



DYNAFOAM

FOAMING FOOD PROCESS CLEANER

Dynafoam has wet penetrating foam that cleans deep and saves labor. It is a highly concentrated formula that assures economy in use.

SPECIFICATIONS

- Appearance: Clear, red liquid
- Odor: Characteristic
- Density (lbs/gal): 8.66
- pH: 11.2
- Refractive index: 1.3629
- Hard water tolerance: Greater than 8,000 ppm
- USDA rating: A-1
- Stability: Stable
- Shelf life: 1 year minimum
- Freeze/thaw stability: Protect from freezing

DIRECTIONS

- 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 production 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.



*Available in sizes:
1, 2.5 and 55 gallon containers.*

PROFESSIONAL RECOMMENDATIONS

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

EQUIPMENT LIST

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

