Caldera 14

Food-Grade Heat Transfer Oil





Caldera 14 is an economical food-grade heat transfer fluid. It can be used up to 316°C and meets HT-1 requirements for incidental food contact. Caldera 14 offers excellent thermal and anti-oxidation properties. It is also a non-toxic and non-hazardous fluid.

Applications

- For use in plants requiring food-grade heat transfer fluids
- Closed loop systems with inert gas blanketing
- Not to be used in open systems or other heat transfer systems prone to rapid oxidative degradation such as pharmaceutical plants, plastic processing plants, chicken fryers and bakeries

Performance Advantages

- Meets HT-1 requirements for incidental food contact
- Excellent thermal and oxidative stability
- Low volatility and vapor pressures
- Deposit control to keep system clean
- Environmentally friendly
- Non-toxic/Non-hazardous

Temperature Range



Typical Properties	Caldera 14
Minimum Temperature, °C (°F)	0 (32)
Maximum Film Temperature, °C (°F)	332 (630)
Maximum Bulk Temperature, °C (°F)	316 (600)
Pour Point, °C (°F)	-10 (14)
Flash Point, °C (°F)	218 (425)
Fire Point, °C (°F)	234 (454)
Autoignition Point, °C (°F)	370 (699)
Thermal Expansion Coefficient, %/°C	0.1010
Thermal Conductivity @ 38°C, W/m-K	0.132
Thermal Conductivity @ 260°C, W/m-K	0.119
Heat Capacity @ 38°C, kJ/kg-K	1.885
Heat Capacity @ 260°C, kJ/kg-K	2.582
Distillation Range (ASTM D2887), 10% °C	383
Distillation Range (ASTM D2887), 90% °C	494
Average Molecular Weight	392

Fluid properties are typical results and should not serve as a sole resource for determining the correct fluid for a particular application. Please consult an Isel representative to ensure that the product is the correct choice for the application. Revised 3/2019 - M

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