

ULTRATERMIC P – 6

SYNTHETIC FOOD GRADE FLUID FOR THERMAL PROCESSES

DESCRIPTION

Food grade fluid of synthetic base, specially designed to attain excellent performance in technical processes involving heat exchange.

APPLICATIONS

Recommended for closed circuits of heat transfer fluid working at temperatures up to 315 °C, especially in Food Industry, Pharmaceutical Industry or when a food grade heat transfer fluid is required.

Thanks to its low volatility and high oxidation stability, it also offers excellent performance as an absorbent oil for solvent recovery systems in edible oil extraction plants.

PROPERTIES

- High thermal stability, which minimize losses by evaporation and give low mud formation.
- Good properties of heat transmission.
- Its thermal conductivity is higher than mineral oils, which means higher energy efficiency.

QUALITY LEVEL

- Heat transfer fluid according to DIN 51.522 – Q
- **NSF H1, HT1** Certification, No. 151559
- **2Probiity 3H** Certification, #FG1828001
- **Halal Certification**, no. IH-682/2.4/B/76/1/9
- **Kosher Certification**, No. UKF0074599
- **HT1 certification**: accepted as heat transfer fluid in locations where there is a possibility of incidental food contact.
- **H1 certification**: accepted as lubricant, anti rust film or release agent with incidental food contact.
- **3H-certified**: permitted use as a release agent for use in food processing as a non-stick coating for moulds and hard surfaces such as cutting boards, grills, bread ovens or other hard food contact surfaces.



2Probiity



The information provided in this document is based upon our best knowledge at the date of revision indicate, and is subject to changes without prior notice. Such information does not release the user from testing the product in their own application. The data indicated represent average values and do not constitute product specifications. For more information please contact COGELSA Technical Support.

COGELSA is not liable for damages caused by improper use of the product.

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TECHNICAL CHARACTERISTICS

	Units	Typical values	Method
Appearance		Colorless liquid	
Density at 15 °C	kg/L	0,826	ASTM D 4052
Viscosity at 40°C	cSt	29,1	ASTM D 7042
Viscosity at 100°C	cSt	5,9	ASTM D 7042
Viscosity at -40°C	cSt	7457	ASTM D 7042
Pour point	°C	-60	ASTM D 97
Flash point	°C	249	ASTM D 92
Auto-ignition temperature	°C	378	-
Temperature range in closed circuit		-40 a +315 °C	
Thermal expansion coefficient		$6.3 \cdot 10^{-4} \text{ } ^\circ\text{C}^{-1}$	

Calculation of dilatation volume:

Volume increase = (Thermal exp. coef.) x (Initial Volume) x (Temperature increase)

HANDLING AND STORAGE

Handling not subject to special requirements. Throughout the lifespan of the product:

- Store separately from other lubricants, chemicals or foodstuffs.
- Protect from sunlight or other heat sources.
- Store at temperatures from 1°C up to +40°C.
- Keep container closed after opening.

The expiry date is 48 months from date of manufacture.

For further information and more product details, packaging and safety data sheets, please refer to our website www.cogelsa.com or contact us at: info@cogelsa.com or export@cogelsa.com

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