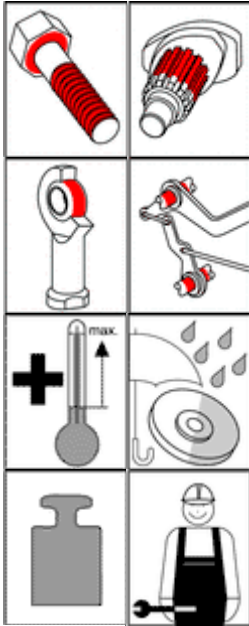




## OKS 252 – Product Information

### OKS 252 White High Temperature Paste for the Food Industry



Nonfood Compounds  
Program Listed  
H1 Reg. No. 135748

#### Fields of Application:

Lubrication of all kind of high stressed sliding areas, especially at low sliding speeds or oscillating movements, e.g. at threads, joints and bayonet nut connectors made of steel or non ferrous metals. Assembling paste with corrosion protection for screws, bolts, spikes, bushings, flanges, spindles and fittings in the whole food stuff industry. Separation of high temperature stressed screw joints, even after a long operation time.

#### Advantages and Benefits:

Metal free high temperature paste for the application on threads and high stressed plain bearings in the food industry when the contact with foodstuff is technically not impossible. OKS 252 adheres good on metal surfaces, has a good water resistance and corrosion protection. Prevents from tribo-corrosion. Contains no metal pigments and is free of sulphurous materials. OKS 252 is neutral to alloyed steels. Formulation according to the FDA guideline 21CFR 178.3570. Registered by the NSF in the category H1 under the number 135748.

#### Application:

For optimal adhesion clean thread and sliding areas from dirt and other lubricants, first mechanically (e.g. with wire brush) and then with OKS 2610/OKS 2611 Universal Cleaner. Apply paste evenly in a sufficient amount onto head and nut support and thread or onto the sliding areas with brush, spatula, etc. Paste has also sealing properties. Do not use paste instead of grease and mix with suitable lubricants only. For further questions please contact our Technical Departement.

#### Additional Information:

Packaging (article number):  
- 200 g Dispenser (00252020)  
- 250 g brush tin (00252030)  
- 1 kg tin (00252034)  
- 5 kg hobbock (00252050)

Version  
E-03.1/13

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## OKS 252

### White High Temperature Paste for the Food Industry

#### Technical Data

	Norm	Conditions	Unit	Value
<b>Base oil</b>				
Type				Polyglycol
Viscosity	DIN 51 562-1	+40°C	mm <sup>2</sup> /s	360
Flash point	DIN ISO 2592	> 79 °C	°C	> 200
<b>Thickener</b>				
Type				silicate
Worked penetration	DIN ISO 2137	60 double strokes	0,1 mm	265 - 295
<b>Additives</b>				
Solid lubricants, type				white solid lubricants
<b>Application Data</b>				
Density	DIN EN ISO 3838	+20°C	g/cm <sup>3</sup>	1,6
Colour				bright grey
<b>Service temperatures</b>				
Minimum service temperature			°C	-30
Maximum service temperature		lubrication	°C	160
Maximum service temperature		separation	°C	1200
<b>Friction values</b>				
Press-fit-test	E DIN 51 833		μ	0,12
Thread friction value	DIN EN ISO 16041	Screw ISO 4017 M10x55-8.8 Nut ISO 4032 M10-10	μ	0,15
Thread friction value	DIN EN ISO 16047	Screw ISO 4017 A2 M10x50-70 Nut ISO 4032 A2 M10-70	μ	0,15
Break-loose torque	DIN 267-27	M10 A2/40 Nm/400 °C/100 h	Nm	< 3,2 x tightening torque
<b>Specifications / Releases</b>				
Food industry				NSF H1 Reg.-no. 135748

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