

Enzymatic active foam cleaner

www.**felema**.com

FoamClean E

Enzymatic active foam cleaner





... for deep cleaning of washable surfaces in the food, dairy and meat industries

- With highly efficient enzymes and cleaning components
- Easy and safe application (pH neutral, no hazardous vapours)
- Effectively liquefies and dissolves fats, oils and dried food residues
- Gentle on materials, environmentally friendly
- ♥ Prevents mineral and lime deposits
- Easy and quick to rinse off
- ♥ The active foam effect makes cleaning easier
- Reduces odour formation and blockages in the drains / sewage system
- ⊗ Biodegradability > 95% in 28 days (OECD 302B)
- ✓ Waste water neutralisation is not necessary





PRODUCT DESCRIPTION

FoamClean E is a powerful, enzymatic active foam cleaning agent. It is particularly suitable for deep cleaning of all open surfaces (floors, surfaces, hard-to-reach areas and risk areas) in the food industry. It is also highly effective in removing dried or encrusted organic residues (proteins, fat, starch, cellulose). Furthermore, it is extremely material-friendly and safe to use.

FoamClean E employs enzyme technology instead of a high/low (and therefore aggressive) pH. This also makes it possible to use FoamClean E even on surfaces that are sensitive to acids or alkalis.



ACTIVE FOAM

The highly foaming surfactants contained in FoamClean E produce an airy, well-adhering active foam, which easily covers vertical walls and even ceilings. While the bubbles disintegrate or burst, the surfaces are repeatedly covered with a film of moisture. This also causes dried dirt to swell up and peel off. At the same time, the foam allows the enzymes contained in it to liquefy and emulsify the preswollen dirt particles.

This delivers cleaning performance which is significantly superior to conventional products.



FoamClean E



Brief information

Product form:

Liquid

Active ingredients:

enzymes (lipases, proteases, amylases, cellulases) surfactants

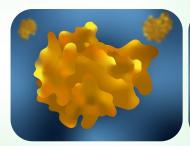
Package size:

25kg bidon

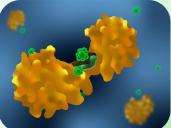
Shelf life:

2 years

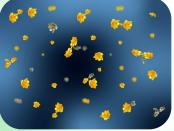
Enzyme mixture in FoamClean E **How it works:**



1. Fat and organic contaminants on surfaces.



2 Enzymes break down the molecular chains of fats and contaminants.



3. The crusts dissolve and can be emulsified.



4. All the liquefied residues can be easily rinsed off.





INSTRUCTIONS FOR USE



STEP 1

Add **0.5–1% FoamClean E** mixed with lukewarm water (40–45°C) to your foaming device (compressed air

foam generator or foam gun with water connection). Spray the foam on the surfaces to be treated. In case of heavy contamination, pre-clean the surfaces with cold water and high pressure if necessary.)



FoamClean E

Technical data

pH value:

Approx. 8 (in 1% solution)

Density:

Approx. 1.00g/cm³

Dosage:

0.5 – 1%

Packaging:

25-litre plastic canister

Storage:

Sealed in original packaging not above 40°C

Shelf life

2 years

SZID no.

150430

STEP 2

Let the foam work for 20 to 30 minutes so that the dirt can swell and the enzymes can liquefy it. The foam should not dry out.





STEP 3

Rinse off the loosened dirt along with any foam residues and flush the dirty water into the appropriate drains. Unlike with strong alkaline or acid products, with FoamClean E it is not necessary to neutralise the waste water.

Our application notes, both in written and verbal form, are based on extensive testing. We provide advice to the best of our current knowledge, but without any obligation insofar as the application and storage are beyond our direct control. Product descriptions or information about the properties of the preparations do not contain any statements concerning liability for any damage.

