

Diversey™

suma®

Grill

D9

## Oven & Grill Cleaner

Premium, high-active ready-to-use oven and grill cleaner. Heavy-duty, alkaline liquid that rapidly removes heavy accumulations of baked-on fats, oils, greases and carbon deposits from ovens of all types.

### Features & Benefits

- Powerful alkali action removes even heavily carbonized soil
- Thickened to cling to vertical surfaces and increase contact time
- Rapidly removes heavy accumulations of baked-on fats, oils, greases and carbon deposits

### Applications

- Ideal for use on ovens, grills and salamanders and diluted for cleaning of fryers
- Suitable for use on stainless steel materials commonly encountered in the kitchen





### Use instructions

- Read entire label before using.
- Always wear long rubber gloves and chemical splash goggles when spraying and wiping.
- Wash hands and arms after use.
- Do not spray on or let contact pilot lights, electrical connections, switches, light bulbs, heating elements, receptacles or thermostats.
- Spray may cause electric short.
- Do not use this product on surfaces over 200°F (93.3°C).
- Do not let product contact floor coverings, linoleum, aluminum, copper, brass, chrome, galvanized or painted surfaces, tin, zinc, plastics or Teflon® coated surfaces.
- Do not use on continuous or self-cleaning ovens, or on fire-brick.
- Do not allow this product or its solutions to splash onto other surfaces.

### Use Directions

- Prescrape surface to remove gross soils. Adjust grill temperature to 140–175°F (60–80°C).
- Spread product onto grill or oven surface and let it stand for several minutes. Do not allow surface to dry. Reapply product if necessary.
- Wipe grill with a cloth. Repeat as necessary until grill is clean.
- Rinse thoroughly with potable water and wipe dry. Season the grill by coating the surface with cooking oil.

### For Fryer Cleaning

- Drain oil and close valve.
- Fill with water to almost oil fill level.
- Add 0.5-1L of Suma Grill D9 for every 10L (6-13 fl oz/gal) (5-10% w/w). Check oil capacity for fill level.
- Turn on fryer and bring to a controlled boil for 15-30 minutes.
- After cooling and draining, scrub remaining residues from side walls and heating elements with a scourer or brush.
- Rinse twice with clean, hot water and allow to air dry.

### For Food Plant Use

- All food contact surfaces must be thoroughly rinsed with potable water after treatment with this product. Avoid contamination of food during use or storage.

Technical data	Suma® Grill
Certifications	Kosher, CFIA, Halal, NSF
Color/Form	Clear brown, liquid
pH	13.5
Scent	Surfactant
Shelf Life	2 Years

Product	Pack size	Dilution	Product code	
Suma® Grill	6 x 32 oz. / 946 mL Spray Bottles	Ready-to-use	94368241	
Suma® Grill	4 x 1 gal. / 3.78 L Containers	Ready-to-use	957265280	

### 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.