

Suma® Grill D9

Oven & Grill Cleaner



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

Key Properties

Suma Grill D9 is a highly alkaline detergent suitable for the 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, salamanders and diluted for cleaning of fryers
- ▶ Foam sprayer with extension improves reach and reduces mist (purchased separately in Australia)

Designed For

- ▶ Hospitality
 - ▶ Lodging
 - ▶ Healthcare
 - ▶ Food Service
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Use Overview

Instructions for Use

Oven/grill cleaning

1. Ensure temperature of surface is less than 80°C (optimum 60-80°C)
2. Spray neat product directly on to surface or equipment use the recommended foam trigger with lance extension.
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 for every 10L of water. Check oil capacity for fill level
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 50-100ml/L hot water
3. Leave for 15-60 minutes
4. Rinse well with clean water and allow to air dry

Food surfaces must be thoroughly rinsed with potable water before production starts.

Safety Reminder:

Please make sure your employees read and understand the product label and Safety Data Sheet before using this product. The label contains directions for use, and both the label and SDS contain hazard warnings, precautionary statements and first aid procedures. SDSs are available online at www.diversey.com or by calling Toll free: Australia, 1800 647 779 or New Zealand, 0800 803 615.

For additional information, please contact us at:

Diversey Australia Pty Ltd Toll free: 1800 647 779, Diversey New Zealand Ltd Toll free: 0800 803 615
www.diversey.com

Use Overview

Product Specifications

Description	
Appearance	Clear brown viscous liquid
pH (neat)	> 13
pH (1% solution)	12
Relative Density (20C)	1.12

Available Items

Code	Description	Pack Size	Dilution	Availability
7010033	Suma Grill D9	6x2L		AU & NZ
HH15347	Suma Grill D9	2x5L		AU

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 aluminum, copper etc.

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