



# CUSTOM SOLUTIONS

Wet Penetrating  
Foam Cleans  
Deep – Saves  
Labor

Highly  
Concentrated  
Formula Assures  
Economy In Use

# DYNAFOAM

## FOAMING FOOD PROCESS CLEANER

### Professional Recommendations

- Allow time for product to work
- **Use** only hot water for dilution
- **Use** dispensing gun for accurate dilution

### Specifications

Appearance . . . . . Clear, red liquid  
 Odor . . . . . Characteristic  
 Density (lbs/gal) ( $\pm 0.1$  @20°C) . . . . . 8.66  
 pH (Conc.) ( $\pm 0.5$  @20°C) . . . . . 11.2  
 Refractive index ( $\pm 0.0020$  @20°C) . . . . . 1.3629  
 Hard water tolerance  
 (hardness as CaCO<sub>3</sub>) . . . . . Greater than 8,000 ppm  
 USDA rating . . . . . A-1  
 Stability (40°-120°F) . . . . . Stable  
 Freeze/thaw stability . . . . . OK 3 cycles  
 Shelf life (Closed containers, 40°-120°F) . . . 1 year minimum

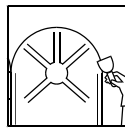
### Equipment List

- ✓ Scraper
- ✓ Stiff bristle brush
- ✓ Dispensing system with foam delivery gun

Available in sizes:

1, 2.5 and 55 gallon containers.

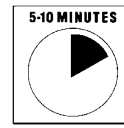
Wear safety equipment recommended on MSDS, place wet floor signs and read all directions and cautions prior to beginning work.



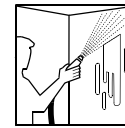
Read all directions and cautions prior to beginning work. Remove or cover all foods in areas to be cleaned. Rough clean and scrape gross deposits of waste matter, bone, oil, and fat or meat particles from surfaces to be cleaned. Remove hand tools and cutting boards for hand cleaning. Open all mixers and saws.



For foam application, fill reservoir with full strength solution. For most cleaning, the proportioner on the reservoir should be set to 128:1 (1 oz. per gallon). For manual application, dilute product 64:1 (2 oz. per gallon). Using hot water, apply foam liberally to surfaces, working from the bottom up.



Allow **DynaFoam** to work at least 5 minutes.



Rinse surfaces thoroughly with warm potable water and allow to drain completely before reusing.

