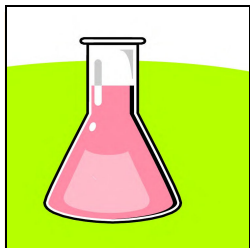


# H-10

## De-Foaming / Antifoam Agent

# TECHNICAL DATA SHEET

### DESCRIPTION



**H-10** is 10% active, water dilutable, easily dispersed, silicone emulsion designed to pierce the surfaces of foam bubbles, causing them to coalesce when it spreads at the interface to prevent foam (antifoam) or to destroy it once it has formed.

**H-10** is effective in a variety of water based industrial processes such as:

- Distillation application
- Boiler systems
- Paper and printing solutions
- Textiles
- Chemical scrubbing
- Agrochemicals

**H-10** Antifoam emulsion can be used in industrial applications. It is fast-acting, long-lasting, safe to handle and use, effective over a wide pH range and economical due to low dose requirement.

### DIRECTIONS FOR USE

To produce optimal foam control, **H-10** antifoam must be completely dispersed in the foaming medium. Follow these steps to achieve complete dispersion.

1. Agitate **H-10** prior to use.
2. Pre-dilute **H-10** with 3 to 10 parts of cool water in dispersion.
3. Add **H-10** antifoam to the water by slow mixing. Pre-diluted material should be used immediately.

If the system can provide adequate agitation to disperse the antifoam, the antifoam emulsion may be added directly without pre-dilution being necessary.

4. Add the antifoam at the point where foaming occurs within the system, if possible.

**Automatic Scrubbers & Shampoo Machines:** Pour or spray directly into the recovery tanks. Use 20 to 30 ml per 4L of recoverable capacity. If foam is excessive use up to 50 ml per 4L. **Hot water extractors:** to prevent the suds from blocking the unit, mix 1 part concentrate to 40 parts water. Also spray a small amount of defoamer into the unit filter.

Consult a GILCO representative for more information.

### PROPERTIES

Appearance :	Liquid
pH (1% solution) :	~2.0
Solubility :	Instant
Fragrance :	Typical
Color	white

### PRECAUTIONS

#### PACKAGING CODE

4 L  
 4 x 4 L  
 20 L  
 210 L

Do not use on food contact surfaces. Do not store in food processing or food storage areas. Do not contaminate food products.