



# Foam Free™/MC

# D9.6

## Liquid Oven Cleaner & Degreaser

A ready-to-use liquid oven cleaner and general degreaser that effectively cleans greasy and carbonized soils. Foaming properties eliminate fumes associated with harsh oven cleaners. Can be used to clean ovens, grills, hoods and deep fryers.

### Features & Benefits

- Effectively cleans greasy and carbonized soils
- Thick foam clings to surfaces for longer contact times
- Cleans fast and easy without hard scrubbing
- Free-rinsing formula
- Ready-to-use, no need to dilute product
- Can also be used as a fryer boil-out

### Applications

- Simply spray directly on to surfaces using included sprayer
- Can be used to clean ovens, grills, hoods and deep fryers





# Suma<sup>®</sup> Foam Free<sup>™/MC</sup> D9.6

Liquid Oven Cleaner & Degreaser

## Use Instructions

Always wear long rubber gloves and eye protection when spraying or wiping product. Wash hands and arms after use.

- Cover or remove any food products from the area prior to using Suma<sup>®</sup> Foam Free<sup>™/MC</sup> cleaner
- Apply Suma<sup>®</sup> Foam Free<sup>™/MC</sup> cleaner directly to the surface with the foaming sprayer included in the shipping container. Allow the product to remain on the surface for several minutes. For best results, use on a warm (120-150°F) surface.
- Scrub surface with a brush, cloth, or scrubbing pad
- Rinse thoroughly with potable water, and allow surface to dry
- If the surface cleaned is for food contact, it must be sanitized per local, state, and federal requirements

**NOTE:** Do not allow product spray to contact pilot lights, electrical connections, switches, light bulbs, heating elements, receptacles, or thermostats. Spray may cause electric short. Do not use this product on aluminum or other soft metals, resilient floors, painted surfaces, or plastics. Do not use on continuous or self-cleaning ovens, or on surfaces above 180°F.

### FOR FRYER CLEANING:

- Fryer should be turned off prior to cleaning
- Drain oil and close drain valve
- A brush can be used to manually remove loose gross soil from the walls of the fryer
- Fill fryer with clean water to (almost) oil fill level
- Add Suma<sup>®</sup> Foam Free<sup>™/MC</sup>. For best results, use 2 full bottles of Suma<sup>®</sup> Foam Free<sup>™/MC</sup> in a 40 lb capacity fryer. For significantly larger or smaller capacity fryers, adjust dose accordingly.
- Turn on fryer and heat cleaning solution to 200°F. Monitor the cleaning cycle as necessary to ensure that the temperature does not exceed this. Above this temperature the solution will begin to boil and foam excessively.
- Allow to work for 20 minutes, then turn fryer off
- Drain cleaning solution. Rinse thoroughly with clean hot water and allow to air dry. Close the drain valve prior to refilling with oil.

Technical data	Suma <sup>®</sup> Foam Free <sup>®</sup> D9.6
Certifications	Kosher
Color/Form	Clear amber, liquid
pH	13.0
Scent	Solvent
Shelf Life	2 Years

Product	Pack size	Dilution	Product code	
Suma <sup>®</sup> Foam Free <sup>®</sup> D9.6	12 x 32 oz. / 946 mL Spray Bottles	Ready-to-use	903529270	

## Safe handling

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. SDS are available online at [www.diversey.com](http://www.diversey.com) or by calling 888.352.2249. Improper use or dilution may result in damage to surfaces and may result in health and physical hazards that match those of the concentrate. Please refer to the Diversey HazMat Library, only available through Internet Explorer, <http://naextranet.diversey.com/dot/>, for up-to-date shipping information.