

## **SUMA Grill** Oven & Grill Cleaner

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

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 carbonized soil. Diluted with water the product is also suitable for soak cleaning of fryers.

### **Benefits**

- Powerful alkali action removes even heavily carbonized soil
- Ideal for use on ovens, grills and salamanders and diluted for cleaning of fryers
- Foam sprayer with extension improves reach and reduces mist

### **Directions for use**

#### **Ovens / grill cleaning**

1. Ensure temperature of surface is less than 80°C (optimum 60-80°C)
2. Spray neat product direct on to 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 10L of water (10% w/w). Check oil capacity for fill level
4. Turn on fryer and bring to a controlled boil for 15 - 30minutes
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 50-100ml Suma Grill D9/L hot water (5-10% solution)
3. Leave for 15-60 minutes
4. Rinse well with clean water and allow to air dry

**D9**

**Technical data\***

Description

Appearance : Clear brown viscous liquid

pH (neat) : >13

Relative density (20°C) : 1.12

\*The above data is typical of normal production and should not be taken as specification

**Packaging**

5 Litres

**Safe handling and storage information**

Full guidance on the handling and disposal of this product is provided in a separate Material 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 all material such as aluminium, copper etc.