

## Suma<sup>®</sup> 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
- 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.

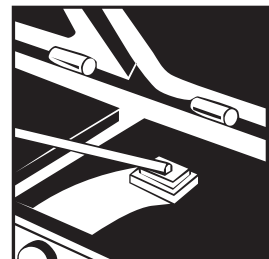
##### Fryer cleaning

1. Drain oil and close valve.
2. Fill with water to almost oil fill level.
3. Add 1L 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. Place the parts in 50-100 ml **Suma Grill D9**/1 L hot water (5-10% solution).
3. Leave for 15-60 minutes.
4. Rinse well with clean water and allow to air dry.

**D9**



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### Technical data

Appearance:	Clear brown viscous liquid
pH neat:	>13
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.