

TEF-LUB

PTFE GREASE

Industries & Foodstuff Industries



Nonfood Compounds Program Listed: H1 Registration Number: 160717





-10/+180°C

7 good reasons for using TEF-LUB

- 1. Authorized in the case of incidental food contact, NSF H1.
- 2. Perfect lubrication, eliminates metal on metal contact.
- 3. High power adhesion.
- 4. Resists temperatures from 10 °C to + 180 °C (up to 200°C in peaks).
- 5. **Resists** diluted acid atmospheres. Totally **insoluble** in water.
- 6. Reduces overheating
- 7. Free of chlorinated solvents and artificial fragrances.

Particularly suitable for use in



Industry



Institutions



Transport



Agri-Food industry

In the **foodstuff industry**: conveyor chains, packaging machines, bottling machines, gates.

In the **textile industry**: reeds lubrication, loom slides, joints, canes.

In precision machining: tooling machine rods, slides.

In the **naval industry**: wintering of marine engines, immersed parts.

 CO_2

In the automotive industry: steering rack lubrication, cables, hinges, locks.

Characteristics

Based on PTFE particles 97% of active ingredient buttery aspect

4 ball weld load : 200kg

Penetration not worked (25°C): 265-295 (DIN ISO 2137)

Colour off-white Non-flammable propellant gas

Net Volume 400 ml

For more information, see MSDS

Instructions for use

Clean the parts to be treated carefully.

Shake the spray can vigorously, head upside down. Spray the product with the extension cable for difficult to reach areas, or remove it for more important surfaces. After each use, purge the aerosol head by spraying upside down.

side down.

GB31072025/7

7 +

BD10: Multi-purpose ecological penetrating lubricant.

This datasheet supersedes previous documents. The information contained in these data sheets is based on our present knowledge and experience and is given as indication only. Under no circumstances does it engage our responsibility in the event of misuse of our products. Non-contractual photos and images.



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January 15, 2020

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RE: TEFLUB

Category Code: H1

NSF Registration No. 160717

NSF has processed the application for Registration of **TEFLUB** to the *NSF International Registration Guidelines for Proprietary Substances and Nonfood Compounds* (2017), which are available upon request by contacting NonFood@nsf.org. The NSF Nonfood Compounds Registration Program is a continuation of the USDA product approval and listing program, which is based on meeting regulatory requirements including FDA 21 CFR for appropriate use, ingredient and labeling review.

This product is acceptable as a lubricant with incidental food contact (H1) for use in and around food processing areas. Such compounds may be used on food processing equipment as a protective anti-rust film, as a release agent on gaskets or seals of tank closures, and as a lubricant for machine parts and equipment in locations in which there is a potential exposure of the lubricated part to food. The amount used should be the minimum required to accomplish the desired technical effect on the equipment. If used as an anti-rust film, the compound must be removed from the equipment surface by washing or wiping, as required to leave the surface effectively free of any substance which could be transferred to food being processed.

NSF Registration of this product is current when the NSF Registration Mark and Category Code appear on the NSF-approved product label, and the Registered product name is included in the current NSF White Book Listing of Nonfood Compounds at the NSF website (www.nsfwhitebook.org).

NSF Listing of all Registered Nonfood compounds by NSF International is not an endorsement of those compounds, or of any performance or efficacy claims made by the manufacturer.

Registration status may be verified at any time via the NSF website, at www.nsfwhitebook.org. Please note the letter date reflects most recent product review. NSF utilizes annual verification to ensure no changes have been made to a registered product. Changes in formulation or label, without the prior written consent of NSF, will void Registration, and will supersede the on-line listing. Please contact your NSF Account Manager or nonfood@nsf.org if you have any questions or concerns pertaining to this letter.

Sincerely.

Sarah Krol

NSF NonFood Compound Registration Program

Company No: C0268676