



Multi-Purpose Synthetic Food Machinery Grease

Product Description:

EGS CHAMELEON CLEAR is a premium food grade grease that is physiologically inert and neutral in odor and taste. Chameleon Clear offers superior protection against friction, rust, corrosion and oxidation. It has excellent resistance to water washout and maintains consistency when exposed to water, which means less grease is required. It will effectively dissipate heat and transfer power; and is compatible with rubber and other sealing materials.

Product Features:

- Withstands extreme temperatures from -40°C to as high as 260°C (-40°F to 600°F)
- Excellent shear and mechanical stability
- Non-toxic, colorless, odorless and tasteless
- Certified Kosher/Pareve
- Complies with U.S. Food and Drug Administration (FDA) Federal Regulation 21 CFR 178.3620
- Classified NSF/H-1 lubricant where incidental food contact may occur

Typical Applications

CHAMELEON CLEAR is for equipment in food and beverage processing plants where lubricant may come in contact with edible product.

Available Sizes:

SIZE	CASE QTY.	PART NO.	TREATS
14-Ounce Tubes	10	G21014	-
120-Pound Keg	-	G21120	-

Typical Specifications:

	ASTM Test	
NLGI Grade	-	2
Penetration @ 77°F	D217	310-340
Dropping Point, °F	D 2265	NONE
Visual Color	-	Clear
Appearance	-	Tacky
Timken Load	75 lb	
Base Oil Data		
cSt. @ 40°C	D-445	66
cSt. @ 100°C	D-445	9.8
Oil Separation, Wt. %	D-1742	0.5
Evaporation Loss, Wt. %	D-972	0.11

Note: Values shown here are typical and may vary

CLEAR CHAMELEON

Food Grade Grease

Health and Safety:

Based on available information, this product is not expected to produce adverse effects on health when used for the intended application and following the recommendations provided in the Material Safety Data Sheet (MSDS). This product is not to be used for purposes other than those specifically intended. When disposing the product, please take precautions to protect the environment.

All products may not be available locally. For more information visit www.egs-ic.com.
Due to continual product research and development the information contained herein may be subject to change without notification.
Typical Specifications may vary slightly.
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