



I. Product Description

Water Based Silicone is a non-flammable, NSF H1 registered multi-purpose silicone spray for food processing and handling applications. It forms a white emulsion that is an odorless, non-staining film that lubricates and protects in most metal to non-metal applications. **Water Based Silicone** is a silicone rich formula that eliminates binding and sticking, while protecting most surfaces.

II. Applications

Recommended to lubricate food processing and handling equipment, chutes, guides, rails, conveyors, bottling machinery, slicers, ovens, freezers, knives and saws.

Other applications include lubricating linkages, molds, motor bearings, projectors, pulleys, timers, rubber seals, tools, vending machines and ceramic insulators. Also recommended for metal-to-non-metal and plastic-to-plastic lubrication applications.

III. Features & Benefits

- **NSF H1 Registered** for incidental food contact.
- **Eliminates sticking and binding** while protecting most surfaces.
- **Non-Hardening Film.** Minimizes corrosion and provides excellent lubricity.
- **Reduces Galling and Friction.** Eases metal-to-non-metal contact areas.
- **Harmless to Most Rubbers and Plastics.**
- **M.S.D.[L.]™-Material Safety Data Label.** Provides instant access to current safety information should an accident or OSHA inspection occur. Helps comply with **OSHA Hazard Communications Standard 29 CFR 1910.1200.**

IV. Physical Properties without propellant

Flash Point	None	Boiling Point	212°F(initial)
Odor	Mild mineral oil	Solubility	Dispersible in water
Appearance	Creamy white liquid	% VOC	10.0
Vapor Density	ND	Specific Gravity (bulk)	0.948
VOC Content (Fed)	94.8 g/L	Vapor Pressure	ND
Sara Title III, Sect. 313 Chemicals	None	Propellant	Hydrocarbon
Prop 65	No	% Solids	12.3
		pH	9.8

V. Specifications and Approvals

- NSF registration # 140129, Category Code H1 for use in meat and poultry plants.

VI. Directions

Directions: Read entire label before using this product.

1. Shake well before using.
2. Spray in light, even coats to areas requiring lubrication.
3. Repeat step 2 until adequate lubrication or protection is achieved. Use only the necessary amount to achieve results.
4. Re-apply as needed to maintain performance.

VII. Package Description

Part Number	Container Size
03035	16 oz Aerosol

VIII. Disposal

Disposal requirements vary by state and local jurisdiction. All used and unused product should be disposed of in conformance with local, state and federal regulations.

IX. Special Use Warnings

Aerosol Cans

Do not puncture, incinerate or store above 120° F. Exposure to high temperatures may cause can to burst. Do not place in direct sunlight or near any heat source. Aerosol cans will conduct electricity. Keep away from all live electrical sources including battery terminals, solenoids, electrical panels and other electronic components. Failure to observe this warning may result in serious injury from flash fire and/or electrical shock.

General

Use only in well ventilated area. Ventilation may be improved by opening a window or door or providing mechanical assistance. Avoid continuous breathing of vapor and spray mist. Avoid contact with skin and eyes. If ventilation is not adequate, respiratory protection should be worn. For more information regarding short term and long term exposure, review this product's Material Safety Data Sheet.

NSF Nonfood Compounds Registration Program

This CRC product is registered with the NSF for use in meat and poultry plants. NSF International, formerly the National Sanitation Foundation, is known for the development of standards, product testing and certification services in the areas of public health safety and protection of the environment. The NSF Nonfood Compounds Registration Program replaces the program formerly administered by the United States Department of Agriculture (USDA) and discontinued in February 1998. Products eligible for NSF registration include all compounds used in food handling, processing and storage, such as disinfectants and lubricants. The NSF registration assures inspection officials and end users that registered products are safe to use in food processing environments.

DISCLAIMER: This information is accurate to the best of CRC Industries' knowledge or obtained from sources believed by CRC to be accurate. Before using any product, read all warnings and directions on the label. All products should be tested for suitability on a particular application prior to actual use. CRC Industries, Inc. makes no representations or warranties of any kind concerning this data.

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