

TECHNICAL DATA

KC-HYPOFOAM

Description:

KC-Hypofoam is a liquid high-foaming additive used in conjunction with KC-615 sanitizer and disinfectant. Its long-lasting foam and surfactant package allows for a longer contact time of sanitizing solution on equipment and vertical surfaces than conventional methods. KC-Hypofoam is an approved foaming additive for food and non-food contact surfaces. KC-Hypofoam and KC-615 mixture can also help reduce cross-contamination in entryways.

Physical Properties:

Appearance – Clear, colorless liquid

Odor – None

pH, (concentrate) – 8.5-9.5

Density – 8.55 pounds per gallon

Foaming – High

Rinsing - Excellent

Directions for Use:

FOAM CLEANING FOOD AND NON-FOOD CONTACT SURFACES: As an adjunct to cleaning and sanitizing procedures KC-615 may be added to KC-HYPOFOAM and foamed on environmental or equipment surfaces using conventional foam-generating equipment. The resultant foam blend can be used on visibly clean equipment, floors, walls, and ceilings and must be left on surface for a minimum of 5 minutes or longer. Directions for mixing: Manually or mechanically blend 6-12 fl. oz. of this product and 3-12 fl. oz. of KC-HYPOFOAM (foam additive) per 10 gallons of water (600-1200 ppm available chlorine by weight). Rinse food contact surfaces with potable water prior to reuse.

ENTRYWAY SANITIZING SYSTEMS: To help reduce cross-contamination from treated area to treated area, apply (spray) a sanitizing foam to a visibly clean entryway. The foam must cover the entire path of the doorway. Set the system to deliver 6-12 fl. oz. (600-1200 ppm available chlorine by weight) of this product and 3-12 fl. oz. of KC-HYPOFOAM per 10 gallons of water. Adjust the available chlorine concentration by testing the collapsed foam solution using chlorine test kit or test strip. Note: When using a foam additive, KC-HYPOFOAM is the only approved product that may be used.

FOAM CLEANING AND SANITIZING FOOD CONTACT SURFACES: All hard, nonporous food contact surfaces should be precleaned prior to treatment for sanitization. As an adjunct to cleaning and food contact sanitizing procedures KC-615 may be added to KC-

HYPOFOAM and foamed on surfaces using conventional foam-generating equipment. The resultant foam blend can be used on precleaned hard, non-porous surfaces of equipment and other food contact surfaces and must be left on surface for a minimum of 2 minutes or longer. Directions for mixing: Manually or mechanically blend 2 fl. oz. of this product and 3-5 fl. oz. of KC-HYPOFOAM (foam additive) per 10 gallons of water (200 ppm available chlorine by weight). Do not rinse equipment with water after treatment.

Note: When using a foam additive, KC-HYPOFOAM is the only approved product that may be used.

GENERAL FOAM ADDITIVE USES: Manually or mechanically blend 3-12 fl. oz. of this product to 10 gal of water (0.3-1.2 fl. oz. per gal) and then add the 2nd product of choice to the solution and mix thoroughly. Apply through a conventional foam generating device (foamer) and adjust settings to obtain the desired foam characteristics.

Safety:

Warning. Causes eye irritation. Avoid contact with skin and eyes. In case of skin contact, flush skin with water. In case of eye contact, flush eyes with water for at least 15 minutes and call a physician. Read Safety Data Sheet (SDS) before using this product.

Storage:

Keep container covered and store in a cool, dry place. Keep from freezing.