA product approval and listing program, which is based on meeting regulatory requirements of appropriate use, ingredient review and labeling verification.
- are certified **Kosher and Pareve**.

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TYPICAL TEST DATA

NLGI Grade	1	2
Product Number	230205	230206
MSDS Number	14862	14862
Operating Temperature, °C(°F) Minimum ^a Maximum ^b	-40(-40) 204(400)	-40(-40) 204(400)
Penetration at 25°C(77°F) Unworked Worked	325 325	280 280
Dropping Point, °C(°F)	300(572)	300(572)
Timken OK load, lb	60	65
Four-Ball Weld Point, kg Wear Scar Diameter, mm	500 0.45	620 0.45
Water Washout, ASTM D1264, 175°F(79°C) % Loss	—	2.75
Thickener, % type	24.5 Calcium Sulfonate Complex	27.0 Calcium Sulfonate Complex
ISO Viscosity Grade, Base Oil Equivalent	100	100
Viscosity, Kinematic* cSt at 40°C cSt at 100°C	100 10.8	100 10.8
Viscosity, Saybolt* SUS at 100°F SUS at 210°F	523 63	523 63
Viscosity Index*	90	90
Flash Point, °C(°F)*	220(429)	220(429)
Pour Point, °C(°F)*	-13(+9)	-13(+9)
Texture	Smooth, buttery	
Color	Tan	

a Minimum operating temperature is the lowest temperature at which a grease, already in place, could be expected to provide lubrication. Most greases cannot be pumped at these minimum temperatures.

b Maximum operating temperature is the highest temperature at which the grease could be used with frequent (daily) relubrication.

* Determined on mineral oil extracted by vacuum filtration.

Minor variations in product typical test data are to be expected in normal manufacturing.

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