

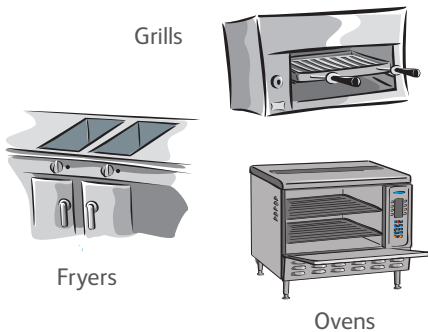


Suma Grill D9 Mini Guide

Available in 750ml, 2L and 5L



Use for cleaning:



Oven & Grill

Ready to use

Fryer Boil

Product must be diluted prior to use.

Refer to separate use directions



Removes **GREASE, fat and carbon**



Not suitable for **aluminium**

Oven & Grill Cleaning

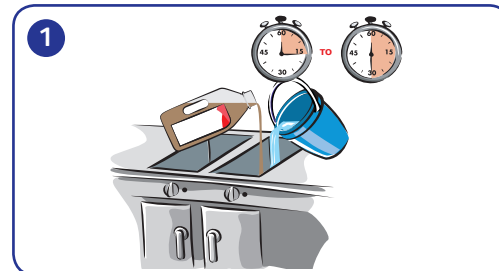


Ventilate area.
Set temp at 60-80°C.
Spray neat onto surfaces.
Leave 5-30 minutes depending on soil-load.

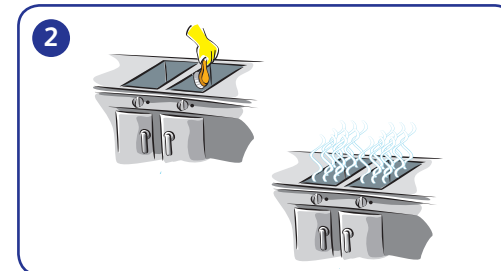


Scour.
Rinse x 2 with towel & clean water in bucket.
Allow to air dry.

Fryer Boil-Out Cleaning



Drain oil and close valve. Fill with water to almost oil fill level and add 500 ml of Suma Grill D9 for every 10L of water. Turn on fryer and bring to a controlled boil for 15-30 minutes.



After cooling and draining, scrub remaining residues from side walls and heating elements with a scourer or brush. Rinse twice with clean, hot water and allow to air dry.

