

Baking Industry

Food safety and performance for maximum productivity!

Today's industrial bakeries must operate their plants at peak efficiency, producing a wide variety of products while complying with increasing quality and safety standards. This requires very flexible baking lines which are exposed to the following extreme field conditions:

- Presence of baking dusts and residues
- High temperature in ovens
- High moisture levels during proofing
- Very low temperature in freezing tunnels

We help you to achieve your production targets while maximizing food safety, with our NEVASTANE food grade lubricants for incidental contact. Our products are specially formulated for your applications and meet the requirements of the major equipment manufacturers.

Additionally, for dough dividing and demoulding operations that involve a direct contact of the lubricant with the dough, we recommend our NEVASTANE Clear Series of food grade release agents, developed in compliance with specific regulations.

Food Safety: No Worries!

From mixing the ingredients to packaging the finished baked goods, the processing steps present critical points of lubrication where a food contamination could occur. Using NSF H1 registered lubricants, suitable for incidental contact with food, can minimize product loss and prevent damage to your brand image associated with a recall or reported contamination.

Nevastane Lubricants Guarantees:

- NSF H1 registered
- Contain no compounds of animal origin
- GMO free
- Allergen free

Nevastane Clear Series Agents Guarantees:

- NSF 3H registered
- GMO free
- Allergen free

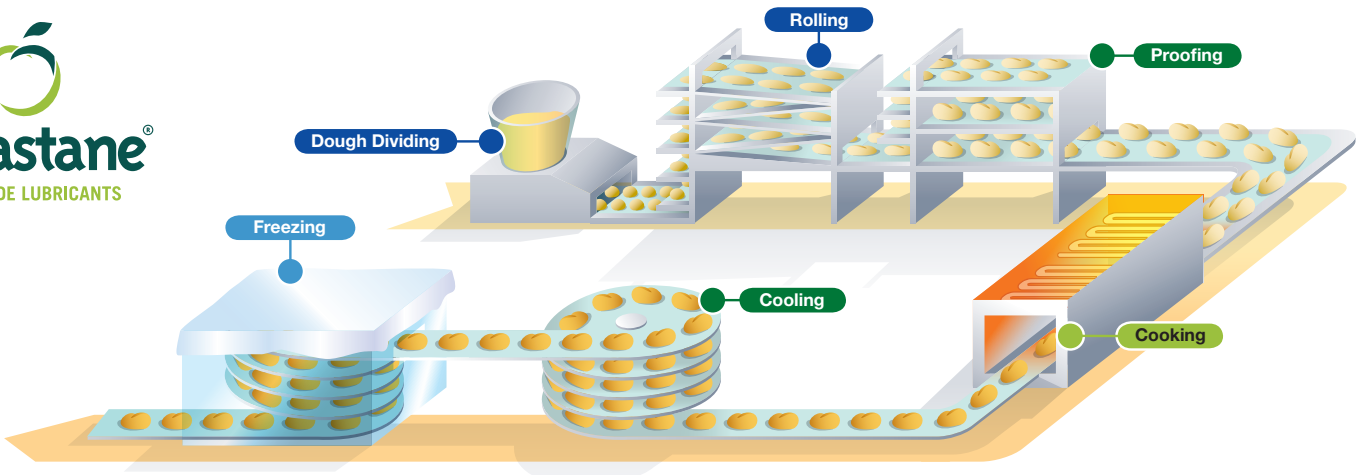



ISO 21469 Certified








KOSHER PAREVE







	Product	Regular Dividers	High-Speed Drivers	Special Advantages
Dough Dividing & Rolling	Nevastane Clear 15 	★ ★ ★	★ ★ ★	<ul style="list-style-type: none"> • Exceptional protection of knives against wear • Significant reduction of oil consumption • Improved dough size precision even at very high speed • MECATHERM, BENIER, WP HATON specifications
	Nevastane Clear 68 	★ ★	★	<ul style="list-style-type: none"> • Excellent protection of knives against wear • BENIER, WP HATON specifications

	Product	Chains and Conveyors	Gearboxes	Bearings	Special Advantages
Proofing & Cooling	Nevastane SY 	★ ★ ★	★ ★ ★		<ul style="list-style-type: none"> • Exceptional moisture handling capability • Excellent rust and corrosion protection • 100% synthetic PAG*
	Nevastane SL 	★	★ ★ ★		<ul style="list-style-type: none"> • Significant extension of oil drain intervals • 100% synthetic PAO
	Nevastane SFG 			★ ★ ★	<ul style="list-style-type: none"> • Excellent resistance to moisture • Excellent rust and corrosion protection

	Product	Oven Chains	Gearboxes	Oven Bearings	Special Advantages
Cooking	FG Hi-Temp OCL 220S 	★ ★ ★			<ul style="list-style-type: none"> • Exceptional thermal stability • Excellent penetrating capabilities • Minimize carbonate residues on chains • Food grade Polyol Ester
	Nevastane SFG 			★ ★ ★	<ul style="list-style-type: none"> • Exceptional thermal stability • For extreme temperature of cooking, contact us

	Product	Chains and Conveyors	Gearboxes	Bearings	Special Advantages
Freezing	Nevastane SL 	★ ★ ★	★ ★ ★		<ul style="list-style-type: none"> • Excellent performance at very low temperature, until -40°C • 100% synthetic PAO
	Nevastane SFG 			★ ★ ★	<ul style="list-style-type: none"> • Excellent performance at very low temperature, until -40°C

	Product	Gearboxes	Special Advantages
Cookies Demoulding	Nevastane Clear 68 	★ ★ ★	<ul style="list-style-type: none"> • Exceptional demoulding performance in every case • Excellent thermal stability • Significant reduction of oil consumption • Ready for use, without preheating

Product :  Oil  Grease | Performance: ★★★★★ Optimal ★★ High ★ Standard
 * PAG oils are not compatible with PAO and mineral oils. Check the compatibility of the seals and paints of your equipment with PAG oils.

OTHER APPLICATIONS

NEVASTANE is an outstanding range of food grade lubricants that covers every food and beverage processing application. Contact us for the right product choice for your operating environment and ask for the NEVASTANE complete catalog.

Total Lubricants USA
800-323-3198
www.total-us.com

Total Lubricants Canada
800-463-3955
www.total-lubricants.ca

www.total-nevastane.com



Total Lubricants USA, Inc. with a policy of continuous improvement, reserves the right to change specifications as our technology progresses. We are not responsible for the misuse and/or misapplication of our products. 7/10

