

Primo Mineral Oils



Primo Mineral Oils are ideal to help keep your bakery equipment running smoothly. All our oils are processed in a state-of-the-art production facility using the latest and most sanitary methods and tracing protocols, from the time the raw ingredients arrive to the time the final products are shipped.

Ensure Smooth Operation

We source only the highest quality mineral oils to ensure that, when used properly, they will provide smooth operation for your bakery equipment every time.





Experience Confidence

Our production facility was built from the ground up to ensure only high-quality products leave through our doors. We've automated formulas and processes to make sure you get the exact oil you need, when you need it, every time.

Formula #	Ingredients	Application
Primo 407	Mineral oil (70 VIS)	Dough dividers, chunkers, mixers, and other equipment
Primo 409	Mineral oil (90 VIS)	Dough dividers, chunkers, mixers, and other equipment
Primo 420	Mineral oil (200 VIS)	Dough dividers, chunkers, mixers, and other equipment
Primo 435	Mineral oil (350 VIS)	Dough dividers, chunkers, mixers, and other equipment
Primo 438	Mineral oil (380 VIS)	Dough dividers, chunkers, mixers, and other equipment

For additional information or to request a quote, call +1.614.300.1081 or email info@synovaoil.com.

BUNDY BAKING SOLUTIONS:

-  Baking Pans
-  Pan Coatings
-  Release Agents & Applicators
-  Refurbishment Services

Lead Your Bakery Forward

Achieve maximum product quality and consistency while minimizing your cost per bake by partnering with us to select the right design, coating, release agent, and cleaning schedule for your baking pans.

Visit bundybakingsolutions.com/lead to learn more.

