

# The benefits offered by TotalEnergies Lubrificants



## NEVASTANE WAS DEVELOPED TO MEET THE SAFETY REQUIREMENTS OF MAJOR AGRIBUSINESS PLAYERS

### FOOD INDUSTRY LEADING STANDARDS FOR QUALITY, HYGIENE AND TRACEABILITY, OUR NSF CERTIFICATIONS ARE:

- NSF H1: Registered formulas incidental food contact possible.
- NSF ISO 21469: Certified factories. All production is therefore carefully monitored and audited to guarantee the highest levels of safety:
  - Formulating review.
  - Product testing.
  - Traceability and verifications.
  - Annual independent audit of our facility and products.



Nevastane also guarantees:



### A major player

With our production, supply chain and commercial presence in more than 160 countries, we deliver a full range of lubricants.

### Support and partnership

Thanks to local technical presence, we provide a high level of service to optimize your Total Cost of Ownership.

### References & OEMs

TotalEnergies Lubrificants cooperates with equipment manufacturers to create high-technology products for optimal performance and production of your machinery.



### Innovation & Research

TotalEnergies Lubrificants invests in biotechnologies to find the most suitable components to reach energy efficiency through formulations designed in our Research Centers.

### Quality and environment

TotalEnergies Lubrificants ISO 9001 and 14001 certifications are the guarantee of a long term commitment to quality and environment. From the initial design stage, our R&D teams seek to develop products that minimize toxicity risks and environmental impact.

## TotalEnergies lubricants, giving you that extra support!

### Technical assistance

Present in more than 160 countries, our experts are always by your side ready to support you:

- On-site audits.
- Rationalization, TCO approach.
- On-site training.
- Identify the Critical Lubrication Points (HACCP).
- Product recommendations, optimizations, best practices for usage and storage.

### LubInsight maintenance planner

optimized maintenance software for your lubricants

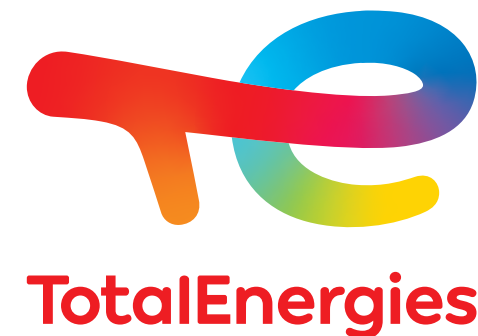
Based on the expertise of our engineers, LubInsight maintenance planner enables you to:

- Increase efficiency and savings of your maintenance operations.
- Guarantee quality and safety through documentation management and tracking of critical points.
- Monitor your lubricant analysis and parameters with one single tool.

### LubAnac

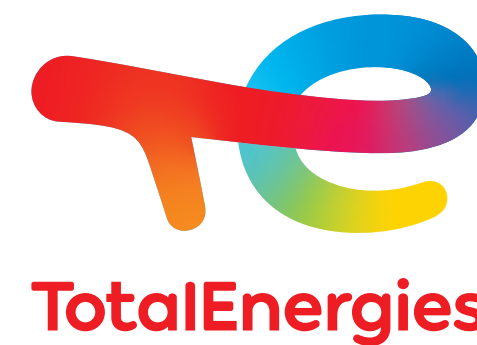
With LubAnac Indus, our preventive and corrective oil analysis solution, you can:

- Reduce your operating costs.
- Optimize drain intervals and extend the lifetime of your machines.
- Anticipate and plan maintenance operations to perform them at the best time.
- Improve the reliability and performance of your equipment.



totalenergies.id

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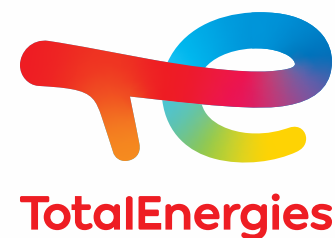
# Nevastane

## WITH MORE THAN 80 YEARS OF EXPERIENCE,

Our teams are committed to helping you get more from your equipment for optimum reliability, especially during harvest.

## GRASP YOUR INDUSTRIAL PERFORMANCE.





## Your challenges

- Guarantee that your equipment is reliable and always available, especially during harvest.
- Use state of the art lubricants to extend equipment lifetime and reduce shutdowns.
- Maximize food safety by following HACCP best practices and using NSF H1 products.
- Find an experienced partner who will accompany you throughout the entire process.

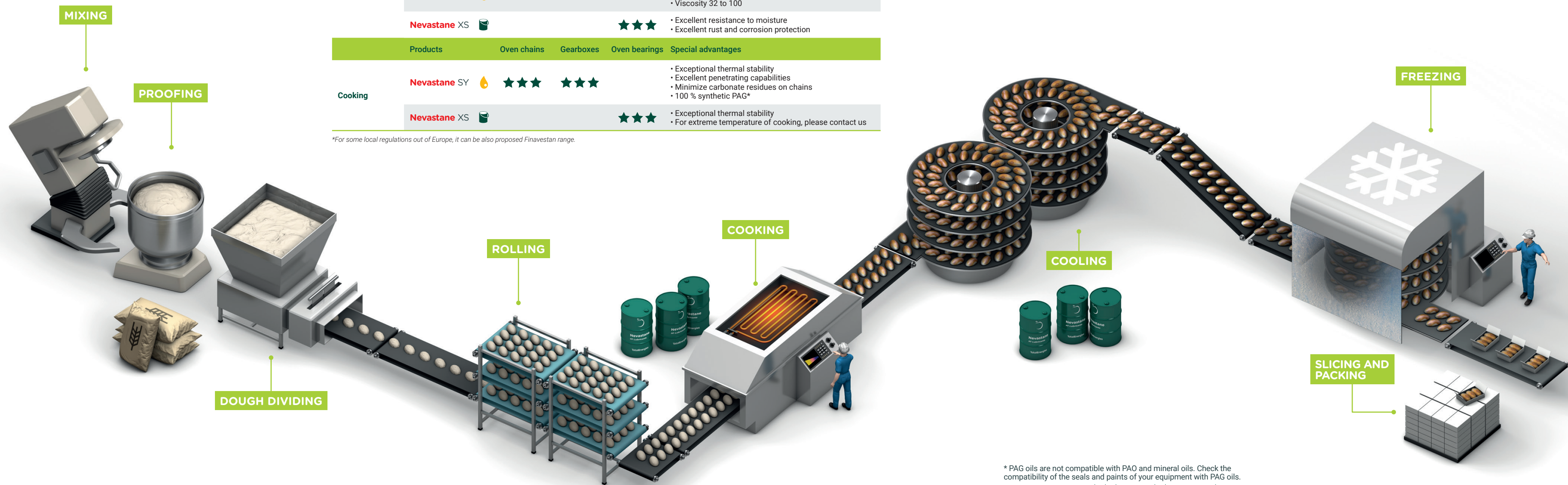
## Our solutions

- Efficient in every food processing applications, the Nevastane and Finaturol ranges protect your equipment no matter how severe the conditions are (extreme temperatures, heavy loads, exposure to water and food).
- A full range of NSF H1 and NSF 3H registered lubricants adapted to all applications in food industry.
- International network of subsidiaries ensuring local technical support and a robust supply chain that maximizes worldwide product availability.



A complete offer with specific high-performance products for all applications in bakery industry.

Nevastane and Finaturol range have been developed to comply and exceed the highest requirements of food safety.



	Products	Regular dividers	High speed dividers	Special advantages	
Dough dividing & rolling*	Finaturol D	★★★★	★★★★	• Exceptional protection of knives against wear • Significant reduction of oil consumption • Improved dough size precision even at very high speed • MECATHERM, BENIER, WP HATON specifications	
	Finaturol K2	★★★	★	• Excellent protection of knives against wear • BENIER, WP HATON specifications	
	Products	Chains and conveyors	Gearboxes	Bearings	Special advantages
Proofing & cooling	Nevastane SY	★★★★	★★★★		• Exceptional moisture handling capability • Excellent rust and corrosion protection • 100 % synthetic PAG*
	Nevastane SH	★	★★★★		• Significant extension of oil drain intervals • 100 % synthetic PAO • Viscosity 32 to 100
	Nevastane XS			★★★★	• Excellent resistance to moisture • Excellent rust and corrosion protection
	Products	Oven chains	Gearboxes	Oven bearings	Special advantages
Cooking	Nevastane SY	★★★★	★★★★		• Exceptional thermal stability • Excellent penetrating capabilities • Minimize carbonate residues on chains • 100 % synthetic PAG*
	Nevastane XS			★★★★	• Exceptional thermal stability • For extreme temperature of cooking, please contact us

\*For some local regulations out of Europe, it can be also proposed Finavestan range.

	Products	Chains and conveyors	Gearboxes	Bearings	Special advantages
Freezing	Nevastane SH	★★★★	★★★★		• Excellent performance at very low temperature, until -40 °C • 100 % synthetic PAO
	Nevastane XS			★★★★	• Excellent performance at very low temperature, until -40 °C
	Products	Moules, tapis et plaques de cuisson			Special advantages
Demoulding*	Finaturol HT SP		★★★★		• Exceptional demoulding performance in every case • Excellent thermal stability • Significant reduction of oil consumption • Ready for use, without preheating

\* PAG oils are not compatible with PAO and mineral oils. Check the compatibility of the seals and paints of your equipment with PAG oils.  
• Performance: Optimal: ★★★★★ • High: ★★★★★ • Standard: ★★★★★  
• Product: Oil: 🚰 / Grease: 🛢️

Today's industrial bakeries must operate their plants at peak efficiency, producing a wide variety of products while complying with increasing quality and safety standards. This requires very flexible baking lines which are exposed to the following extreme field conditions:

- ➔ presence of baking dusts and residues,
- ➔ high temperature in ovens,
- ➔ high moisture levels during proofing,
- ➔ very low temperature in freezing tunnels.

We help you to achieve your production targets while maximizing food safety, with our Nevastane H1 lubricants for incidental contact. Our products are specially formulated for your applications and they meet the requirements of the major equipment manufacturers.

Additionally, for dough dividing and demoulding operations that involve a direct contact of the lubricant with the dough, we recommend our Finaturol vegetable release agents, developed in compliance with specific regulations and classified as 3H by NSF.

## Nevastane H1 Lubricants

Nevastane lubricants guarantee:



Nevastane is an outstanding range of H1 Lubricants that covers every food processing application. Please ask for the Nevastane complete catalogue.

## Finaturol NSF 3H Lubricants / Vegetable oils

Finaturol vegetable release agents guarantee:



Products	Base Applications	Applications
Finaturol K2	Colza Oil	• Excellent protection of knives against wear BENIER, WP HATON specifications
Finaturol D	High Oleic Sunflower oil	• Applications for high temperatures and very stable • Exceptional protection of knives against wear • Significant reduction of oil consumption even at very high speed • MECATHERM, BENIER, WP HATON specifications
Finaturol HT SP	Sunflower oil with Release Agent	• Natural cure with anti sticky properties - good to unmolding • Exceptional demoulding performance in every case • Excellent thermal stability • Significant reduction of oil consumption • Ready for use, without preheating

## Recommendation

We advise you to contact us for the choice of the product suitable to your operating environment and your local regulation.





**Bakery industry**