

FOODLUBE® Anti-Seize

ROCOL® FOODLUBE Anti-Seize is an advanced next-generation anti-seize grease designed specifically for the challenges of the food processing industry.

The grease retains its consistency and doesn't set firm, even in the most humid environments and during frequent wash-downs, providing the reassurance that you will be able to disassemble your equipment at any point in the future.

Market Segments

- Meat & dairy processing and packing
- Bakeries
- Beverage processing
- Breweries
- Confectionery processing
- Canning plants

Applications

- Joints
- Threaded fasteners
- Fixings
- Screws
- Nuts
- Bolts
- Washers

Features

- Advanced non-drying formula
- Consistent coefficient of friction
- Optimised for use on stainless steel
- Requires only a thin film for maximum performance
- NSF H1, ISO21469, Kosher and Halal certified.

Benefits

- Holds lubricating agents in place to allow controlled assembly or disassembly of machinery over extended periods
- Makes allowances for minor variations in engineering tolerance:
 - Increases precision of assembly for critical equipment
 - Allows more accurate bolt tension; particularly important for pressurised and gasketed joints
- Protects corrosion resistant but wear-prone stainless steel from galling and pick-up, lengthening the life of the components and reducing unscheduled down-time.
- One 500g tin can lubricate up to 1000 fasteners: economical in use and cost effective for the user, reducing lubrication costs.

ROCOL Advantage

We use our expertise and experience to design technically advanced premium products, with customer needs at the core. Our food grade anti-seize is proven to be effective within the challenging food environment, adheres to industry audit requirements and delivers **Performance you can trust.**