



FOMA BOHEMIA spol. s r.o.

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## GELATINE LIFTERS

### **Effective temperature range**

The maximum temperature of an object from which a lifting can be effected, is 45 °C (113 °F), since the gelatin layer will melt between 45 °C and 50 °C (113 °F and 122 °F). Objects which are left to stand in the sun, soon exceed this temperature limit. These objects will first have to be cooled down before lifting is done.

The temperature in cars left in the sun can rise very high. Therefore, the gelatine lifters should certainly not be left in sunlit areas, but kept in shaded areas (e.g. under the front seat). In very hot climates it may be necessary to use a cool box.

The gelatine lifters can be used in freezing temperatures. The main problem at these temperatures is removing the cover sheet. This becomes more difficult at lower temperatures. It can be circumvented by keeping the gelatine lifters in a warmer environment prior to use in a very cold area. We have received reports of problem-free lifting at temperatures as low as -15 °C (5 °F).

### **Storage**

The gelatine lifters are normally stored at room temperature (20 °C, 68 °F), though storage in a refrigerator is not harmful. It is advisable to store these gelatine lifters in a refrigerator (from 7 °C).

Upon prolonged storage outside the special packaging, especially in a humid environment, the gelatine lifters will attract some moisture, resulting in a small loss of tack. Due to the aluminium colored pouches in which the gelatine lifters are packaged, this will happen very slowly, even when storing them in a humid environment.

Due to the presence of (food-grade) preservatives in the gelatin layer, fungal growth on the gelatine lifters will not occur.