

BROIL VG 32&68

Broil is a unique combination of mineral and natural raw materials in order to used for the lubrication of Dough Cutting–Weighting machines and bread frying pans. It does not cause the formation of residue and sticky deposits on Dough Cutting Machines so it decreases maintenance and labor costs.

Broil completely eliminates the problems when inconvenient lubricants used for this purpose.

ADVANTAGES

- Eliminates the sticking of dough on knife surfaces
- High chemical and oxidative resistance
- Decreases the consumption of lubricant.
- Provides longer service life for machines.
- Does not penetrate into the dough due to its special viscosity grade

TECHNICAL PROPERTIES

Characteristics	Test Methods	32	68
Appearance	ASTM D 4176/1	C&B	C&B
Density @ 15 °C, g/ml	ASTM D 1298	0.845	0.850
Kinematic Viscosity @ 40 °C, mm ² /s	ASTM D 445	32.9	70
Flash Point COC, °C	ASTM D 92	210	246
Pour Point, °C	ASTM D 97	-15	-12
Color, ASTM	ASTM D 1500	L0.5	L0.5
Refractive Index @ 20 °C	ASTM D 1218	1.465	1.476

* The information given in the typical data does not constitute a specification but is an indication based on current production and can be affected by allowable production tolerances. The right to make modification is reserved.

HEALTH & SAFETY

For information on the safe handling and use of this product, refer to its Material Safety Data Sheet.

PACKAGING

15 kg pail, 180 kg steel drums.

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