What are the most important features in Royal Crown Tech Ultra?

- Highly resistant to water (doesn't get washed away).
- Naturally rust inhibiting.
- Unsurpassed in corrosion protection.
- Highly resistant to acids (acids in fruit juices).
- Able to perform in high temperatures up to 300°C.
- Able to carry high loads (withstand extreme pressure).
- Inherently non-toxic.

in food grade grease

High Performance Oils and Greases

Royal Mfg Co, LP has been compounding, blending, packaging, and marketing high-performance oils and greases since 1914.



HIGH PERFORMANCE OILS & GREASES

What is **Protecting** your Food Machinery **Equipment?**

Royal Crown Tech Ultra

High Performance Food-Grade Grease

What's driving today's market?

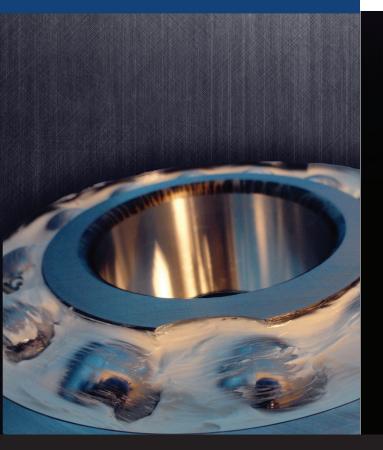
Today's food manufacturing equipment needs to perform reliably in a variety of environments, and needs to provide:

- increased equipment reliability
- extended service intervals
- reduced grease consumption
 compliance with food safety

guidelines

A new generation





Royal Mfg Co LP

HIMIG COLP

Tulsa Plant 516 S. 25th West Avenue Tulsa, OK 74127 Phone: 918-584-2671 Fax: 918-592-6472

San Antonio Plant 9998 Doerr Lane Schertz, TX 78154 Phone: 210-651-7322 Fax: 210-651-7405

Lubricant Analysis Program 2840 Charles Page Blvd. Tulsa, OK 74127 2 Phone: 918-584-2671 Fax: 918-281-8725

Riverside

Laboratories

System Check

www.royalmfg.com

Non-toxic: Formulated from a strict set of

approved ingredients, food machinery greases are safe in the event of incidental food contact during their normal use. Calcium sulfonate greases have inherently good properties, without the need for chemical additives. Royal Crown Tech Ultra Grease is NSF H1 registered for applications where there is a possibility of incidental food contact. This outstanding High Performance Food Grade Grease also has Halal and Kosher approval.



WASH-DOWNS

Water resistant: Food grade grease needs to protect sensitive lubricated parts on food manufacturing equipment (such as rolling element bearings) without being washed away.

Overbased calcium sulfonate grease stays in place, which results in:

- extended lubrication intervals
- improved equipment protection
- minimized grease consumption
- real cost savings on lubrication

Corrosion resistant: Food grade grease needs to protect metal surfaces from frequent wash-downs in a food processing plant.

Overbased calcium sulfonate grease offers:

- rust inhibiting properties
- unsurpassed corrosion protection for longer equipment life
- high resistance to acids (acids in fruit juices)



EXTREME ENVIRONMENTS

Heat resistant: In high-temperature food processing equipment such as ovens, low tier or poor quality grease can either oxidize and harden, or soften in consistency and leak out. Calcium sulfonate grease contains a unique high-temperature thickener that: • resists softening at elevated temperatures • has a dropping point of greater than 550°F

• provides reduced consistency change at high temperatures

Able to carry high loads: Extreme pressure lubricants offer a higher level of protection against shock-loading than conventional products. Calcium sulfonate-based grease is the only type of food machinery grease capable of achieving the Timken OK load of greater than 60 pounds.

Finally, high performance in a food grade grease

Introducing Royal Crown Tech Ultra Grease, a new generation H1 Food Grade Grease that meets the unique challenges of food service equipment without sacrificing performance. This overbased calcium sulfonate grease is a high performance, unique product designed to provide lasting protection for your equipment, and other benefits:

- Reliable performance means reduced downtime
- Longer equipment life saves money
- Multipurpose grease reduces inventory levels
- Single grease eliminates misapplication
 Single grease eliminates compatibility concerns

