

Suma® Grill

Oven & Grill cleaner

Description

Suma Grill D9 is a heavy duty cleaner for periodic maintenance in areas of heavy grease build-up in food premises.

Key properties

Suma Grill D9 is a highly alkaline detergent suitable for periodic cleaning of heavily soiled ovens, grills or salamanders. This blend of alkali, surfactants and solvents removes even heavily carbonised soil. Diluted with water the product is also suitable for soak cleaning of fryers.

Benefits

- Powerful alkali action removes even heavily carbonised soil
- Highly concentrated formulation gives economy in use
- Ideal for use on ovens, grills and salamanders and diluted for cleaning of fryers
- Foam sprayer with extension improves reach and reduces mist

Use instructions

Ovens /grill cleaning

1. Ensure temperature of surface is less than 80°C (optimum 60-80°C).
2. Spray neat product direct onto surface or equipment (use the recommended foam trigger with extension lance).
3. Leave for 5-30 minutes depending on the level of soiling.
4. Remove loose deposit with a scourer or brush.
5. Rinse well with clean, hot water and allow to air dry.

Fryer cleaning

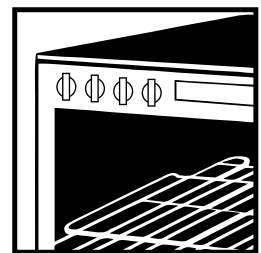
1. Drain oil and close valve.
2. Fill with water to almost oil fill level.
3. Add 1 L* of Suma Grill D9 for every 10 L of water (10% solution).
4. Turn on fryer and bring to a controlled boil for 15-30 minutes.
5. After cooling and draining, scrub remaining residues from side walls and heating elements with a scourer or brush.
6. Rinse twice with clean, hot water and allow to air dry.

Grill extractor cleaning

1. Dismantle the grill extractor.
2. Use Suma Grill D9 at a minimum concentration of 50 ml/l* in hot water (5% solution).
3. Leave for 15-60 minutes.
4. Rinse well with clean water and allow to air dry.

**This dosage is according to optimal conditions, recommendations may vary, please consult with your Diversey Care representative for directions.*

D9



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Technical data

Appearance:	Clear brown viscous liquid
pH neat:	12
pH (1% solution in distilled water):	12
Relative density (20°C):	1.12

These figures are typical values and should not be interpreted as specifications.

Safe handling and storage information

Full guidance on the handling and disposal of this product is provided in a separate Safety Data Sheet. Store in original container. Avoid extremes of temperature.

Product compatibility

Under recommended conditions of use, Suma Grill D9 is suitable for use on stainless steel materials commonly encountered in the kitchen. Do not use on alkali sensitive materials such as aluminium, copper, galvanized metal, wood, linoleum, etc.