



## FOOD PROCESSING SAFE PRODUCTS



CLEANERS



LUBRICANTS



SPECIALTY



RELEASE AGENTS



PROTECTIVE



You can view and buy these parts via our official MyTotalSource webshop

[mytotalsource.tvh.com](http://mytotalsource.tvh.com)

All products available for order

Large stock of core products

Anything not currently in stock can be ordered on request



**CRC Industries** is a worldwide supplier of chemical products for the industry, automotive and electro segments. The company consists of four operating groups headquartered in the United States, Belgium, United Kingdom and Australia. CRC Industries Europe is ISO 9001 certified.

We manufacture and supply cleaners, lubricants, anti-corrosion products, adhesives, welding products, additives, moulding products and other specialty products, all for the European, African and Middle East areas.

We guarantee high quality products by following strict guidelines in all facets of research, development and production. We try to meet today's most stringent environmental and safety standards. Furthermore CRC develops new products and continues to adapt existing products to meet the needs of our customers.



CLEANERS

For detailed product information, Technical Data and Material Safety Data, please consult our website:

**[www.crcind.com](http://www.crcind.com)**



LUBRICANTS

**“SEE FOR YOURSELF THAT CRC IS THE BEST SOLUTION!”**



SPECIALTY

All statements in this publication are based on service experience and/or laboratory testing. Because of the wide variety of equipment and conditions and the unpredictable human factors involved, we recommend our products to be tested on-the-job prior to use. All information is given in good faith but without warranty neither expressed nor implied.

**Note:** The CRC product range is country-related. It is possible that some products, listed in the catalogue, might not be available. Product pictures not binding. Actual product may be different from picture due to change-over to new design.



RELEASE AGENTS



PROTECTION



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# MY CRC

## AUTOMATIC TDS & MSDS UPDATES



A service offered to CRC end-users and distributors as a means to automate the task of updating Technical Data Sheets (TDS) and Material Safety Data Sheets (MSDS), reducing the burden on staff having to remember, schedule, and undertake this HSE requirement.

By using My CRC, the end-user can ensure 100% compliance, automatically when there is a change to the datasheets, whether due to legislative changes such as hazard classifications or amendments to European law. These changes do not affect the product performance or availability, but in a highly regulated industry - up to date compliance is essential to avoid prosecution. The ongoing REACH legislation will affect all processors, distributors, and users of chemicals throughout Europe, however, many people are unaware of what this means. Using My CRC ensures that such changes will be incorporated into the MSDS and TDS, with updates sent automatically.

Offered through the CRC website ([www.crcind.com](http://www.crcind.com)) a simple registration process provides access to the complete CRC product range where selection of relevant products takes place - receive only relevant products updates.

The system remembers the selection, and will automatically generate an email notification when a significant change occurs to either the TDS or MSDS, keeping relevant management and user personnel up-to-date.

### **A unique service, making compliance easy!**

- 24/7 availability on-line.
- Removes the potential to 'forget' to check for updates.
- Saves time & easy to use.
- Legislation changes frequently, do you always know when it has? Receive updates automatically in your mailbox.
- All information held securely.

## MY CRC - DIRECTIONS

1. Navigate to [www.crcind.com/crc](http://www.crcind.com/crc).
2. Click on the My CRC logo.
3. Select the link "New User".
4. Fill in company details.
5. The unique log-in ID and password will be emailed to you.
6. Enter the log-in ID and password on My CRC.
7. Once logged in, select the country from the drop-down list at the top of the page.  
The complete list of CRC products will now be displayed - using the selection boxes on the right, both MSDS and TDS updates can be selected.
8. Please confirm your selection, My CRC instantly updates which boxes have been selected.
9. Once all products of interest have been selected, simply close your internet browser - the process is now finished.
10. If product selection needs to be modified, simply log-in to My CRC and change the update options (click on the My CRC logo to update email preferences).

# ENVIRONMENT

## ECO FRIENDLY PRODUCTS



### DEFINITION

The terms "ECO", "GREEN", "BIO" ...are often used referring to different kinds of products, but do not really have a clear, unmistakable meaning as long as these characteristic words do not get a legally binding definition.

In case of chemical products, proper registrations can only be provided through test analyses performed by internationally recognized testing laboratories.

### CRC'S APPROACH

CRC has chosen to apply for registration of these products in accordance with OECD test guidelines (Organisation for Economic Co-operation and Development).

Particularly for our investment in sustainable innovation and our concern for our consumer's health, CRC now offers a full range of high performance products which have a low impact on our environment.

This range of products has been currently categorised into 2 levels:

### LEVEL 1



High level of biodegradability in accordance with the OECD 301B standard. Products meeting this standard will be labelled holding this logo. They will also carry the term "ECO" in their titles.

Biodegradation test OECD 301B

- A high concentration of the test material is mixed with a bacterial mixture and the ultimate degradation within 28 days period is evaluated based upon the CO<sub>2</sub> production. A product is considered "readily biodegradable" when 60% of the theoretical amount of CO<sub>2</sub> is produced within the 28-day period of the test.
- A negative result does not necessarily mean that the product will not be degraded under relevant environmental conditions. It is generally accepted that products reaching between 20 and 60% biodegradability can be considered as "inherently biodegradable".

### LEVEL 2



Environmentally preferred products.

Each product will meet a certain selection of ecological criteria:

The total of general criteria and a minimum of 3 extra specific criteria (see right column).

### GENERAL CRITERIA (Exclusion Criteria)

1. Each formula will not contain:

- Heavy metals such as mercury (Hg), lead (Pb), cadmium (Cd) etc. known for their toxicity and persistence in the environment. (ref 1)
- Substances of Very High Concern (SVHC). (ref 2)
- Substances with a Global Warming Potential > 150 such as HFC's. (ref 3)
- RoHS listed substances. (ref 4)
- Nitrites.
- Aromatic hydrocarbons.
- Chlorides & bromides.
- Phosphates and Nonyl Phenols in case of cleaners.

2. Each formula will not be classified as "toxic or very toxic to aquatic organisms, may cause long-term adverse effects in the aquatic environment".

3. Each formula will not be classified as "may cause sensitization by inhalation and skin contact".

### PRODUCT SPECIFIC CRITERIA (Inclusion Criteria)

Each formulation will meet a minimum of three of the following criteria (product category depended).

1. Main component is water or contains at least 50% renewable materials (ref 5). In case of lubricants the amount of renewable material is at least 70%, in case of greases at least 45%. (ref 6)
2. Formula contains less than 10 % Volatile Organic Components (VOC). (ref 7)
3. Ecological packaging. (ref 8)
4. For products listed as corrosion protection, provide a Salt Spray protection of at least 250 hours. (ref 9)
5. Inherently biodegradable according to OECD 302C\*. (ref 10)
6. Readily biodegradable according to OECD 301\*\*. (ref 11)
7. Meets the criteria of the European Eco-Label (see also [www.eco-label.com](http://www.eco-label.com)). (ref 12)

Ref 1. E. Lawrence, A. R. W. Jackson, J. M. Jackson (Eds.). Longman Dictionary of Environmental Science, Addison Wesley Longman, Harlow (1998). Ref 2. Annex XV, Regulation (EC) 1907/2006 concerning the Registration, Evaluation, Authorization and Restrictions on Chemicals Ref 3. Directive 2006/40/EC relating to emissions from air-conditioning systems in motor vehicles. Ref 4. Directive 2002/95/EC of the European Parliament and of the council of 27 January 2003 on the restriction of the use of certain hazardous substances in electrical and electronic equipment. Ref 5. Commission decision 2005/360/EC establishing ecological criteria and the related assessment and verification requirements for the award of the Community eco-label to lubricants, Annex, paragraph 5 Ref 6. Commission Decision 2005/360/EC establishing ecological criteria and the related assessment and verification requirements for the award of the Community eco-label to lubricants, Annex, paragraph 5 Ref 7. Commission Decision 2005/344/EC establishing ecological criteria for the award of the Community eco-label to all-purpose cleaners and cleaners for sanitary facilities, Annex paragraph 8 - Volatile organic components with a boiling point lower than 150°C Ref 8. ecological packaging: Directive 94/62/EC on packaging and packaging waste. Ref 9. ASTM B117 Ref 10. inherently biodegradability (modified MITI test): OECD 302C Ref 11. readily biodegradability: OECD 301 (A-F) Ref 12. Commission decision 2005/360/EC for lubricants - Commission decision 2005/344/EC for cleaners

\* / \*\* BIODEGRADATION = the breakdown of chemical substances by living organisms. The end result of biodegradation is often the complete conversion of organic substance to CO<sub>2</sub> and water.

\* INHERENT BIODEGRADABILITY (OECD 302): Test performed under more favourable conditions for biodegradation. Chemicals that pass an inherent biodegradability test are considered non-persistent, although the breakdown of the chemical in the environment may be slow.

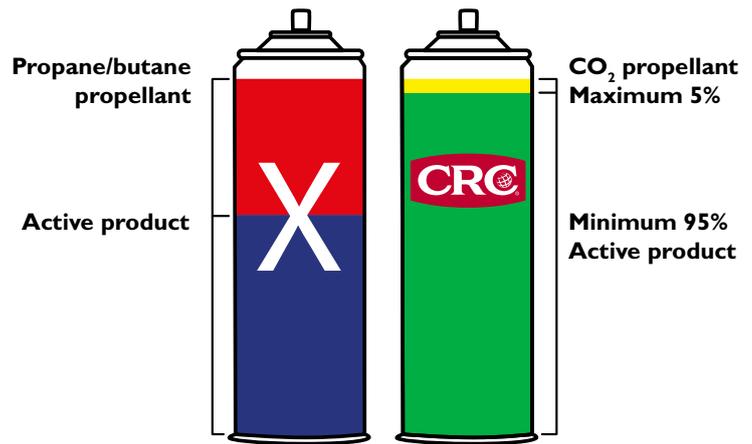
\*\* READY BIODEGRADABLE (OECD 301): Test performed in most stringent test conditions. Chemicals that are shown to pass a ready biodegradability test rapidly degrade in wastewater treatment plants and in the natural environment.

# PICTOGRAMS



## More product, less propellant

We respect the environment and if it's technically possible, we fill the majority of our aerosols with CO<sub>2</sub>. Besides the environmental aspect, this ensures you have ± 35% more product.



## 360° spray system

Use your CRC product in any required angle. Can also be used upside down.



## LOW GWP - Climate friendly

To avoid use and emissions of HFCs (R134a), CRC is proud to announce their climate-friendly HFO products. The new Low GWP (Global Warming Potential) icon will be displayed on all relevant packaging.

# MULTI-LANGUAGE CANS

- Depending on the market version, aerosol products display either 31 languages per can or 8 languages as standard.
- This ensures foreign employees can use products and understand risk phrases
- CRC products can be exported globally for international branches and end-users
- Reduces risk of workplace accidents or inappropriate use and improves user safety
- All MSDS are available in up to 31 languages from [www.crcind.com](http://www.crcind.com)





# FOOD SAFE THROUGH THE LINE



## PREVENTION. NOT DETECTION.

Maximum food safety with:  
**CRC Food Processing Safe® Perma-Lock® system.**

Engineered for performance and durability, CRC's Perma-Lock® 2-Way Integrated Actuator is the most secure top on the market. It prevents food contamination and guarantees a safe and hygienic use of H1 lubricants in all food processing areas.

### Locked in for safety:

- Secure spray straw locks into place
- Fixed Perma-Lock® actuator
- Useful catch curb prevents dripping

**CRC Perma-Lock® system – You just can't lose!**



[www.crceurope.com](http://www.crceurope.com)



# FPS

## FOOD PROCESSING SAFE

### NSF CATEGORIES

#### Lubricants

Used on food processing equipment as :

- Anti-rust film (removal of film before re-using equipment)
- Release agent on gaskets or seals of tank closures
- Lubricant

**H1** Lubricant with incidental food contact (in compliance with FDA 21 CFR, section 178.3570).

**H2** Lubricant with no food contact.

#### Specialty

**P1** Miscellaneous.

#### Cleaning products

Food & packaging materials to be removed or protected. Potable water rinse. No noticeable odor and no visual residue.

**A1** General use.

General cleaning on all surfaces in all departments.

**A7** Metal cleaners & polishes for non-food contact surfaces in all departments.

Odors to be dissipated before food & packaging materials are re-exposed in the area.

**A8** Degreaser/carbon removers for food cooking or smoking equipment (hence in all departments).

Odors to be dissipated before food & packaging materials are re-exposed in the area.

Non-processing area cleaning products.

**C1** Use of cleaning or sanitizing products on equipment.

Water rinse required before returning equipment to the food processing area.

#### Solvent cleaners

**K1** Cleaners & degreasers for use in non-processing areas.

Detergent wash + water rinse required before returning equipment to the food processing area.

**K2** Solvent for cleaning electronic instruments.

Food & packaging materials to be removed or protected.

Odors to be dissipated before food & packaging materials are re-exposed in the area.

**K3** Adhesive & glue removers for food packaging materials.

Food & packaging materials to be removed or protected.

Detergent wash + water rinse required before re-using.

Odors to be dissipated before food & packaging materials are re-exposed in the area.

#### Mould Release Agents

**M1** General Mould Release Agents

### NSF EXPLAINED

NSF is an abbreviation for the National Sanitation Foundation, which was founded in 1944 as a not-for-profit, non-governmental organisation. NSF International is a global provider of public health and safety risk management solutions to companies, governments and consumers. In 1999, it launched its voluntary Nonfood Compounds Registration Program to re-introduce the previous authorisation program administered by the U.S Department of Agriculture (USDA). Product evaluation is based on formulation and label review. Products which comply with the relevant regulations and guidelines receive a registration letter and are included in the 'NSF White Book™ Listing of Proprietary Substances and Non-food Compounds'.

### USDA

The USDA (United States Department of Agriculture) used to authorise the use of non-food compounds, including cleaning agents and lubricants, within the Food Industry sector. In 1999, this former authorisation program was reintroduced as a voluntary registration program by NSF International. USDA categories for lubricants: USDA H1 for incidental food contact USDA H2 for where there is no possibility of food contact.

### CRC FPS (FOOD PROCESSING SAFE)

Depending on the application, all CRC FPS products are designed for use in the food processing areas. Restrictions might apply to products having double codes when used as a "general purpose" C1 cleaner. All CRC FPS products are NSF registered.

### FOOD CONTACT

Only H1 lubricants can be used where incidental food contact is possible.



# HACCP

## HAZARD ANALYSIS CRITICAL CONTROL POINTS

**HACCP** is a preventive risk inventory program, developed for companies involved in manufacturing, processing, handling, packaging, distribution and shipment of food products (from raw materials and consumables to finished products). **HACCP** is not a manual as such, but an inspection program, that involves **7 principles** :

1. Systematic inventory of all potential hazards / risks.
2. Identification of the critical control points (CCPs) : points in a stage where the risk can be avoided or minimized.
3. Select critical barriers / indicative values and tolerated nonconformities per CCP.
4. Monitoring the CCP's.
5. Capture corrective actions to reinsure safety.
6. Set up verification procedures : repeated inspection to make sure the HACCP approach is working properly.
7. Update documentary system : handbook - recordkeeping.

### Origin

HACCP took its roots from US aerospace travel : overdue food products could not be returned to the factory to get fresh replacements. Possible failure of a high-priced mission through food intoxication would be an unacceptable risk.

### Goals

- To guarantee and improve food safety : this requires high priority and is maintained by determining and keeping under control the hazardous health risks in manufacturing and handling processes.
- Minimize the risks : this control program, originated by the European Union, is designed to constrain the potential food contamination risks (microbiological, chemical, physical) in all food processing areas.
- Consideration of hazard's frequency and severity rate (risk = probability x effect).
- Fast and efficient interference in case of contamination problems.

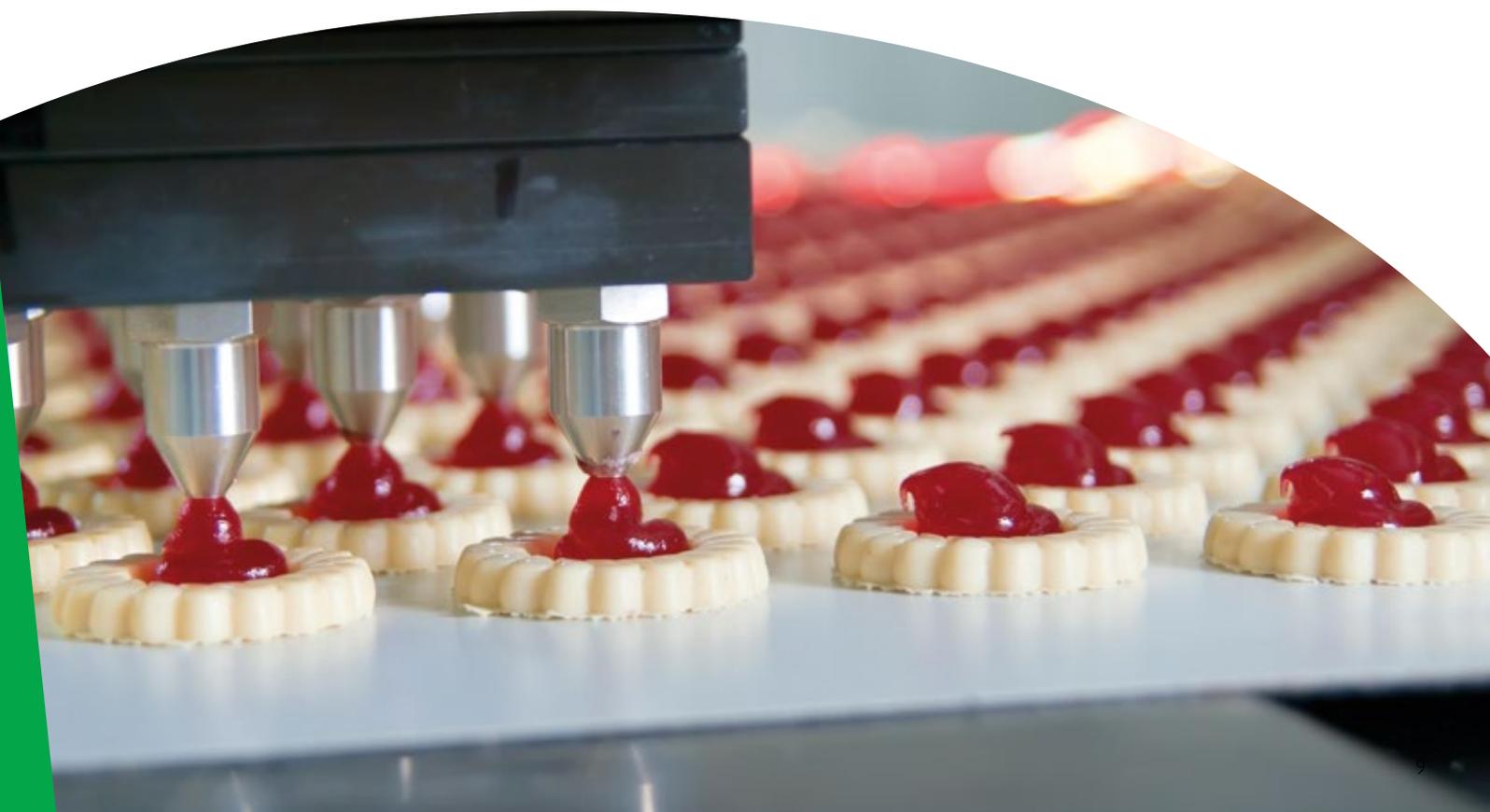
### Advantages

- Achieving a total quality management system.
- HACCP certificate : to be used as a quality standard.
- Manufacturer's actions are structurally monitored.
- Adequate hygienic working practices.
- Commercial advantage : this kind of food safety quality program is required by most customers.

### CRC & HACCP

CRC Industries Europe launches a complete range of NSF registered products.

- These products will support existing HACCP programs or help establishing a new HACCP system.
- We are able to supply the food processing industry with a full range of required NSF registered products.
- We offer a full documentation and product training.
- The unique color coding CRC developed, enables a better control of the critical control points in the production process.

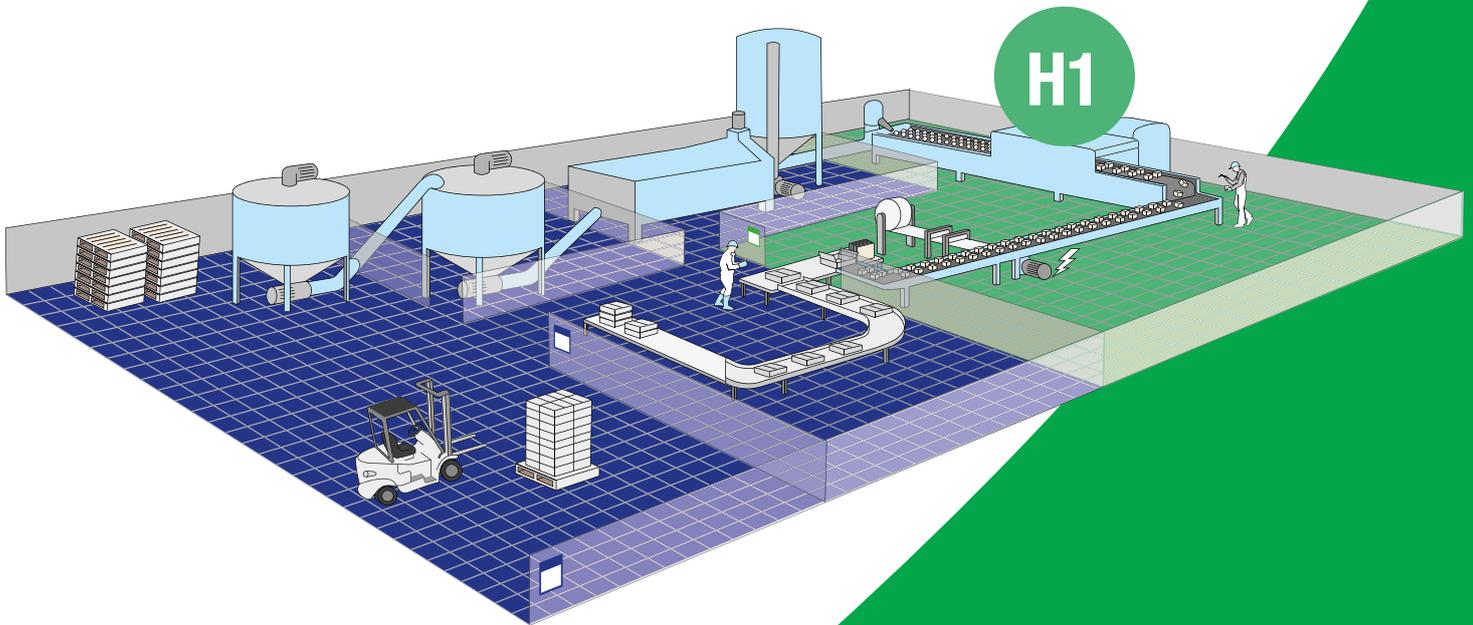


# GREENLIGHT FOOD SAFETY SYSTEM



- Helps you **PREVENT** food contamination.
- Assists companies engaged in the processing of food products in the handling, evaluation and control of maintenance chemicals.
- Will become a valuable component of your facility's Hazard Analysis Critical Control Point - HACCP-Program.
- Over **25 different NSF H1 registered CRC products** available.

## FPS ZONES





# PREVENTION. NOT DETECTION™.



Exclusively from CRC Industries

## LOCKED IN FOR SAFETY INTEGRATED DESIGN POINTS:

- Secure spray straw locks into place
- Convenient no-slip grip
- Precision spray in the “Down” position
- Even more precise application in the “Up” position
- Useful catch curb
- Fixed actuator and spray straw, you just can't lose

Meticulously engineered for performance and durability, CRC's Perma-Lock® 2-Way Integrated Actuator is the most secure top on the market. Its dual-purpose spray : precision in the “down” position and an even better reach in the “up” position through the convenient locked-in-place straw. To minimize the chance of contamination, all CRC NSF H1 registered aerosols are now equipped with the Perma-Lock® actuator.

## OILS

**MULTIPURPOSE**

**CHAINS**

**PLASTIC SAFE**

**METAL**



## GREASES

**MULTI-PURPOSE**

**EXTREME PRESSION**

**HIGH TEMPERATURE**



## PASTES

**ASSEMBLY**



## DRY LUBRICATION

**LOW LOAD  
LOW SPEED**



## MULTI OIL

Food Processing Safe, light multipurpose oil for general use.

Extremely efficient and effective general-purpose lubricant, for use in the food industry. CRC Multi Oil is NSF H1 registered, exhibits an excellent penetrating ability and loosens rust, scale, dirt and corrosion.



Ref.	SIZE	NSF N°
32605	Aerosol 500 ml	017048
20157	Bulk 5L	137255



## CHAIN LUBE

Food Processing Safe, heavy lubricating oil for driving and transport chains.

High performance, foaming lubricant, containing PTFE. CRC Chain Lube is compatible with o-rings, highly resistant to water splashes and prevents corrosion to occur. The properties and the NSF H1 registration make the product an excellent lubricant for chains in the food industry.



Ref.	SIZE	NSF N°
33236	Aerosol 500 ml	017046
30033	Bulk 5L	142731



## SILICONE

Food Processing Safe, synthetic lubricating oil, suitable for plastic drives and applications at high temperatures.

Superior synthetic lubricant with a premium grade high quality silicone. CRC Silicone exhibits superior lubrication and temperature/viscosity characteristics. NSF H1 registered. It reduces friction and noise on non-metal parts, throughout the food industry.



Ref.	SIZE	NSF N°
31262	Aerosol 500 ml	126501
32679	Bulk 5L	154456



## PEN OIL

A penetrating oil that quickly frees and lubricates seized mechanisms.

Quickly penetrates through corrosion and soil. Frees seized and rusted bolts, nuts and other metal components. Leaves a lubricating MoS<sub>2</sub> film.



Ref.	SIZE	NSF N°
32606	Aerosol 500 ml	139816



## 3-36

Light lubricating oil, good penetration for general use.

A universal lubricating oil with excellent penetrating properties. Suitable as multipurpose lubricant for simple applications. Also gives a good corrosion protection for indoor stored parts.

Ref.	SIZE	NSF N°
32673	Aerosol 250 ml	139736
10110	Aerosol 500 ml	139736
10114	Bulk 5L	154658
30362	Bulk 20L	154658
30364	Bulk 200L	154658



## DRY LUBE-F

PTFE lubricant for dry lubrication and use in food processing areas.

Grease and oil-free lubricant for the lubrication of plastic, rubber or metal surfaces. Clean, dry and not sticky. Temperature resistance up to +250°C. As a lubricant, CRC Dry Lube-F is most effective where low speeds and light loads are involved. Recommended for use as a lubricant in food processing areas where incidental food contact may occur.

Ref.	SIZE	NSF N°
32602	Aerosol 500 ml	141273



## ASSEMBLY PASTE

Anti-seize compound for lubrication of bushes, sliding surfaces and small open gears.

Prevents damage at start-up and protects during running-in. Protects against seizing of threaded components. Effective from -30°C to +150°C as a lubricant and to +1100°C as an anti-seize. Developed for use as a lubricant in food processing areas where incidental food contact may occur.

Ref.	SIZE	NSF N°
32604	Aerosol 500 ml	140179
20120	Tin 500 g	140071



**EXTREME LUBE**

High pressure lubricant.

Synthetic NLGI 2 grease, highly charged with extreme pressure additives. Highly stable with long service life. Excellent water resistance. Functional over a wide temperature range: -40 °C to 180 °C. Provides long-lasting lubrication. Safe on most rubbers, plastics and coatings. Contains corrosion inhibitor. Very good oxidation stability. Acts like an oil, sets like a grease.



Ref.	SIZE	NSF N°
32603	Aerosol 500 ml	143143
30088	Cartridge 400 g	143047

**FOOD GREASE**

Multipurpose grease for food processing equipment.

Operational temperature: -20°C to +140°C. Long-term lubrication on food processing equipment where incidental food contact may occur. CRC Food Grease is NSF H1 registered for use in the food industry and can be applied on all metal constructions used in the food industry: hinges, valves, chains, gears, joints, ...



Ref.	SIZE	NSF N°
32317	Aerosol 500 ml	139016
20158	Cartridge 400 ml	139015
10291	Bulk 1 kg	139015
30438	Bulk 20 l	139015

**EP FOOD GREASE**

Bearing grease with PTFE for food processing equipment.

Operational temperature: -50°C to +165°C. Provides long-term lubrication with extreme pressure resistance. NLGI 2 classification. Protects against corrosion in wet or saturated environments. Excellent extreme pressure performance. Extends lubrication intervals and working life of components. NSF listed for use as a lubricant in food processing areas where incidental food contact may occur.



Ref.	SIZE	NSF N°
32457	Cartridge 400 g	139907

**HI-TEMP FOOD GREASE**

High temperature bearing grease for food processing equipment.

Operational temperature: -20°C to +180°C. Provides long-term high temperature. NLGI 2 classification. Protects against corrosion in wet environments. Contains PTFE to improve anti-wear performance. Extends lubrication intervals and working life of components. Advised for use as a lubricant in food processing areas where incidental food contact may occur.



Ref.	SIZE	NSF N°
32889	Cartridge 400 g	140070

## OIL PROPERTIES WHICH DETERMINE THE OIL'S FIELD OF USAGE

- **Viscosity**

A measure of a fluid's resistance to flow.

- **Viscosity index (VI)**

Relationship of viscosity in function of temperature.

- **Pour point (PP)**

The lowest temperature at which a fluid still can be pumped.

- **Film strength**

The measurement of a lubricant's ability to keep an unbroken film during operation (load) conditions.warm running water.

	Mineral Oil (CRC FPS Lub Oil)	PAO Oil (CRC FPS Lub Oil PAO)
Viscosity Index (VI)	+	++
Aging	+	++
Pour point (PP)	-	+++
Wear protection	+	++



## GEARBOX OILS

Definition of transmission / gearbox

A transmission or gearbox provides speed and torque conversions from a rotating power source to another device using gear ratios.

### DEMANDS ON GEARBOX OILS:

- Thermal and oxidative stability.
- Compatibility with sealing materials.
- Protection against excessive gear and bearing wear.
- High-temperature and extreme pressure protection (EP gear oils).
- Gear and bearing cleanliness.
- Emulsibility characteristics.
- Rust and corrosion protection, especially to yellow metal components.
- Antifoaming characteristics.

### CHOOSING A GEARBOX OIL

Synthetic lubricants are conventionally reserved for equipment subjected to:

- Extreme high or low temperatures.
- Frequent high loading.
- Extended service intervals.

➔ Gearbox oils based on PAO

**CRC LUB OIL PAO 150** (ISO VG 150) \* ➔ VI = 137 / PP = -56 °C

**CRC LUB OIL PAO 220** (ISO VG 220) \* ➔ VI = 140 / PP = -51 °C

**CRC LUB OIL PAO 320** (ISO VG 320) \* ➔ VI = 142 / PP = -48 °C

### ADVANTAGES:

- NSF H1: General lubricant / Incidental food contact.
- EP additives.
- Antifoaming characteristics.
- Antioxidant.
- Good anti-corrosion properties.
- Safe on most rubbers.

\* Consult the equipment manual / specifications to select the correct lubricant viscosity grade (ISO VG).



Ref.	SIZE	NSF N°
20639	Lub oil PAO 150 Bulk 5L	I42727
20638	Lub oil PAO 150 Bulk 20L	I42727
20641	Lub oil PAO 220 Bulk 5L	I42726
20640	Lub oil PAO 220 Bulk 20L	I42726
20645	Lub oil PAO 320 Bulk 5L	I42725
20644	Lub oil PAO 320 Bulk 20L	I42725

## HYDRAULIC OILS

Definition of hydraulic oil

Hydraulic oil (fluid / liquid) is a medium by which power is transferred in hydraulic machinery.

### DEMANDS ON HYDRAULIC OILS:

- Adequate viscosity (pump & sealing).
- No compressability.
- Low foaming.
- Low temperature fluidity.
- High viscosity index (VI).
- Fast air release.
- Good thermal capacity.
- Corrosion control.

### CHOOSING A HYDRAULIC OIL

Modern hydraulics use smaller pumps and higher actuator speeds, resulting in:

- High flow rates and higher temperatures.
- Higher temperature = faster oxidation.
- Short retention time.
- Asks for fast water and air separation.

→ DIN 51524/T2 for hydraulic fluid

**CRC LUB OIL PAO 32** (ISO VG 32) \* → VI = 142 / PP = -57 °C

**CRC LUB OIL PAO 46** (ISO VG 46) \* → VI = 145 / PP = -57 °C

**CRC LUB OIL PAO 68** (ISO VG 68) \* → VI = 141 / PP = -57 °C

### ADVANTAGES:

- NSF H1: General lubricant / Incidental food contact.
- Superior antifoam capacity.
- Good deaeration.
- Excellent water demulsifying properties.
- Contains corrosion inhibitor.
- Provides long lasting lubrication.
- Low pour point (-57 °C).

## LUBRICATION OILS

### DEMANDS ON GEARBOX OILS:

- Transfer heat.
- Protect against wear.
- Protect against corrosion.
- Keep engines clean.
- Sealing properties.

### WHEN TO USE MINERAL OILS FOR MACHINE LUBRICATION?

- Indoor machine operation.
- Focus on general lubrication and protection.
- No extreme temperature fluctuations.
- No extreme low temperatures (below -21°C).

**CRC LUB OIL 32** (ISO VG 32) \* → VI = 105 / PP = -21 °C

**CRC LUB OIL 46** (ISO VG 46) \* → VI = 105 / PP = -21 °C

### ADVANTAGES:

- NSF H1: General lubricant / Incidental food contact.
- Superior antifoam properties.
- Good deaeration.
- Contains corrosion inhibitor.
- Excellent water demulsifying characteristics.



H1

Ref.	SIZE	NSF N°
20643	Lub oil PAO 32 Bulk 5L	142730
20642	Lub oil PAO 32 Bulk 20L	142730
20647	Lub oil PAO 46 Bulk 5L	142729
20646	Lub oil PAO 46 Bulk 20L	142729
20649	Lub oil PAO 68 Bulk 5L	142728
20648	Lub oil PAO 68 Bulk 20L	142728



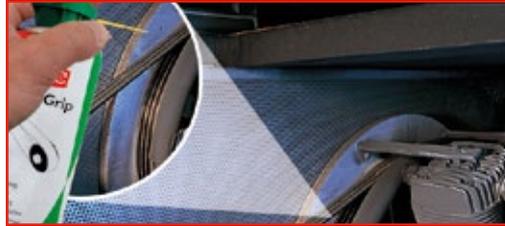
H1

Ref.	SIZE	NSF N°
20635	Lub oil 32 Bulk 5L	142723
20634	Lub oil 32 Bulk 20L	142723
20637	Lub oil 46 Bulk 5L	142722
20636	Lub oil 46 Bulk 20L	142722

**BELT GRIP**

Adhesive belt lubricant.

Water resistant. Aids transmission efficiency and gives extra pulling power. Stops slipping and squeaking. Designed for use in food processing areas where incidental food contact may occur. Prevents slip on all kinds of belts, except toothed belts. CRC Belt Grip increases the transmission of power between belts and pulley. Gives an improved traction and allows running in at reduced belt tension.



Ref.	SIZE	NSF N°
32601	Aerosol 500 ml	139822



**ECO LEAK FINDER**

Allows detecting leaks in gas conducts and installations.

Water based detector for gasses. Meets the requirements of EN 14291 and DVGW (Deutsche Vereinigung des Gas- und Wasserfaches) registration number NG-5170AS0069. CRC Leak Finder detects gas leaks in pressurized pipe work and pressurized systems. At the location of a gas leak, it forms highly visible bubbles. Biodegradable according to OECD 301B: 31%.



Ref.	SIZE	NSF N°
10732	Aerosol 500 ml	142801
30058	Bulk 5L	142802



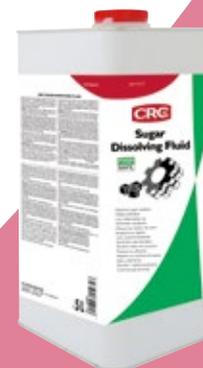
**SUGAR DISSOLVING FLUID**

Dissolves fondants and sugars from a variety of surfaces in the food processing industry.

Quickly dissolves and removes sugars, fondants and derivatives. Leaves a light lubricating film that inhibits re-adhesion. Quickly penetrates and lifts sugar layer. Does not contain nut oils or nut oil derivatives. Helps prevent sugar build-up on fasteners.



Ref.	SIZE	NSF N°
30204	Bulk 5L	145042



# HEAVY-DUTY

## WATER BASED

 <p><b>INOX KLEEN</b> For light contaminants</p>	 <p><b>ECO FOAM CLEANER</b> For heavy contaminants</p>	 <p><b>ECO COMPLEX BLUE</b> For heavy contaminants</p>
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## SOLVENT BASED

 <p><b>INDUSTRIAL DEGREASER</b> Flash point: 25°C Drying time : Medium</p>	 <p><b>LABEL OFF SUPER</b> For paper labels</p>	 <p><b>FOODKLEEN</b> For heavy contaminants</p>
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# PRECISION

## DUST REMOVAL



**DUST FREE 360**  
Non-Flammable

## SCREENS



**FLATSCREEN CLEANER**  
Flatscreens

## CLEANING OF LIGHT CONTAMINANTS



**CONTACT CLEANER**  
Plastic safe: Average



## INOX KLEEN

Water based, foaming cleaner for degreasing and cleaning shiny metal surfaces.

CRC Inox Kleen is NSF A7,C1 registered for use in the food industry. It eliminates fingerprints, watermarks, dust and dirt from stainless steel. It leaves a protective non-greasy barrier for a long-term original aspect and provides metal surfaces with a long-term staining and contamination resistance. CRC Inox Kleen is also suitable for aluminum, chrome and most plastics (test prior to use).



Ref.	SIZE	NSF N°
20720	Aerosol 500 ml	138083



## ECO FOAM CLEANER

Non-flammable, slow drying water based cleaner, suitable for removing heavy contaminants in vertical applications in food processing areas.

A concentrated, water based degreaser for use in the food industry; NSF A1 registered. The stable, non-dripping foam formula ensures a long contact with the contamination, especially on vertical surfaces. Rinse with water after application. Readily biodegradable according to OECD 301B: 64%.



Ref.	SIZE	NSF N°
10278	Aerosol 500 ml	111196



## ECO COMPLEX BLUE

Non-flammable, slow drying water based cleaner for heavy contaminants in food processing areas.

A concentrated, water based degreaser for use in the food industry; NSF A1 registered. Excellent product for use in dip tanks, pressure washer, ultrasonic and steam cleaning equipment. Dilute according to information on the datasheet. Safe on plastics. Rinse with water after application. Readily biodegradable concentrate according to OECD 301B: 64%.



Ref.	SIZE	NSF N°
10286	Handsprayer 750 ml	111199
10282	Bulk 5L	111199
20123	Bulk 20L	111199
30431	Bulk 200L	111199



**INDUSTRIAL DEGREASER**

Solvent cleaner for heavy contaminants on mechanical parts.

Powerful, fast evaporating cleaner with a flash point of +25°C. Removes greases, oil, lubricants, non-cured adhesives and dirt from equipment, machines and metal parts. When applying to large surfaces or in dip baths, ensure explosion prevention. Test on plastics before use.



Ref.	SIZE	NSF N°
I0321	Aerosol 500 ml	I11201
I0325	Bulk 5L	I32248
I0326	Bulk 20L	I32248



**LABEL OFF SUPER**

Label remover.

Solvent mixture, free of CFC's and HCFC's. Removes self-adhesive paper labels from most surfaces in 2-3 minutes after wetting (test on plastics prior to use). NSF listed as an adhesive and glue remover (NSF K3).



Ref.	SIZE	NSF N°
32668	Aerosol 250 ml	I39426
32314	Aerosol 400 ml	I39426



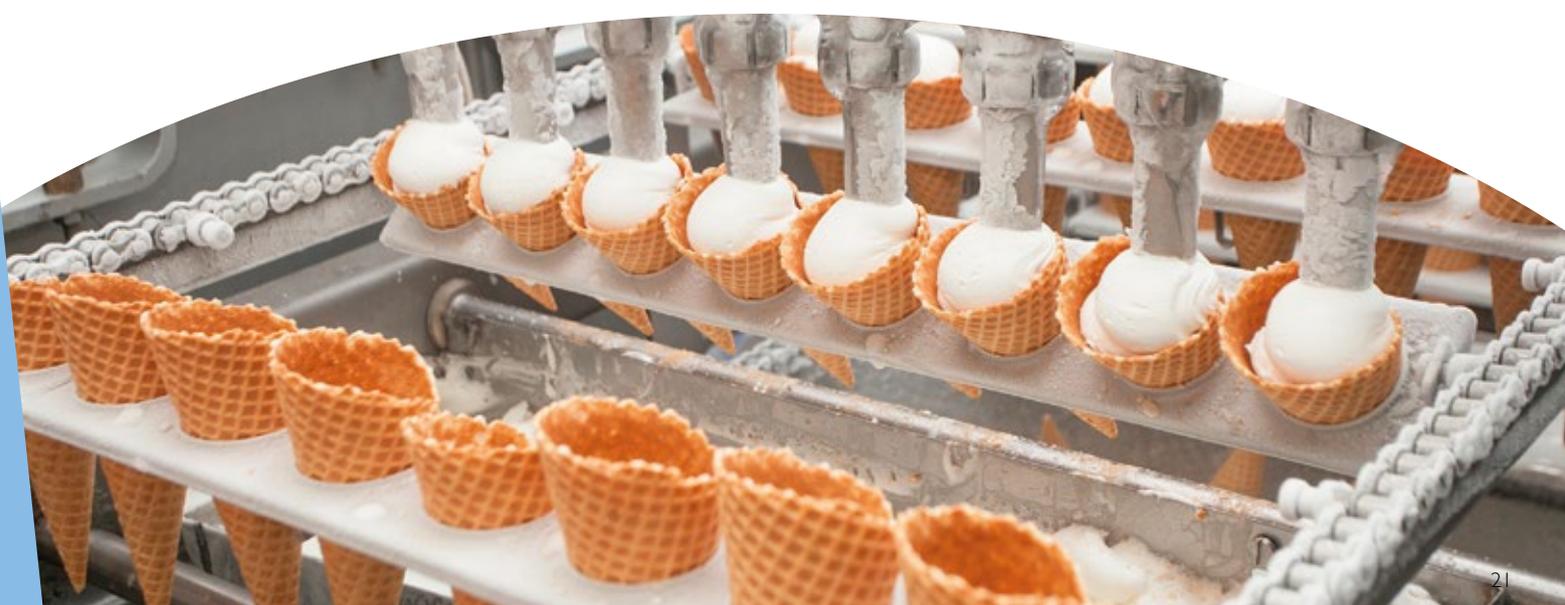
**FOODKLEEN**

Fast drying solvent cleaner, for dissolving heavy contaminants in food processing areas.

A solvent blend designed for use in the food industry; NSF A8,C1 registered. The flash point is +40°C for safe application. Dissolves grease, oil, lubricants, and non-cured adhesives.



Ref.	SIZE	NSF N°
I2056	Aerosol 500 ml	I11200
20119	Bulk 5L	I39910



## DUST FREE 360

High pressure dust remover.

Efficient high pressure liquid gas that removes dust and cleans with a powerful jet of dry inert gas. It prevents errors, downtime and damage caused by microscopic dust. Leaves no residue or condensation. Designed for use as a cleaner for electrical or electronic equipment in food processing or non-processing areas.



Ref.	SIZE	NSF N°
33158	Aerosol 125 ml	139792
33114	Aerosol 250 ml	139792



## FLATSCREEN CLEANER

Safe cleaning of all flat screen types, LCD or TFT displays and scanner glass.

Stable foam formulation that does not run or drip off. Will quickly remove numerous different types of soiling and contamination of touch screens and displays. Suitable for use on a wide variety of hard surfaces throughout industries.



Ref.	SIZE	NSF N°
32221	Aerosol 500 ml	140234



## CONTACT CLEANER

Effective precision cleaner.

Residue-free contact cleaner for use on PCB's and electronic equipment. Fast drying. Not for use on energized equipment. Developed for use as a cleaner for electrical or electronic equipment in food processing or non-processing areas.



Ref.	SIZE	NSF N°
32662	Aerosol 250 ml	140234
12101	Aerosol 500 ml	140234



## NSR FOOD

### Food grade non-silicone based release agent

A non-silicone release agent with NSF registration for use during moulding of food contact plastic packaging.

- NSF registered M1
- Use on moulds for food packaging which is intended for direct food contact
- Will not interfere with post moulding operations such as bonding and labelling
- Translucent film
- Operational temperature to +200°C



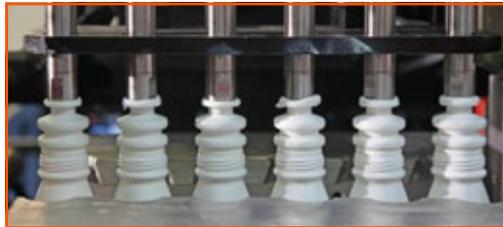
Ref.	SIZE	NSF N°
32957	Aerosol 500 ml	155325

## SR FOOD

### Food grade silicone based release agent

A high purity silicone release agent for moulding of food contact plastic packaging.

- NSF registered M1
- Maximum operational temperature: +200°C
- Provides good brilliance at transparent plastics
- Excellent slip for uncomplicated release of light weight mouldings



Ref.	SIZE	NSF N°
32956	Aerosol 500 ml	155175

# PROTECTION

## BLUE MOULD PROTECT

### Short term blue colored corrosion inhibitor for mould tools

Non silicone corrosion protection for moulding tools. NSF registered for use in food packaging industry.

- NSF registered H2
- Ideal for short-term inactivity of mould tools, dies and jigs
- Highly visible blue dye provides an easy visual method for ensuring complete coverage
- Displaces humidity on metal surfaces
- Silicone-free
- No need for cleaning as the product moulds off during the first cycles



Ref.	SIZE	NSF N°
32837	Aerosol 500 ml	140207

## CLEAR MOULD PROTECT

### Short term clear corrosion inhibitor for mould tools

Non silicone corrosion protection for moulding tools. NSF registered for use in food packaging industry.

- NSF registered H2
- Ideal for short-term inactivity of mould tools, dies and jigs
- Will weaken carbonized polymer residues, during the inactivity time
- Displaces humidity on metal surfaces
- Silicone-free
- No need for cleaning as the product moulds off during the first cycles



Ref.	SIZE	NSF N°
32838	Aerosol 500 ml	139851



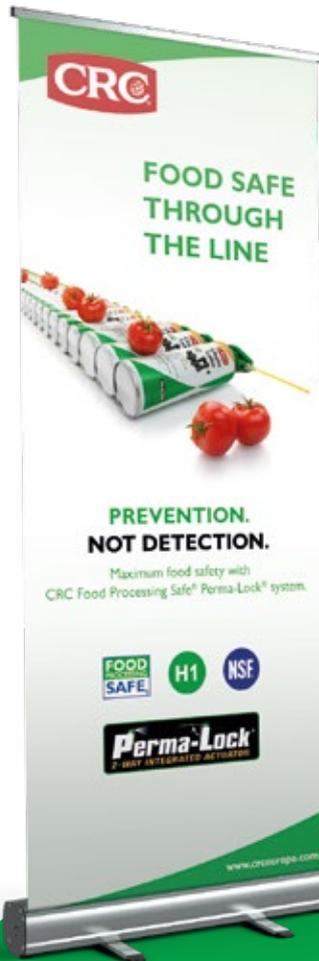
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Ref. 32973-ME



Ref. 91101098



Ref. 91101097



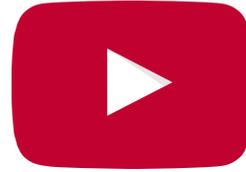
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**WOODEN FLOOR DISPLAY**

- ECO friendly material
- Full color print
- Easy assembly (no tools required)



CHECK OUT OUR NEW ANIMATED PRODUCT VIDEOS!

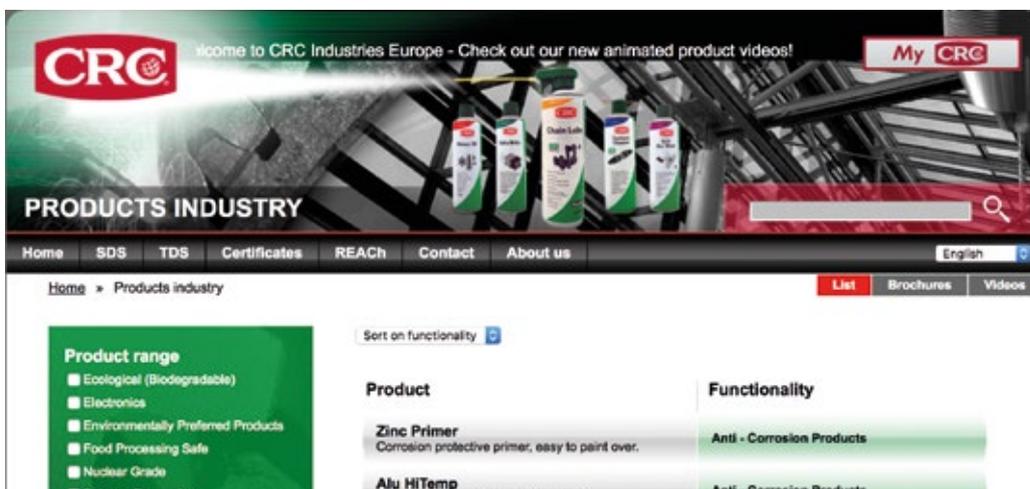
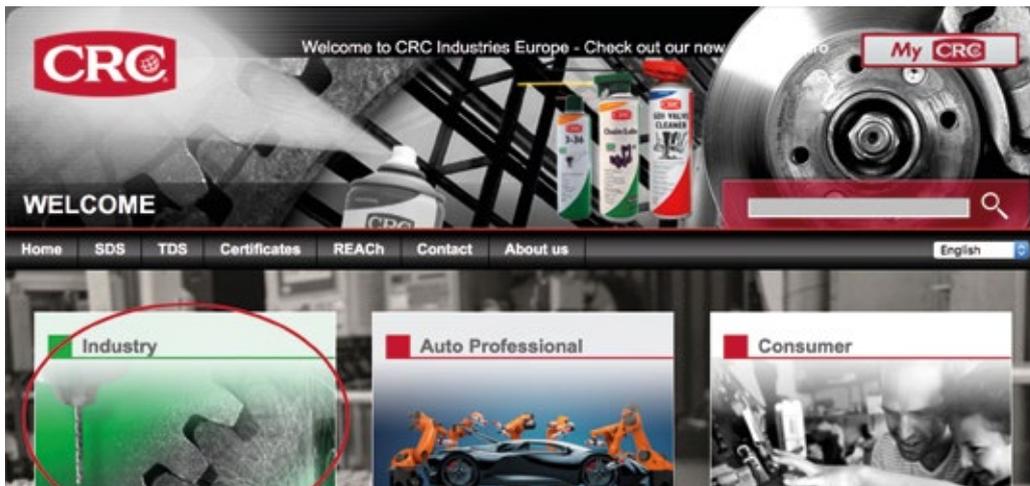


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# FPS PRODUCT SELECTION GUIDE



Product	NSF code	Use where		Use on what		Food Contact		Pre-treatment	Post-treatment		
		Food processing area	All surfaces	Non food contact surfaces	Specific surfaces	Incidental	No		Removal food & packaging	Water rinse	Odor dissipation
<b>LUBRICANTS</b>											
Multi Oil	H1	X	X			X					
Chain Lube	H1	X	X			X					
Silicone	H1	X	X			X					
Pen Oil	H1	X	X			X					
Dry Lube-F	H1	X	X			X					
Extreme Lube	H1	X	X			X					
3-36	H2	X	X				X				
<b>GREASES</b>											
Assembly Paste	H1	X	X			X					
EP Food Grease	H1	X	X			X					
HiTemp Food Grease	H1	X	X			X					
Food Grease	H1	X	X			X					
<b>SPECIALTY</b>											
Belt Grip	H1	X			X	X					
Sugar Dissolving Fluid	H1	X	X			X					
ECO Leak Finder	P1	X		X			X	X			
<b>CLEANERS</b>											
ECO Complex Blue	A1	X	X				X	X	X	X	X
ECO Foam Cleaner	A1	X	X				X	X	X	X	X
Inox Kleen	A7 C1	X		X	X		X	X	X	X	X
Foodkleen	A8 C1	X		X	X		X	X	X	X	X
Industrial Degreaser	A8 K1	X		X	X		X	X	X	X	X
Dust Free 360	K2	X			X		X	X			X
Contact Cleaner	K2	X			X		X	X			X
Flatscreen Cleaner	K2	X			X		X	X			X
Label Off Super	K3	X			X		X	X	X		X



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