



Ultra FG Lubricant

Ingersoll Rand also offers a high quality, H1 and NSF certified ;food grade lubricant designed specifically to help customers in the food and beverage industries meet their production quality standards.

Features

Ingersoll Rand's Ultra FG lubricant offers you peace of mind that your products are safe from incidental contact and that your compressors will run trouble-free for longer, increasing your overall productivity.

Why Ultra FG? Ultra FG contains an additive that exhibits antimicrobial activity to protect the lubricant against bacteria, yeasts and molds. The additive also protects the lubricant from contamination caused by food-borne microorganisms and inhibits lubricant degradation providing you with longer lubricant life and reducing your maintenance costs.

In addition, Ultra FG is made from synthetic alkylated naphthalenes, which provide solvency and dispersing characteristics. The lubricant does not form abrasive deposits commonly found in conventional fluids, such as polyalphaolefins (PAOs), increasing your compressors reliability. • Up to 8,000 hours of lubricant life • Resists foam, sludge, varnish and corrosive acid formation • Superior dispersing characteristics for easier removal of water • Long maintenance intervals require less lubricant



Model Specifications

Bottle Size	Hours	ISO Viscosity Grade	Viscosity Index	Part #	Base Stock
5 liter	8000	46	121	Part # 23973969	Synthetic
5 gallon	8000	46	121	Part # 23973977	Synthetic
55 gallon	8000	46	121	Part # 23973985	Synthetic



Ingersoll Rand (NYSE:IR) advances the quality of life by creating comfortable, sustainable and efficient environments. Our people and our family of brands—including Club Car®, Ingersoll Rand®, Thermo King® and Trane®—work together to enhance the quality and comfort of air in homes and buildings; transport and protect food and perishables; and increase industrial productivity and efficiency. We are a \$14 billion global business committed to a world of sustainable progress and enduring results. For more information, visit www.ingersollrand.com.