

POWER FOAMING



WHITEOUT POWER FOAM

Performance. Savings. Safety.
Made Simple.



ECOLAB®

What if your cleaning system...

- ▲ Delivered superior results, every time?
- ▲ Made cleaning meat room equipment and stained cutting boards fast and easy?
- ▲ Did all this while cutting your water consumption and using lower water temperatures?

Meet Whiteout™ Power Foam.



ECOLAB®

YOUR TOUGHEST CLEANING CHALLENGES—HANDLED.

Whiteout Power Foam is the next generation of retail cleaning. Delivering thick foam cleaning performance and savings while making significant advancements in simplicity, further energy savings, and safety improvements.

The foamolution of clean...	TRADITIONAL WALL FOAMERS	FORMULA FOAM	WHITEOUT POWER FOAM
Easy application for retail departments	✓	✓	✓
Superior soil removal (44.9% better with Whiteout) ¹		✓	✓
Faster end of day cleaning (22% faster with Whiteout) ²		✓	✓
Lower water consumption (57% less with Whiteout) ³		✓	✓
Lower utility consumption (69% less with Whiteout) ⁴			✓
Improved reliability with simplified design			✓
Scalding prevented by lower temperatures			✓
Less steam lowers risk of mold			✓
Improved whitening with greater chlorine			✓

¹ Cleaning performance evaluated in controlled setting in order to quantify soil removal with both systems. Protein soil applied to steel panels. Panels cleaned using both a traditional system at 130°F and Whiteout Power Foam at 100°F. Panels weighed before and after to determine soil removal.

² Labor savings calculated based on time and motion studies, evaluating end-of-day meat room cleaning, using traditional systems at 130°F and Whiteout Power Foam at 100°F.

³ Water savings calculated based on time and motion data captured for washing, rinsing, and sanitizing and known flow rates for each step across both traditional systems and Whiteout Power Foam.

⁴ Utility savings calculated using national average water, energy, and gas costs provided by federal and state agencies. Estimated 42% of stores use electric heaters based on survey of 500 stores. Costs assume heating water from 60°F to 130°F for traditional system, and from 60°F to 100°F for Whiteout Power Foam.

Thick Foam + Patent Pending Technology = Superior Cleaning.

Results You Can See

Whiteout Power Foam's advanced foam cleaner and patented low-temp degreaser deliver real results.¹

- ▲ Increased contact time allows the chemistry to do the work so your employees don't have to
- ▲ Makes cleaning easy to see so your employees can consistently clean efficiently and effectively

Proven Performance

Whiteout's patent pending technology was developed for the food processing industry and tailored for the unique challenges in food retail to:

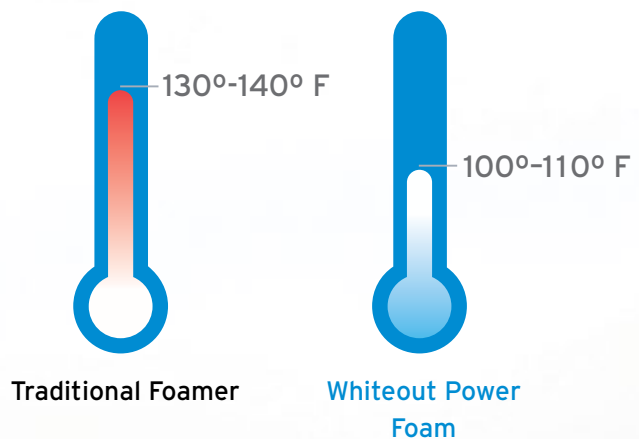
- ▲ Eliminate risk of scalding
- ▲ Reduce condensation build up that can lead to mold growth
- ▲ Deliver superior protein removal at lower temps

Whiteout Power Foam delivers superior low temp cleaning results.

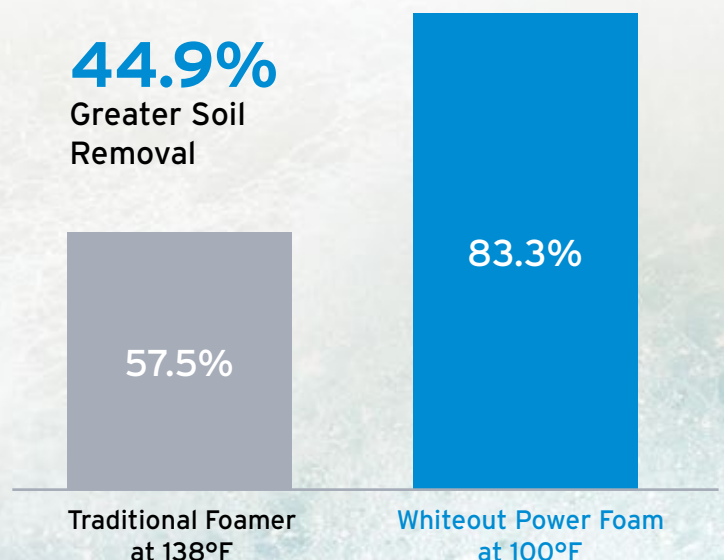
Cling Time Comparison



Water Temperature Comparison



Protein Soil Removal Comparison



¹ patent pending low-temp degreaser

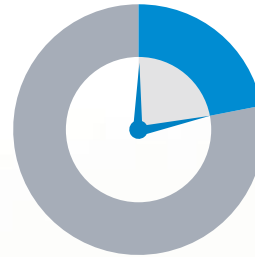
Efficient and Effective Cleaning that Delivers Real Savings.

Conveniently Efficient

Whiteout Power Foam technology is designed to deliver faster and more efficient cleaning—resulting in real savings.

- ▲ Easy to use system reduces cleaning time and labor costs
- ▲ Low-temp technology reduces water and energy consumption
- ▲ Thick foam delivers superior soil removal for consistent results

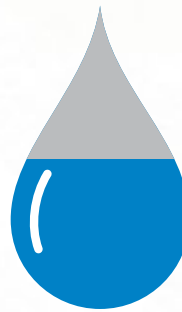
Cleaning Time Per Day



22%

Labor Savings
vs traditional foamer

Water Used Per Day



57%

Water Savings
vs traditional foamer

Utilities Used Per Day



69%

Utility Savings
vs traditional foamer



Whiteout Power Foam: Performance. Savings. Safety. Made Simple.

Leveraging expertise from power foaming used in cleaning processing plants, the Whiteout Power Foamer consists of 27 high quality components and parts.



Whiteout Power Foam Accessories

PRODUCT	PRODUCT NAME	CASE CONFIGURATION
Degreaser	Whiteout Power Foaming Degreaser	4 x 1 gal
Sanitizer	KAYQUAT® II Sanitizer	4 x 1 gal
ITEM NAME	DESCRIPTION	PART NUMBER
Foam Nozzle	Short white-tipped foam nozzle	92213609
Rinse/Sanitizer Nozzle	Long blue-tipped nozzle rinse and sanitizer nozzle	92213612
Ball Valve	Conventional hand turn on and off dispensing valve	92213611
Trigger Sprayer	Spray gun dispensing valve	92213613
GFCI Plug	Ground fault plug with 33 ft electric cord	8320012
Unit Cover	Dispensing unit front cover	92214058
Selector Switch Cover	Blue dial switch to choose foam, rinse or sanitize	92214011
50 ft Discharge Hose	50 ft blue food grade dispensing hose	92213640
25 ft Discharge Hose	25 ft blue food grade dispensing hose	92213639
Cart Frame	4 wheel support cart for mobile version of the system	89992125
Cart Back Wheel	Grey/Black stationary rear wheel	92214060
Cart Front Caster Wheel	Grey 360° swivel caster front wheel	92214061

<http://ecolab.com/industries/food-retail/whiteout-power-foam>



Kay Chemical Company
Food Retail Services
8300 Capital Drive
Greensboro, NC 27409-9790

800.529.5458

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