

PRODUCT DATA SHEET

FOODGUARD Bakers Aide

High Temperature, Water Based Graphited Chain and Conveyor Lubricant

FOODGUARD Bakers Aide is formulated from high grade graphite in water containing dispersing and binding agents, and can be diluted and applied leaving a dry film lubricant suitable for lubrication of oven chains. **FOODGUARD Bakers Aide** is designed for the lubrication of conveyor chains running continuously at high temperatures, up to 550°C as dry film lubricant, on textile stenters, drying machines, bakery ovens and on paint stoving ovens.

PRODUCT BENEFITS

- NSF: H2 registered (for use in and around food processing areas where there is no possibility of food contact)
- Operates at temperatures up to 550°C (dry film)
- Ideal for high load / high temperature applications
- Graphite remains in suspension, semi fluid consistency
- Low odour, non-toxic
- Non-carbonising
- Rapid penetration into pins and bushes during operation
- Non-flammable or combustible
- Halal Certified

TYPICAL APPLICATIONS

- Bakery Oven Chains
- High temperature chains in dusty environments

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Food Guard Bakers Aide

PROPERTIES OF MATERIAL

Appearance	-	Black Thixotropic semi fluid
Base / Carrier	-	Water
Solids	-	Graphite
Toxicity	-	Non Toxic
Stain Characteristics:		
Copper	-	No stain
Mild Steel	-	No stain
Temperature Range	-	0°C to 550°C

GENERAL INFORMATION

FOODGUARD Bakers Aide is usually applied by automatic lubricators; however it can also be applied by hand or by brush swab or spray. Bakers Aide may be diluted with up to five parts of water once the initial graphite film has been established. Upon application the water carrier quickly evaporates to leave a bonded dry film of graphite which protects the chain from wear. The most effective application temperature is below 100°C although the product can be applied successfully above this temperature and will still penetrate links and pins. Storage and Shelf Life Store in dry conditions between 5°C and 50°C, away from sources of heat and naked flames. Protect from frost. When stored in original sealed containers, the minimum shelf life is two (2) years.

HEALTH AND SAFETY INFORMATION

All ingredients are FDA listed ingredients under 21 CFR 178.3570. **FOODGUARD Bakers Aide** is NSF H2 registered and meets the USDA 1998 H2 Guidelines. Does not contain genetically modified ingredients, and nut oil or derivatives. The product is non hazardous. A Material Safety Data Sheet is available from the Guardian Food Grade Oils Technical Department upon request or available on our website.

Product Code: 6302

Pack Size: 5L, 20L, 205L

The content of this data sheet is given in good faith but without warranty (August 2017).