

## Cross Reference Guide

Formula	Industrial Applications	H-1 Food Processing	H-2 Food Processing	Wash Down Applications	Upper Temp. Limit	Lower Temp. Limit	Available as Solid Profiles
MPI-0800	X			X	200°F	-10°F	X
MPI-0840	X			X	200°F	10°F	
MPI-0779	X			X	225°F	-50°F	X
MPI-2000	X				350°F	-10°F	
MPI-2400	X			X	350°F	-15°F	
MPI-S700	X			X	250°F	-50°F	
MPF-0690	X	X	X	X	200°F	15°F	X
MPF-0779			X	X	225°F	-50°F	X

MPI – Industrial Products      MPF – Food Grade Products  
The 4-digit suffix represents the viscosity of the oil in SUS at 100 °F

### **MPI-0800 (color: black)**

This is our standard and most requested MicroPoly® formula. This product contains corrosion inhibitors and anti-oxidants. If no formula is specified, bearings will be filled with MPI-0800.

### **MPI-0840 (color: black)**

MPI-0840 is a variation of our standard product. In addition to corrosion inhibitors and anti-oxidants, this product contains an EP (extreme pressure) additive.

### **MPI-0779 (color: black)**

MPI-0779 contains corrosion inhibitors and anti-oxidants. It will perform better than MPI-0800 or MPI-0840 at temperatures above 200 °F, and is the best product for low temperature applications.

### **MPI-2000 (color: red)**

MPI-2000 is a high temperature product. It is recommended for applications between 200-350 °F. In some applications it can run up to 400 °F. It can run at faster speeds than our standard MicroPoly product. It contains corrosion inhibitors and anti-oxidants.

### **MPI-2400 (color: yellow)**

MPI-2400 can handle temperatures up to 350 °F. It can run at faster speeds than our standard MicroPoly product and has better wash down capabilities than MPI-2000.

### **MPI-S700 (color: green)**

MPI-S700 is a high-speed product that contains corrosion inhibitors and anti-oxidants. MPI-S700 is designed for higher rotation speeds. Ndm values are considerably greater than MPI-0800. Call for assistance to determine upper limits for your application.

### **MPF-0690 (color: white)**

MPF-0690 is NSF registered for both H-1 & H-2 applications. The H-1 designation indicates that the product may be used in applications where there may be incidental contact with food. The H-2 designation indicates that the product may be used in food processing applications where there is no direct contact with food. This product contains corrosion inhibitors, anti-oxidants and an EP (extreme pressure) additive.

### **MPF-0779 (color: white)**

MPF-0779 is our standard H-2 formula. It meets all applicable USDA and FDA criteria for use in H-2 food processing applications. The H-2 designation indicates that the product may be used in food processing applications where there is no direct contact with food. This formula contains corrosion inhibitors and anti-oxidants. Approval letters from the USDA are available upon request.

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This is a listing of our standard formulas.

Specialty formulas may be available upon request.  
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