

# JAX OVEN ICE FG-2

**100% SYNTHETIC, CRYSTAL CLEAR,  
NON-MELT, H1 FOOD-GRADE GREASE**



## PRODUCT DESCRIPTION

JAX Oven Ice FG-2 is a high-performance synthetic food-grade grease developed to meet the demanding lubrication requirements for a multitude of food-processing applications. The inorganic-based, non-melting thickener technology and 100% PAO synthetic base fluid, combined with carefully selected state-of-the-art FDA-approved additives, make JAX Oven Ice FG-2 a thermally stable grease that provides the ultimate protection under the most severe conditions. JAX Oven Ice FG-2 meets the requirements of 21 CFR 178.3570 (lubricants with incidental food contact).

## PRODUCT BENEFITS

- **Excellent High-Temperature Performance**—The inorganic-based, non-melting thickener technology, combined with the 100% PAO synthetic base fluid, means that JAX Oven Ice FG-2 provides excellent performance in most high-temperature applications and can provide ultimate protection without the use of an expensive specialized grease.
- **Crystal Clear, Translucent Property**—JAX Oven Ice FG-2 is specifically designed to be clear and translucent to minimize the visual impact if incidental contact occurs on the product or the packaging.
- **Superior Additive Technology**—JAX Oven Ice FG-2 is formulated using the latest in food-grade additive technology. The proprietary, optimized combination of antiwear agents, rust and corrosion inhibitors, and a robust antioxidant package provides superior long-term performance over competitive food-grade greases.

## APPLICATIONS

The combination of an inorganic-based, non-melting thickener technology, 100% PAO synthetic base fluid and state-of-the-art food-grade additives make JAX Oven Ice FG-2 an excellent choice for all high-temperature applications requiring a premium food-grade lubricant.

## COMPATIBILITY

Most popular food-grade greases currently on the market are not compatible with JAX Oven ICE FG-2. Please contact your JAX Sales Representative with questions regarding specific applications.



**GREASES**

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## PERFORMANCE FEATURES AND BENEFITS

- High-Temperature Stability
- Non-Melting Performance
- NSF H1-Registered
- Compliant with FDA 21 CFR 178.3570 Lubricants with Incidental Food Contact

TYPICAL PROPERTIES	OVEN ICE FG-2 (00252)	METHOD
Penetration, Worked	265-295	ASTM D 217
NLGI Grade	2	
Thickener %	10-15	
Dropping Point, °F (°C)	650 (343)	ASTM D 2265
Color	Clear	
Texture	Smooth/Tacky	
Oxidation Stability, psi loss	5	ASTM D 942
Oil Separation, % loss	0.50	ASTM D 1742
4-Ball Wear, scar diameter, mm	0.84	ASTM D 2266
Timken OK Load, lbs.	20	ASTM D 2509
4-Ball EP Weld Point, kgf	200	ASTM D 2596
Water, % max.	0.01	
Base Fluid:	PAO Synthetic	
Viscosity @ 40°C, cSt	60-65	ASTM D 445
Viscosity @ 100°C, cSt	9.4-10.2	ASTM D 445
Viscosity Index	135	ASTM D 2270
Pour Point °F (°C)	-63 (-53)	ASTM D 97
NSF Registration No. / Category Code	134607 / H1	

JAX products undergo continual improvement in formulation and manufacture. The values indicated in this PDS are typical production values at the time of this writing. JAX reserves the right to alter and update product data and typical values at any time without notice. It is the responsibility of the installer and/or purchaser to determine if these specifications are adequate and proper for the intended application. MSDS information may be found at [www.jax.com](http://www.jax.com) or by contacting JAX INC.

CONTAINER SIZE	OVEN ICE FG-2
2000 Pound Tote - 276	00252-276
400 Pound Drum - 400	00252-400
120 Pound Keg - 120	00252-120
35 Pound Pail - 035	00252-035
50 Cartridge Case - 050	00252-050
10 Cartridge Pack - 052	00252-052



**JAX INC.**

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