



## I. Product Description

**Food Grade Silicone** is a NSF rated H1, multi-purpose silicone spray for food processing and handling applications. It forms a colorless, odorless, non-staining film that lubricates and protects in most metal to non-metal applications. **Food Grade Silicone** eliminates binding and sticking, while protecting most surfaces. In addition it may be used as a release agent for many applications.

## II. Applications

Recommended to lubricate food processing and handling equipment, chutes, guides, rails, conveyors, bottling machinery, slicers, ovens, freezers, knives and saws.

Other applications include lubricating coin mechanisms, linkages, locks, motor bearings, parking meters, projectors, pulleys, timers, rubber seals, tools, vending machines and ceramic insulators. Also recommended for metal-to-non-metal and plastic-to-plastic lubrication applications.

## III. Features & Benefits

- **Wide Temperature Range.** Effective from -40°F to 400°F.
- **Low Surface Tension.** Allows for better coverage and deeper penetration.
- **Non-Hardening Film.** Minimizes corrosion and provides excellent lubricity.
- **Reduces Galling and Friction.** Eases metal-to-non-metal contact areas.
- **Harmless to Most Rubbers and Plastics.**
- **Waterproofs.**
- **Does not contain any Bovine Spongiform Encephalopathy (BSE), Transmissible Spongiform Encephalopathies (TSE), Gluten, or any other type of genetically modified organisms (GMO).**
- **360° Valve.** Product can be sprayed from any position – even upside down.
- **M.S.D.[L.]™-Material Safety Data Label.** Provides instant access to current safety information should an accident or OSHA inspection occur. Helps comply with **OSHA Hazard Communications Standard 29 CFR 1910.1200.**

## IV. Physical Properties without propellant

Flash Point	< 0°F		Boiling Point	140°F(initial)
Odor	Mild solvent		Solubility	Neg. in water
Appearance	Clear, water-white liquid		% Volatile	60% - Aerosol, 97% - Bulk
Vapor Density	> 1 (air = 1)		Specific Gravity (bulk)	0.6694
VOC Content (Fed)	Aerosol 399.8 g/L	Bulk 649.3 g/L	Vapor Pressure	160 mmHg @ 68F
Sara Title III, Sect. 313 Chemicals	Yes		Propellant	HFC-152a
Prop 65	No		% Solids	3.0

## V. Specifications and Approvals

- NSF H1 registered (#017393 Aerosol / #119561 Bulk) for use in meat and poultry plants.
- Meets FDA regulation 21 CFR 178.3570 for lubricants with incidental food contact.

## VI. Performance Characteristics

Type of film	Clear, non-drying
ASTM D-877 (Dielectric Strength)	350 volts/mil
Effective Temperature Range	-40°F to 400°F

## VII. Directions

- Spray light, even film on areas requiring lubrication or protection.
- Use extension tube for hard-to-reach areas.
- Repeat application if necessary.
- Do not use on energized equipment.

## VIII. Package Description

Part Number	Container Size
03039	16 oz Non-Aerosol Spray Can
03040	16 oz Aerosol
03041	5 Gallon Pail
03042	55 Gallon Drum

## IX. Disposal

Disposal requirements vary by state and local jurisdiction. All used and unused product should be disposed of in conformance with local, state and federal regulations.

## X. Special Use Warnings

### Aerosol Cans

Do not puncture, incinerate or store above 120° F. Exposure to high temperatures may cause can to burst. Do not place in direct sunlight or near any heat source. Aerosol cans will conduct electricity. Keep away from all live electrical sources including battery terminals, solenoids, electrical panels and other electronic components. Failure to observe this warning may result in serious injury from flash fire and/or electrical shock.

### General

Use only in well ventilated area. Ventilation may be improved by opening a window or door or providing mechanical assistance. Avoid continuous breathing of vapor and spray mist. Avoid contact with skin and eyes. If ventilation is not adequate, respiratory protection should be worn. For more information regarding short term and long term exposure, review this product's Material Safety Data Sheet.

### NSF Nonfood Compounds Registration Program

This CRC product is registered with the NSF for use in meat and poultry plants. NSF International, formerly the National Sanitation Foundation, is known for the development of standards, product testing and certification services in the areas of public health safety and protection of the environment. The NSF Nonfood Compounds Registration Program replaces the program formerly administered by the United States Department of Agriculture (USDA) and discontinued in February 1998. Products eligible for NSF registration include all compounds used in food handling, processing and storage, such as disinfectants and lubricants. The NSF registration assures inspection officials and end users that registered products are safe to use in food processing environments.

**DISCLAIMER:** This information is accurate to the best of CRC Industries' knowledge or obtained from sources believed by CRC to be accurate. Before using any product, read all warnings and directions on the label. All products should be tested for suitability on a particular application prior to actual use. CRC Industries, Inc. makes no representations or warranties of any kind concerning this data.

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