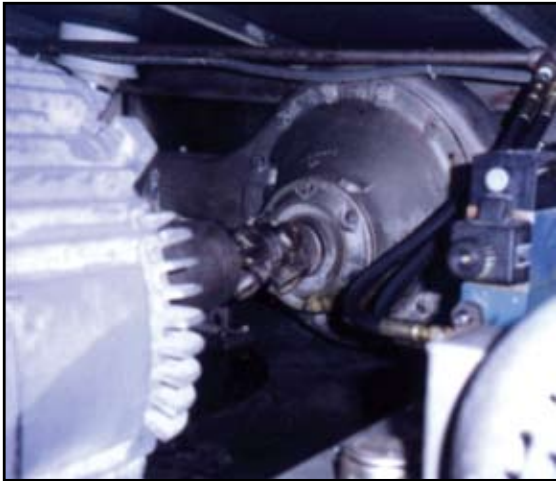


Reduces Amperage and Temperature

Better base oils result in lower friction and reduced amperage. On average, power consumption is reduced 4-8%. Temperatures are reduced an average of 10-20°F.



Schaeffer's H-1 food grade lubricants meet the requirements of FDA regulation 21CFR 178.3570, NSF standards for use in operations where incidental contact with food may occur or in operations which require H-1 lubricants such as the following:

- **Food Processing or Packaging Plants**
- **Meat, Poultry, or Fish Processing Plants**
- **Beverage and Bottling Plants**
- **Dairies and Creameries**
- **Candy and Snack Plants**
- **Pharmaceutical Plants**



195 Supertac Food Grade Grease

Aluminum Complex NLGI #2 · NSF Registered

271 Synthetic Food Grade Grease H-1

Bentone Base No Melt
NGLI #1 and #2 Grades · NSF Registered

272 No Tack Synthetic Food Grade Grease H-1

Specially formulated for automatic lubrication systems that require a non-tackified lubricant · NSF Registered

190E Penetro® Green H-1

Food Grade Chain Lube and Penetrating Oil
NSF Registered

276 Synthetic Food Grade Gear Lube H-1

ISO Grades 100, 150, 220, 460
SAE Grades 90, 140 · NSF Registered

269 Hydraulic Oil H-1

Synthetic Hydraulic/Compressor Oil H-1
ISO Grades 22, 32, 46, 68, 100, 150, 220
NSF Registered

280 Food Grade H.T.C.

ISO Grades 22, 32, 46, 68, 100, 150, 220
NSF Registered

450 Food Grade H-1 High-Temp Chain Lube

For oven chains with temps up to 600° F.
NSF Registered

287 Food Grade Flush

Light anti-wear food grade oil for use in flushing and cooling gear boxes, hydraulic systems and compressors. NSF Registered

Also Available: A complete line of High Performance H-2 Lubricants.



Made in USA

102 Barton Street
St. Louis, MO 63104
(800) 325-9962
www.schaefferoil.com

PB-1061 (11/09)



H-1 Food Grade Lubricants

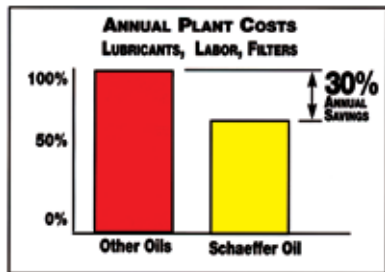
The Bottom Line Cost Reduction Program

Environmental concerns, spiraling energy costs, increases in the cost of replacement



parts and used oil disposal – not to mention the cost of labor and overtime – make the cost of doing business very expensive. Maintenance departments are having to do more with less. Schaeffer's Bottom Line Cost Reduction Program offers a way

to increase productivity while decreasing your costs.



Our Bottom Line Cost Reduction Program provides an opportunity to save big money on several fronts. At the same time, it gives the maintenance department a "helping hand" in managing its preventative and predictive maintenance programs. The chart illustrates areas in which this program has proven effective in lowering operating costs.

Disposal Costs - Reduced 50%

Energy Costs - Reduced 5%

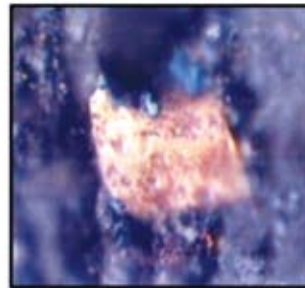
Equipment Life - Increased 50%

Lubricant Costs - Reduced 30%

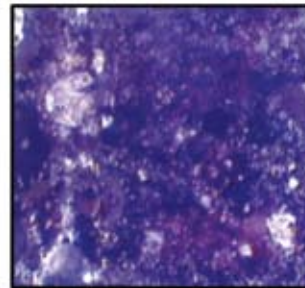
Reduces Wear

Historically, using food grade lubricants meant sacrificing equipment life.

Schaeffer Manufacturing has developed a whole new generation of lubrication technology that results in dramatic wear reduction and longer lubricant life.



Competitive Grease



Schaeffer Grease

A major U.S. Animal Feed Supplier compared Schaeffer's Synthetic Food Grade Grease to another leading specialty grease they were using. Wear particles were reduced dramatically from 60 micron sized particles to 2 micron sized particles. Bearing life doubled and grease consumption was gradually reduced from 120 shots in 4 hours to 50 shots in 4 hours.



When It's Hot

Schaeffer Food Grade Lubricants



withstand a higher temperature range (up to 250° more) because they use a new generation of premium base oils.

This makes

them ideal for hot applications like ovens, pellet mills, compressors, etc.

When It's Wet

Schaeffer Food Grade Lubricants do not mix with water. The grease resists wash out and rancidity. The oils will not emulsify. The demulsibility characteristics of the oil drop water contamination to the bottom so it can be easily drained off for contamination-free lubrication.

