

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

Oven / grill cleaning:

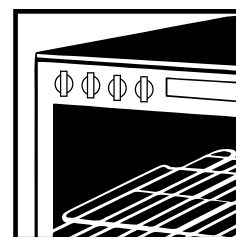
1. Ensure temperature of surface is less than 80°C (optimum 60-80°C).
2. Spray neat product direct onto surface or equipment (use the recommended foam trigger with extension lance).
3. Leave for 5-30 minutes depending on the level of soiling.
4. Remove loose deposit with a scourer or brush.
5. Rinse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



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The Diversey logo features the brand name in white serif font on a blue leaf-shaped background with a white outline and a small leaf icon to the right.

Diversey™

The suma Grill logo consists of the word 'suma' in a white lowercase sans-serif font inside a white circle, followed by the word 'Grill' in a white uppercase sans-serif font.

suma® Grill

D9

Technical data

Appearance: clear brown viscous liquid

pH value (neat): 12

Relative density (20°C): 1.12

The above data is typical of normal production and should not be taken as a specification.

Safe handling and storage information

Full guidance on the handling and disposal of this product is provided in a separate Safety Data Sheet; sds.diversey.com. Store in original closed containers away from extremes of temperature.

Only for professional users / specialists.

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.