Information + Instructions

FX Foam (Warmschaum KI)

Art.: 500058

Usage:
Kerling's new developed warm foam is a highly elastic, multi-component foam for producing 3-demtional pieces from negative moulds, (also silicone moulds).

Safety Tips:
Protect eyes, nose and mouth.
Keep out of reach from children.

Processing:

Preparation: coat a bowl with separating agent

Before usage shake all components well.
200g component "A" Latexmixture
4g component "B" foaming agent (Schaummittel)
2g component "C" stabilizer (Stabilisatoren)
12g component "D" curing agent (Härter/Vulkanisationsmittel)

after you have mixed A,B,C,D add 12g gelling-agent (Geliermittel)

Put all 4 components in the bowl of a food processor (Kitchen Aid)

Minutes	Speed	Description
4	level 4	mix 4 components and foam
2	level 2	cream has now quite a few bubbles, which will reduce with the lower speed
Add the **gelling agent** component **12g** "E" and continue mixing on level 2		The processing-time can be extended by adding water. Example: 10g gelling agent + 2g of Water. Important is the maximum is 12g
1	level 2	mixing of the gelling agent
Depended on the mixture		is a usage of 5-10 minutes possible.

Now pour the foam in the bowl. Let it dry for 30 minutes by room temperature (cold-drying). After 30 minutes you can put it in the oven (temperature 70-85°C).
The baking-time does depend on the size of the form and lies between 2 and 4 hours. We recommend you wash the foam-piece after baking with soap/washing up liquid in luke-warm water.

Remains of the component "D" and "E" are removed this way as well and the foam will become softer and more flexible.

Mixture and explanation of the components:

200g component "A" Latexmixture
natural latex with Butatiden

4g component "B" foaming agent (Schaummittel)
Gets the Latex foaming. Reduction or addition of this component does not result in a higher or lower foam-volume. The only difference is that the gel-time is under 4g getting lower and over 4g increases. If you add more than 9g in total, the foam collapses in the baking-process. I recommend not to adjust this component if possible.

2g component "C" stabilizer (Stabilisatoren).
If you reduce it down to 1g, the foam becomses a little softer. If you add maximum 4g, the foam stays creamy. The gel-time reduces by an addition of more than 2g. I recommend to leave the measure as close to the 2g as possible.

12g component "D" curing agent (Härter/Vulkanisationsmittel)
If you reduce the quantity to 10g, the foam becomes even softer. If you add 3g (up to 15g and more), the foam becomes firmer.

12g component "E" gelling agent (Geliermittel)
The quantity of 12g should be kept. If the gelling time is too short for you, mix 10g gelling-agent "E" and 2g of water and add the 12g to the foam.
The total quantity stays the same – only the concentration does changes.

The addition of amphophilic could lower the gelling time. If necessary thin the component "E" as described with 2g of water.

Heat and humidity could quicken the foaming-process. Coded latex (out of the fridge) could extend the processing time.

Due to the low baking-temperature it is possible to use non-heat-resistant silicone forms without destroying the silicone.

For fine blending edges on the foam only slight contact pressure on both moulds is required.

Our specialist Florian Schmidt-André will gladly provide further ideas on usage at any time.