

Special lubricants

for the bakery industry



Setral[®] special lubricants for the bakery industry

In the bakery industry lubricants that do come in contact with the food are omnipresent. In order to protect the consumer, to avoid negative feedback and last but not least to comply with HACCP (hazard analysis and critical control points) special lubricants have to be used. These lubricants must be picked carefully according to their application. Here we help you with our products which are especially developed to meet your demands like e.g. high and/or low temperatures, humidity or baking dust.

Product safety thanks to registered lubricants

The registering institutions NSF and InS are recognized worldwide in the food-processing industry. They register lubricants amongst others according to the following standards based on the guideline FDA 21 CFR and thus continue the former work of the USDA:

H1 lubricants:

Lubricants that may have incidential and technically inevitale contact with food.

3H release agents:

Separating agents preventing adherence of food for grills, ovens, loaf pans, chopping boards, boning benches, cutting boards and other solid surfaces with food-contact, which are in direct contact to food during the production.

Setral[®] – Your competent partner for special lubricants

Since 1969 Setral is specialized in research and development, production and sales of special lubricants at home and abroad. With using the latest laboratory equipment and tests as well as an efficient and flexible production line, Setral is an innovative and reliable partner.

Worldwide - Innovative lubricant solutions

Setral special lubricants are based on groundbreaking and modern compositions made in our laboratories and are manufactured on own production plants. All products are available worldwide with constant quality at the highest level.

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Product suggestions – Step by step

Dough production	Product		Typical applications	Special characteristics
Dough portioning			Lubricant type	
Dough formation	Working the dough	FLUID-setral-T 35 FD	High-speed mechanical dough dividers Oil	 3H conform Odourless and tasteless Good protection against wear
Fermentation	Fermentation & Cooling	FLUID-setral-STG 220 FD	Chains and transportation belts Oil	 H1 registered Very good corossion protection Adhesive additives avoiding droplets and spinning Excellent protection against wear
		MI-setral-GEAR 220 FD	Gear Oil	 H1 registered Tasteless Does not tend to foam formation
		SYN-setral-CA/C2 FD	Bearing Grease	 H1 registered Very high corossion protection Resistant to water and suds
		SYN-setral-SINT/125 CST-2 FD	Bearing Grease	H1 conformInnovative lubricant technology
Baking	Baking	FLUID-setral-STG 220 FD	Oven Chains Oil	 H1 registered Extremely low evaporation losses thanks to good thermal stability Excellent flow and penetration properties
ł		SYN-setral-GEAR 220 FD	Gear Oil	 H1 registered Tasteless Does not tend to foam formation
Cooling		SYN-setral-CA/C2 FD	Kiln bearings Grease	 H1 registered Free from solids High-temperature grease up to +160 °C (shortly +180 °C)
		SYN-setral-SINT/125 CST-2 FD	Kiln bearings Grease	 H1 conform Innovative lubricant technology High-temperature stability up to +200 °C (shortly +220 °C)
	Demoul- ding	FLUID-setral-SF 320 FD	Forms, mats, baking plates Oil	 3H conform Excellent protection against wear Very good thermal stability Ready for use
	Freezing	FLUID-setral-STG 100 FD	Chains and transportation belts Oil	 H1 conform Excellent protection against wear Stable against minus temperatures down to -40 °C
		SYN-setral-GEAR 220 FD	Gear Oil	 H1 registered Tasteless Does not tend to foam formation
		SYN-setral-SINT/125 CST-2 FD	Bearing Oil	 H1 conform Resistant to low temperatures down to -55 °C

The above-mentioned application areas are examples without claim to comprehensiveness. Please note that the product suggestions are depending on the individual usage and application. We recommend to arrange aptitude tests before general application.

Successful in more than 55 countries with satisfied custumers





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