

# HYPOFOAM

## Concentrated Foaming Detergent (NSF A1)

*Powerful cleaning. Maximum foam.*

Hypofoam is a concentrated foaming detergent developed for use in the food industry. Its rich, high-cling foam removes fats, oils, proteins and food soils from a wide range of surfaces and equipment.



5L CAN

25L CAN

- ✓ Powerful foaming action
- ✓ Effective against bacteria and viruses
- ✓ Ideal for food industry use
- ✓ NSF A1 Registered
- ✓ Safe for most food contact surfaces
- ✓ Economical and easy to use



### POWERFUL FOAMING ACTION

High-cling foam lifts and removes fats, oils, proteins and tough food soils with ease.



### EFFECTIVE AGAINST BACTERIA & VIRUSES

Broad spectrum sanitising action helps reduce microbial contamination.



### EXCELLENT SURFACE COMPATIBILITY

Safe on most food contact surfaces including stainless steel, plastics and tiles.



### FOOD INDUSTRY SAFE

NSF A1 Registered for use in food processing and hygiene-critical environments.



**A1**  
REGISTERED

NSF A1 Registered for use in all areas of food processing except direct food contact.

## STEP-BY-STEP APPLICATION GUIDE

### 1 DILUTE



Dilute 200 mL of Hypofoam in 10 litres of warm water (40–50°C).

### 2 APPLY FOAM



Apply foam using a foam gun to all surfaces. Ensure even coverage.

### 3 CONTACT TIME



Allow foam to remain in contact for 5–10 minutes for effective cleaning and sanitising.

### 4 RINSE



Rinse thoroughly with clean potable water until all residues are removed.

### 5 AIR DRY



Allow surfaces to air dry thoroughly before use or further processing.

## DILUTION GUIDE

200 mL = 10 LITRES OF WARM WATER (40–50°C)



## IDEAL FOR USE IN



## TYPICAL APPLICATIONS

- Floors, walls and ceilings
- Food processing equipment
- Conveyors and work surfaces
- Mixing tanks and vessels
- Utensils and handling equipment

## PERFORMANCE & COMPLIANCE

### KEY BENEFITS

- ✓ Powerful foaming action
- ✓ Effective against bacteria and viruses
- ✓ Ideal for food industry use
- ✓ NSF A1 Registered
- ✓ Safe for most food contact surfaces
- ✓ Economical and easy to use

### BROAD SPECTRUM SANITISING



Effective against a wide range of bacteria, viruses and other microorganisms.

### IDEAL FOR USE IN



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### WHY IT MATTERS

- ✓ Delivers effective cleaning performance
- ✓ Supports food safety compliance
- ✓ Helps maintain hygiene standards

## TECHNICAL INFORMATION



- Form: Liquid
- Colour: Clear to pale yellow
- Odour: Characteristic
- pH (1% Solution): 11.0 – 12.5
- NSF Category: A1

## DIRECTIONS FOR USE



- 1 Dilute 200 mL of Hypofoam in 10 litres of warm water (40–50°C).
- 2 Apply foam using a foam gun to all surfaces.
- 3 Allow foam to remain in contact for 5–10 minutes.
- 4 Rinse thoroughly with clean potable water.
- 5 Allow to air dry before use or further processing.

## SAFETY INFORMATION



- Wear gloves and eye protection.
- Avoid contact with skin and eyes.
- Do not mix with acids or other chemicals.
- Store in a cool, dry place.
- Keep out of reach of children.
- For external use only.

## APPLICATIONS

- 1 Food Processing Areas
- 2 Dairy & Abattoirs
- 3 Bakeries & Confectionery
- 4 Breweries & Beverage Plants
- 5 Utensils & Equipment Cleaning
- 6 Walls, Floors & Surfaces



BUILT FOR COMPLIANCE.  
TRUSTED FOR PERFORMANCE.



SAFE FOR FOOD ENVIRONMENTS.