



# LENTUS

**FOOD PROCESSING**



◀ DUPONT ▶

DOWSIL

DOWFROST™

FROTH-PAK™

GREAT STUFF

LUCAS OIL



# Proven Solutions for Food & Beverage Processing Facilities

Lentus supplies the highest-quality and industry-leading products from major brands your customers know and respect.

We know the food and beverage industry and understand the maintenance challenges you face above or below the conveyor line. We provide cutting-edge products that are FDA-approved, ensuring the materials used are safe for consumption and compliant with regulatory standards.

For generations, food and beverage processors have relied upon high-performance products from our partners to ensure quality and safety from manufacturing to the kitchen table.

Through close collaboration with our partners and distributors, we stay up-to-date with industry trends and technological advancements to continue meeting the evolving needs of food and beverage processors.

We are here to help you increase productivity, preserve food, and enhance sustainability and profitability.





## Our Products are Proven To:

- Extend processing equipment life
- Enhance production line efficiency
- Improve operator safety
- Strengthen product quality
- Optimize facility hygiene
- Reduce operating expenses

# DOWSIL™ 100% Silicone Sealants



FDA Compliant (FDA Reg 21 CFR 177.2600)  
Room Temperature Vulcanizing (RTV) Silicone  
UL & NSF Listed

	PRODUCT	APPLICATIONS	SPECS	FEATURES
Acetoxy Cure	 <p><b>DOWSIL™ 700</b> Industrial Grade Silicone Sealant</p>	<ul style="list-style-type: none"> <li>Gasketing and Sealing: Create gaskets and seals in equipment like pumps, mixers, refrigerated/freezer food display cases, and other machinery</li> <li>Encapsulation: Shields electronic components from moisture, chemicals, and temperature variations</li> </ul>	<ul style="list-style-type: none"> <li>NSF/51</li> <li>Recognized under UL QMFZ2</li> </ul>	<ul style="list-style-type: none"> <li>Lower cost</li> <li>General purpose</li> </ul>
	 <p><b>DOWSIL™ 732</b> Multi-Purpose Sealant</p>	<ul style="list-style-type: none"> <li>Sealing and Bonding in Food Equipment: Ideal for mixers, conveyors, appliance parts, and packaging machinery</li> </ul>	<ul style="list-style-type: none"> <li>NSF/51</li> <li>NSF/61</li> <li>Recognized under UL 94 HB</li> <li>MIL Listed</li> </ul>	<ul style="list-style-type: none"> <li>Provides good adhesion to many substrates</li> <li>Most trusted and versatile sealant in food production for decades</li> </ul>
	 <p><b>DOWSIL™ 733</b> Glass &amp; Metal Sealant</p>	<ul style="list-style-type: none"> <li>Sealing and Bonding Appliances and Food Processing Equipment: Used in refrigeration units, industrial dishwashers, tanks and vessels, conveyor systems, and commercial kitchen equipment</li> </ul>	<ul style="list-style-type: none"> <li>NSF/51</li> <li>Recognized under UL 94 HB</li> </ul>	<ul style="list-style-type: none"> <li>Enhanced unprimed adhesion to cleaned substrates, including glass, metals, and plastics</li> </ul>
	 <p><b>DOWSIL™ 734</b> Flowable Sealant</p>	<ul style="list-style-type: none"> <li>Sealing and Bonding with Self-Leveling: Particularly suitable for sealing assemblies with fine joints, cable entries, and connectors to ensure they remain watertight</li> <li>Repairs on existing food production equipment where a part of an existing silicone encapsulant has been removed</li> </ul>	<ul style="list-style-type: none"> <li>NSF/51</li> <li>Recognized under UL 94 HB</li> <li>MIL Listed</li> </ul>	<ul style="list-style-type: none"> <li>Improved adhesion</li> <li>Flowable</li> </ul>
	 <p><b>DOWSIL™ 736</b> Heat Resistant Sealant</p>	<ul style="list-style-type: none"> <li>Sealing and Bonding for High Temp: Ideal for sealing and encapsulating heating elements in appliances, moving oven belts, and bag filters on smokestacks</li> <li>May be applied overhead or on side walls</li> </ul>	<ul style="list-style-type: none"> <li>NSF/51</li> <li>Recognized under UL 94 HB</li> <li>MIL Listed</li> </ul>	<ul style="list-style-type: none"> <li>500° F continuous up to 600° F intermittent</li> </ul>
Neutral Cure	 <p><b>DOWSIL™ 748</b> Non-Corrosive Sealant</p>	<ul style="list-style-type: none"> <li>Bonding and Sealing with Low Odor: Ideal for sealing refrigerators and freezer liners</li> <li>Great for when non-corrosive cure and durable adhesion is required</li> </ul>	<ul style="list-style-type: none"> <li>NSF/51</li> <li>NSF/61</li> <li>Recognized under UL 94 HB</li> </ul>	<ul style="list-style-type: none"> <li>Electrical use</li> </ul>

U.S. FOOD & DRUG ADMINISTRATION - FDA Reg No. 21 CFR 177.2600 Rubber articles intended for repeated use may be safely used in producing, manufacturing, packing, processing, preparing, treating, packaging, transporting, or holding food, subject to the provisions of this section.

National Sanitation Foundation - NSF/51 establishes minimum public health and sanitation requirements for materials used in the construction of commercial food equipment. These requirements are based on compliance with U.S. FDA regulations.

National Sanitation Foundation - NSF/61 establishes minimum health effects requirements for the chemical contaminants and impurities that are indirectly imparted to drinking water from products, components, and materials used in the public potable water supply ('before the tap'). These requirements are based on U.S. EPA and Health Canada requirements.

## DOWFROST™ Heat Transfer Fluid

- Clear DOWFROST is Generally Regarded As Safe (GRAS) by the FDA
- All DOWFROST and DOWFROST Select products are NSF – HT1 Registered

### APPLICATIONS

Cooling and Heating Systems	Maintains precise temperature control in food processing equipment
Refrigeration Systems	Transfers heat efficiently, ensuring proper cooling of perishable food products
Jacketed Vessels	Provides a consistent and controlled temperature environment in jacketed vessels used for cooking or processing food
Freezing Applications	Regulates temperatures and enhances the efficiency of the freezing process for meats, poultry and fish, and commercial ice-making
Bakery and Confectionery Equipment	Maintains temperature control in ovens and confectionary equipment
Packaging Carbonated Beverages	Prevents loss of carbonation and allows removal of trapped sediment (champagne)
Fermentation Cooling	Dependable temperature control, while not affecting foaming or fermentation properties



# GREAT STUFF™



## Nitrile with TentaGrip™ Disposable Gloves

Features a revolutionary, patent-pending glove texture engineered to elevate grip.

- Food safe (US FDA 21 CFR 177.2600)
- Touchscreen compatible
- 6 mil thickness provides industrial strength
- Chemical resistant
- Puncture resistant
- Safe for ESD sensitive applications
- Latex, powder, and silicone free
- Ambidextrous



For Exceptional Grip