



**DATA SHEET
UK FOOD INDUSTRY**

HT 000 GEL

Slipstream HT 000 Gel is a fully synthetic gel, designed to work at very high temperatures; it is formulated specifically for use in centralised lubrication systems and roller chains.

HT 000 Gel is formulated for incidental food contact only, and contact with food should be avoided wherever possible. Used in this way, it meets the requirements of The Food Safety Act 1990.

HT 000 Gel is formulated from synthetic hydrocarbons; it contains no petroleum mineral hydrocarbons and is free from substances listed as hazardous to health in the latest COSHH Regulations.

HT 000 Gel coats the metal surfaces with a tenacious film of lubricant which reduces metal to metal contact, effectively reducing friction and extending working life of components. Additional benefits are extended service intervals and reduced machinery down time.

HT 000 Gel reduces energy consumption, even on worn machinery. After a ten-day running in period, electrical tests have shown power savings of between 5% and 25% on starting and between 4% and 9% on steady running, depending on the age and condition of the machinery.

PHYSICAL DATA

Appearance	White semi-fluid gel
NLGI Grade	No.000
Penetration (worked)	445 - 475
Working stability (change in penetration after 100,000 double strokes)	±20
Dropping point	Does not melt
Corrosive substances	
Copper	Pass
Steel	Pass
Electrical conductivity	Non conductive
Temperature range	-20°C to +270°C

Manufactured in Great Britain by Slipstream