



Step 5 MOST IMPORTANT. Allow the melted gelatin to cool for between 2-3 min depending on the melted temperature, until the gelatin is only warm to the touch but not gelled yet. The hotter the gelatin is when it is foamed the more it will rise and may rise out of the container.



Step 6. Add the dissolved Part B to Part A while stirring vigorously. It will immediately begin to foam. Stop stirring at this point and allow the foam to rise.



Allow it to rise without stirring until it has stopped rising.

It will continue to rise to almost a quart of foam but this foam is unstable and needs to be refined.



Step 7. Once it has stopped stir the foam to refine the large bubbles until an even cell structure is reached. It should be at a Meringue consistency. It is possible to reheat the foam after it has gelled. Some do this anyway and claim much better foam. They heat for about :15 to :30 sec only, in :10 sec intervals, stirring between each. By stirring you can adjust the density of the foam. This step in the procedure will require some finesse and personal judgement.



Step 8. Load your molds. Spatulate the foam into the warm neg. mold and close immediately. This step is the same as for Foam latex. Be careful not to trap large air bubbles. You can also inject the foam but the mold needs to be warm.



Step 9. Close the molds immediately after filling and either clamp or stand on the molds to insure a thin blending edge. Place the closed molds into a freezer to gel. Depending on the size of the mold and it's temperature it will take between 30 min. to an hour before you can remove the appliance. The longer, the better but still faster than baking Foam Latex.