



I. Product Description

CRC Food Grade Penetrating Oil is an effective and efficient general purpose, penetrant for use on all food processing equipment. The highly refined white mineral oil is colorless, odorless and tasteless to meet NSF, USDA and FDA standards. **Food Grade Penetrating Oil** can be used to loosen rust, scale and corrosion around fasteners and hose fittings on food processing equipment.

II. Applications

Recommended for use on all food processing equipment directly exposed to food products including scales, fans, carts, galleys, bottlers, chutes, conveyors, racks, ovens, stoves, fillers, mixers, freezers, rails and cooking appliances.

III. Features & Benefits

- **NSF H1 Registered.** Great for use on all types of food processing equipment.
- Eases disassembly of mechanical equipment, fittings, and fixtures.
- **High Flash Point.** Provides increased user safety.
- **Silicone Free.** Easier clean-up and removal of excess oil. Allows treated surfaces to be repainted.
- **360° Valve.** Product can be sprayed from any position – even upside down.
- **M.S.D.[L.]™-Material Safety Data Label.** Provides instant access to current safety information should an accident or OSHA inspection occur. Helps comply with **OSHA Hazard Communications Standard 29 CFR 1910.1200.**

IV. Physical Properties without propellant

Flash Point	190°F (TCC)	Boiling Point	424° F Initial
Odor	None	Solubility	Neg. in water
Appearance	Colorless liquid	% Volatile	65%
Vapor Density	>air	Specific Gravity	0.815
VOC Content (Fed)	0 g/L	Temperature Range	32°F to 300°F (Continuous) 340°F (Intermittent)
Sara Title III, Sect. 313 Chemicals	No	Viscosity of Non-Volatiles	200 to 215 SUS @ 100°F 38 to 41 CST @ 40°C
Prop 65	No	Propellant	CO ₂

V. Specifications and Approvals

- NSF H1 registered (#130546 aerosol; #130545 bulk) for use in meat and poultry plants.
- Meets FDA Regulations 21 CFR 172.878; 21 CFR 178.3620; and 21 CFR 573.680 for incidental food contact.

VI. Performance Characteristics

Type of Film	Thin, oily film
Dry Time	Non-drying, wet oil
ASTM D-56 (Flash Point)	190°F (TCC)

VII. Directions

- Hold can 8" to 12" away from surface to be sprayed.
- Spray a light, even film on area to be lubricated.
- Wipe off excess with cloth.
- Repeat application when necessary
- Do not use on energized equipment.

VIII. Package Description

Part Number	Container Size
03086	16 oz Aerosol
03087	1 Gallon Bottle
03088	5 Gallon Pail
03089	55 Gallon Drum

IX. Disposal

Disposal requirements vary by state and local jurisdiction. All used and unused product should be disposed of in conformance with local, state and federal regulations.

X. Special Use Warnings

Aerosol Cans

Do not puncture, incinerate or store above 120° F. Exposure to high temperatures may cause can to burst. Do not place in direct sunlight or near any heat source. Aerosol cans will conduct electricity. Keep away from all live electrical sources including battery terminals, solenoids, electrical panels and other electronic components. Failure to observe this warning may result in serious injury from flash fire and/or electrical shock.

General

Use only in well ventilated area. Ventilation may be improved by opening a window or door or providing mechanical assistance. Avoid continuous breathing of vapor and spray mist. Avoid contact with skin and eyes. If ventilation is not adequate, respiratory protection should be worn. For more information regarding short term and long term exposure, review this product's Material Safety Data Sheet.

NSF Nonfood Compounds Registration Program

This CRC product is registered with the NSF for use in meat and poultry plants. NSF International, formerly the National Sanitation Foundation, is known for the development of standards, product testing and certification services in the areas of public health safety and protection of the environment. The NSF Nonfood Compounds Registration Program replaces the program formerly administered by the United States Department of Agriculture (USDA) and discontinued in February 1998. Products eligible for NSF registration include all compounds used in food handling, processing and storage, such as disinfectants and lubricants. The NSF registration assures inspection officials and end users that registered products are safe to use in food processing environments.

DISCLAIMER: This information is accurate to the best of CRC Industries' knowledge or obtained from sources believed by CRC to be accurate. Before using any product, read all warnings and directions on the label. All products should be tested for suitability on a particular application prior to actual use. CRC Industries, Inc. makes no representations or warranties of any kind concerning this data.