

Diversey™

TM

suma®

Diversol CX



D10.6

Chlorinated powder cleaner/sanitiser

Description

Suma® Diversol CX D10.6 is a chlorinated cleaner, sanitiser and destainer formulated for use in food preparation areas as well as for use in Food Processing, Beverage, Brewing and Dairy industries. It is also ideal for fruit and vegetable washing.

Features

- Concentrated cleaning power for excellent results and economy.
- Use for cleaning, destaining and/ or sanitising most equipment, parts and surfaces.
- Excellent stability of available chlorine on storage.
- Contains chlorine which is a broad spectrum antimicrobial.
- Safe to use on most surfaces such as stainless steel, porcelain and most plastic. Not recommended for aluminium.

Benefits

- Suma® Diversol CX D10.6 is a unique formulation combining available chlorine and a wetting agent, which provides greater penetration and better rinsing.
- Stable powder provides assurance that freshly prepared solutions contain available chlorine.
- Dissolves quickly – solution easily prepared.
- Safe and easy to handle.
- Brightens stainless steel.
- Leaves equipment with fresh clean smell.

Application areas

- Hospitality
- Lodging
- Healthcare
- Food Service



**Diversey**TM**suma**[®]**Diversol CX****D10.6**

Chlorinated powder cleaner/sanitiser

Directions for use

Cleaning and Sanitising:

1. Remove gross soiling from surface to be cleaned.
2. Dilute Diversol CX 3–6g/L depending on soil.
3. Apply to surface by mop, sponge, brush or spray.
4. Rinse product contacting surfaces with potable water after use.
5. For sanitising, pre-clean surfaces and then sanitise with 3g/L Diversol CX solution (100ppm). Allow 3 minutes contact time. Rinse thoroughly.

Fruit and Vegetable Washing:

1. Pre-rinse food with fresh water.
2. Clean and rinse sink or soak container.
3. Fill clean sink or container with Suma Diversol CX solution – 1.5– 3g/L(50-100ppm solution).
4. Submerge vegetables and leave in solution for 3-5 minutes.
5. Rinse with potable water and allow vegetables to drain well.
6. (Where NSW Food Service to Vulnerable Persons Food Safety Scheme applies, measure 100ppm (3g/L) with a 5 minute contact time. Rinse with potable water.).

Destaining:

1. Wet surface and sprinkle on.
2. Allow to contact surface for 10-30 minutes depending on level of destaining required.
3. Rinse product contacting surface with potable water after use.

Technical information

Appearance	Fine pink powder	pH (1% soln)	11.7 – 12.1
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The above data is typical of normal production and should not be taken as a specification.

Product	Pack size	SKU Code	Availability
Suma [®] Diversol CX D10.6	12 x 450g	101105817	AU
Suma [®] Diversol CX D10.6	3Kg	101105816	NZ
Suma [®] Diversol CX D10.6	10Kg	101105818	AU & NZ

Safe handling and storage information

Store in original closed containers or (where applicable) in an approved bulk tank, away from extremes of temperatures. Full guidance on the handling and disposal of this product is provided in a separate Safety Data Sheet.

Product compatibility

Under recommended conditions of use, Suma[®] Diversol CX is suitable for use on most materials commonly encountered in the kitchen, except aluminium and galvanised metal.

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

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