Synclear

PRODUCT DESCRIPTION:

JAX Synclear is formulated with a 100% PAO synthetic, inorganic-based, non-melting food-grade NSF H1 grease. With a dropping point of 650°F (343°C) and numerous uses in food and beverage processing applications, Synclear is also perfect for ovens and kilns.

JAX Synclear meets food-grade H1 incidental contact requirements for use in federallyinspected meat and poulty plants.

PRODUCT BENEFITS:

- Crystal clear color
- Excellent adhesion
- Non-melting performance
- High-temperature performance
- High-temperature oxidation stability
- Water washout and chemical resistant

APPLICATION:

- Ovens and kilns
- Heat tunnels
- Chains
- Hinges
- Rolling elements
- Joints and linkages

TECHNICAL DATA:

Propellant:	
Flash Point:	
Pour Point:	
Spray Pattern:	
Viscosity:	
Texture:	
Appearance:	
Consistency:	
Specific Gravity:	

Butane and Propane <0°F (-18°C), typical -63°F (-53°C) (Base Fluid of Grease), typical Heavy Mist 60-65 cSt @ 40°C (Base Fluid of Grease), typical Clear Grease Film Clear Heavy 0.704 @ 15°C (60°F), typical

PACKAGING:

11 oz. net weight aerosol cans (12/case) - Part # JAX144



SYNCLEAR

% Synthetic Lubricar















America's Finest Lubricants

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NSF International / Nonfood Compounds Registration Program

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July 21, 2008

Ms. Patty Riek PRESSURE-LUBE, INC. JAX W134 N5373 CAMPBELL DRIVE MENOMONEE FALLS, WI 53051 UNITED STATES

RE: JAX SYNCLEAR (AEROSOL) Category Code: H1 NSF Registration No. 140946

Dear Ms. Patty Riek:

NSF has processed the application for Registration of JAX SYNCLEAR (AEROSOL) to the NSF International Registration Guidelines for Proprietary Substances and Nonfood Compounds (2008), which are available at www.nsfwhitebook.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 Number, Category Code, and Registration Mark 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 (<u>www.nsfwhitebook.org</u>). The NSF Registration Mark can be downloaded by clicking the "Download Registration Mark" link on the NSF website (<u>www.nsfwhitebook.org</u>).

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. Changes in formulation or label, without the prior written consent of NSF, will void Registration, and will supersede the on-line listing.

Sincerely.

Jemper De fro

Jennifer De France NSF Nonfood Compounds Registration Program

Company No: N05625

W134 N5373 Campbell Drive • Menomonee Falls, WI 53051 262.781.8850 • 800.782.8850 • FAX 262.781.3906 www.jax.com