

Caldera 14

Food-Grade Heat Transfer Oil



CALDERA®
HEAT TRANSFER FLUIDS



Heat Transfer Fluids

Caldera 14 is an economical food-grade heat transfer fluid. It can be used up to 600°F 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, °F (°C)	32 (0)
Maximum Film Temperature, °F (°C)	630 (332)
Maximum Bulk Temperature, °F (°C)	600 (316)
Pour Point, °F (°C)	14 (-10)
Flash Point, °F (°C)	425 (218)
Fire Point, °F (°C)	454 (234)
Autoignition Point, °F (°C)	699 (370)
Thermal Expansion Coefficient, %/°F	0.0561
Thermal Conductivity @ 100°F, BTU/h-ft-F	0.0763
Thermal Conductivity @ 500°F, BTU/h-ft-F	0.0688
Heat Capacity @ 100°F, BTU/lb-F	0.450
Heat Capacity @ 500°F, BTU/lb-F	0.617
Distillation Range (ASTM D2887), 10% °F	721
Distillation Range (ASTM D2887), 90% °F	921
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 - S

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