NEVASTANE ANTIFREEZE





Food Industry



Multipurpose Antifreeze based on MPG for incidental food contact.

APPLICATIONS

- NEVASTANE ANTIFREEZE, when mixed with water, is a coolant specially designed for cooling circuits in the food industry: drinks, ice creams and frozen food processing.
- NEVASTANE ANTIFREEZE should be diluted with clear water before use.
- The dilution is determined by the cooling system requirements.
 However, to ensure good corrosion protection, it is recommended to use at least 30 vol.% of NEVASTANE ANTIFREEZE in the coolant solution.

Dilution NEVASTANE ANTIFREEZE, vol %	31,6	37,3	42,0	46,0	49,3	52,2
Freezing point of the coolant, °C	-15	-20	-25	-30	-35	-40

Method: ASTM D1177 - Above characteristics are mean values given as an information.

SPECIFICATIONS

- NEVASTANE ANTIFREEZE, mixed with the appropriate amount of water, is a coolant based on mono propylene glycol and additives complying with FDA, 21 CFR, 178.3570.
- NEVASTANE ANTIFREEZE is NSF HT1 registered No 139291

ADVANTAGES

- NEVASTANE ANTIFREEZE is recommended for use where incidental contact with food may occur. Using maintenance lubricants which have been registered HT1 with NSF minimizes your critical control points as required by HACCP.
- NEVASTANE ANTIFREEZE provides very high protection against freezing and corrosion in numerous applications due to its unique selection of additives.
- NEVASTANE ANTIFREEZE protects the metals and alloys in the equipments against all forms of corrosion.

NEVASTANE ANTIFREEZE specially provides excellent protection on copper alloys often encountered in food industries.

TYPICAL CHARACTERISTICS	METHODS	UNITS	NEVASTANE ANTIFREEZE
Appearance	Visual	-	Slightly hazy and colorless liquid
Density @ 20°C	ASTM D1122	g/cm ³	1.051
рН	ASTM D1287	-	9.9
Reserve Alkalinity	ASTM D1121	ml HCl 0.1N	11.7

Above characteristics are mean values given as an information.

Recommendations:

- Store the product at ambient temperatures
- Minimize the periods of exposure to temperatures above 35°C
- Use new containers (not recycled ones) for the storage/mixing installation
- Shelf life: 5 years from date of manufacture (unopened)

See next page for more information about utilisation





UTILISATION

Facilities that contain deposits arising from construction (new installations) or corrosion (facilities already in service) must be thoroughly flushed.

Procedure:

- 1. Circulate the used fluid for at least 1 hour to put any deposit in suspension.
- 2. Empty the water circuits completely (flush out any low points or retention zones).
- 3. Check the heating tubes and the expansion tank and clean out if any deposit is found.
- 4. Rinse with pure water (at least twice), circulating water throughout the circuit. Empty and check that the filters are not blocked by deposits.
- 5. Drain the circuit completely.
- 6. Refill with NEVASTANE ANTRIFREEZE to the concentration defined for the particular facility (30 % minimum).

