



ERNEST H. HILL LTD • SHEFFIELD
www.hillpumps.com

LEVER PUMP MODEL 1950

SUITABLE FOR FOOD APPLICATIONS

The Hill model 1950 Polypropylene Lever Pump fitted with fluoropolymer rubber seals complying with FDA requirements for all food types has been tested for compliance with UK and European Regulations for Food Contact Applications. The product demonstrates conformity with food contact regulations (EU) 10/2011 relating to the use with aqueous foods.

This product complies with the requirements of (EU) 10/2011

During the assembly and testing of this product a lubricating medium is used and some of this fluid remains within the pump.

This fluid is Slipstream DFC3 oil which is classified as safe with most food substances within the requirements of the UK Food Safety Act 1990

In instances where compatibility is in doubt it is recommended that the product is flushed out using a suitable fluid.

Trace elements of the test fluid will remain in the pump even after flushing.

Technical Data

Self Priming, discharge 330mls per stroke
2" BSP fitting, hose attachment nozzle
telescopic uptake pipe 400 to 915mm



Flushing Operation

Dip end of uptake pipe in flushing fluid and operate pump in normal manner. It will normally take three strokes for the fluid to emerge from the nozzle. Purge pump as required and withdraw uptake from the fluid. Continue pumping action for three strokes to dispel fluid.



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DFC OILS

DIRECT FOOD CONTACT LUBRICANTS & RELEASE AGENTS

Slipstream DFC Oils meet the requirements of the Food Safety Act 1990 and may be used in direct contact with food in amounts not in excess of that reasonably required to produce their intended effect.

Slipstream DFC Oils contain no hydrocarbons, mineral or otherwise, and are free from substances listed as hazardous to health in the latest COSHH Regulations.

APPLICATIONS

Slipstream DFC Oils are especially suitable for use as general purpose release agents in confectionery plants and bakeries. Their non-toxicity and long term stability also make them ideal for the coating of dried fruit.

PHYSICAL DATA

Appearance : Clear, transparent oil.
 Colour : Colourless to pale straw.
 Odour : Mild
 Solubility in water : Insoluble

	DFC.1	DFC.2	DFC.3
Density @ 20°C, (Kg/1)	0.91 - 0.93	0.94 - 0.96	0.91 - 0.93
Viscosity at 40°C, cSt	5.9 - 6.3	14.0 - 14.5	80 - 83
Flash Point °C. COC	> 180	> 235	> 285
Pour Point °C.	< -40	< -10	< -20

14th April 2016

Certificate Number: GC1090

Certificate of Conformity

This certificate replaces and cancels Certificate of Conformity GC1090 which is hereby withdrawn.

A batch of Hill 1950 Pumps used in food contact applications has been provided to Smithers Rapra to show compliance with the current EU food contact regulations, for use in contact with aqueous based foods. Overall migration testing has been undertaken under the following conditions:

10% ethanol, 10 days at 40°C

Under these conditions, the Hill 1950 Pumps has been found to comply with the overall migration limit specified in Regulation (EU) 10/2011 of 60mg/Kg.

In the assessment of organoleptic (taint) properties from the Hill 1950 Pumps, a statistical evaluation of the results showed that there was no significant difference in taste between the control food and the test food exposed to the Hill 1950 pump. It is therefore concluded that in the tests undertaken, the Hill 1950 Pump has not transferred substances to the test food which could cause it to become tainted.

Data is as reported in Smithers Rapra CTR number 59246, project number AX0290.

Smithers Rapra is a UKAS accredited Testing Laboratory number 0067.

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