NEVASTANE HTF







Food Industry



Heat transfer fluid for incidental food contact.

APPLICATIONS

- NEVASTANE HTF is a heat transfer fluid designed for closed circuits and a large number of applications in the food and pharmaceutical industries: double-boilers, autoclaves, reactors, ovens, presses and moulds.
- Process temperature: <300 °C (330 °C in the oil film) without air contact.
- To ensure the consistency of the physical and chemical properties, a monitoring by analyses
 of the NEVASTANE HTF in use is recommended.

SPECIFICATIONS

- The formulation of NEVASTANE HTF based on white mineral oil complies with FDA, chapter 21 CFR, 178.3570.
- NEVASTANE HTF is NSF H1 registered: No 131004.
- NEVASTANE HTF is kosher and ISO 21469 certified.
- NEVASTANE HTF is a biostable product, it does not promote the development of bacteria and mould.
- International standards
- ISO 6743/12 class L family QC
- DIN 51502 class L

ADVANTAGES

- NEVASTANE HTF is recommended for use where incidental contact with food may occur.
 Using maintenance lubricants which have been registered H1 with NSF minimizes your critical control points as required by HACCP.
- Exceptional resistance to high temperature.
- Long service life under severe conditions of use.

TYPICAL CHARACTERISTICS	METHODS	UNITS	NEVASTANE HTF
Appearance	Visual	-	Bright and Clear
Density @ 15°C	ISO 12185	-	0.854
Kinematic viscosity @ 40 °C	ISO 3104	mm²/s	32
Kinematic viscosity @ 100 °C	ISO 3104	mm ² /s	5
Flash point OC	ISO 2592	°C	210
Fire point OC	ISO 2592	°C	240
Pour point	ISO 3016	°C	- 6
Bulk temperature limit*	-	°C	310
Oil layer temperature limit*	-	°C	330

Above characteristics are mean values given as an information.

Recommendations:

- Store the product at ambient temperature
- Minimize the periods of exposure to temperatures above 35°C
- Shelf life: 5 years from date of manufacture (unopened).

TOTAL LUBRIFIANTS Industrie & Spécialités 04-07-2012 (supersedes26-01-2012) NEVASTANE HTF 1/1



^{*} without air contact