



The Maintenance Professional's Choice



FOR INDUSTRIAL AND INSTITUTIONAL USE ONLY

CAUTION: Contains Food Grade Mineral Oil (8042-47-5). Do not take internally. Avoid contact with eyes.

FIRST AID:

IF EYE CONTACT: Flush with large amounts of cool running water for at least 15 minutes while holding upper and lower lids open. If irritation persists get medical attention immediately.

IF SKIN CONTACT: Wash with soap and water. If irritation develops seek medical attention.

EXCESSIVE INHALATION: When mist has been inhaled, remove victim to fresh air. If breathing is difficult, seek medical attention immediately.

IF INGESTED: Do not induce vomiting. Seek medical attention immediately.

HMIS RATING: Health, 0; Flammability, 1; Reactivity, 0; Personal Protection, A.

HANDLING AND STORAGE:

Keep container closed except when in use. Do not store in unmarked containers. Store in a cool, dry place.

For further information, consult Material Safety Data Sheet.



FOOD EQUIPMENT LUBRICANT

294505

Non-Toxic

Odorless • Tasteless

Contains No Silicones

CAUTION:
KEEP OUT OF REACH OF CHILDREN
SEE OTHER CAUTIONS ON SIDE PANEL.
NET CONTENTS: 5 GALLONS



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A lubricant made of USP Liquid Petrolatum, providing a sanitary means of lubricating Dairy and Food Processing Equipment. Complies with FDA Regulation, CFR Title 21, Paragraph 172.878 and 178.3620.

NON-CONTAMINATING
STOPS JAMMING • STOPS SQUEAKING
STOPS BINDING • STOPS STICKING

USEFUL FOR: Slides, bearings, pistons and rings, seals and pump parts, pans, containers, belts, conveyors, packs, trays, bins, fillers, pots, etc.

USED IN: Fast service food preparation, cut meat cold room packaging in supermarkets, pre-packaged meat units for franchise outlets, ice cream filling equipment, milk bottle filling equipment.

RECOMMENDED ESPECIALLY FOR:

MILK PLANTS, ICE CREAM PLANTS: On filling valves to keep them from sticking. Improves production. **MEAT PLANTS, MEAT ROOMS in FOOD MARKETS:** As a corrosion retarding lubricant on meat hooks, trolleys. Lubricates equipment for rolling, protects against corrosion. **POULTRY PROCESSING:** After cleaning and rinsing, spray "pickers" and "shackles" to keep blood and feathers from sticking and drying on the equipment, and to make subsequent cleanup easier. After cleaning and rinsing "outside washers" or "inside washers," complete the cleaning operation by spraying the entire equipment. Spray "blood chute hooks" in the kill room to keep blood and feathers from sticking and to make cleanup easier. **HATCHERIES:** Spray conveyor belt of the chick grading table after cleaning and disinfecting.

DIRECTIONS:

- 1. Fill hand, mechanical or pressure sprayer with undiluted lubricant.
- 2. Spray a light film, evenly, at 8 to 10 inches from the clean, dry area to be lubricated.