



**DATA SHEET
UK FOOD INDUSTRY**

AT 2 GEL

**SPECIFICALLY DESIGNED TO BE USED IN CONJUNCTION WITH
HYDRALUBE'S AE CONDITION MONITORING (CM)**

The main object of the Hydralube CM systems is to avoid costly production downtime. This is achieved by forecasting the working condition of assets involved in production.

AT 2 is formulated from **FDA** approved ingredients and has **USDA HI** approval for lubricants with incidental food contact. It is formulated for incidental food contact only and contact with food should be avoided wherever possible. **AT 2** is a synthetic amber gel that will rectify problems quickly and efficiently in attempting to bring an asset back into reasonable working condition.

AT 2 Gel is used when AE readings indicate that an asset is not as healthy as it should be. With the application of the **AT 2 Gel**, it will improve the assets performance and should return it back into the Green band.

AT 2 Gel is formulated for incidental food contact only, and contact with food should be avoided wherever possible. Used in this way, it meets the requirements of The Food Safety Act 1990.

In use, it clings tenaciously to metal surfaces, withstanding extreme pressure and metal-to-metal contact. Its hydrophobic properties and very wide temperature stability range from -40°C to +230°C enable it to withstand pressure washing with cold or boiling water, brine or steam.

PHYSICAL DATA

Appearance	Amber gel
NLGI Grade	No 2
Penetration, worked	265 - 295
Working Stability (change in penetration after 100,000 double strokes)	± 20
Dropping Point	>230
Corrosive Substances	
Copper	Pass
Steel	Pass
Electrical Conductivity	Non-conductive
Working Temperatures	-10°C to +200°

Manufactured in Great Britain by Slipstream

For more information on the Hydralube CM Systems and Software, please call 01424 465 527