



Heavy Duty Rotisserie and Oven Cleaner

D9.6

Low foaming cleaner for rotisserie and conventional ovens

A highly alkaline low foaming liquid cleaner for recirculating rotisserie ovens, conventional ovens and grills.

Features & Benefits

- Powerful cleaning action removes even heavily carbonized soils
- Specially designed for rotisserie ovens with built-in recirculation systems
- Highly concentrated formula
- Cost-effective in removing grease, fats and carbonized soils
- Rinses quickly and easily to reduce overall cleaning time

Applications

- Spray or spread product using a foaming sprayer or dispense using auto oven cleaning cycle
- Use on recirculating rotisserie ovens, conventional ovens and grills





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Use Instructions

Cleaning Self-Cleaning Rotisserie Ovens

- If necessary, prescrape surface to remove gross soils and remove oven racks
- Run the oven on the cleaning cycle. The oven will automatically dispense the proper strength solution. If setting the cleaning time manually, allow to clean for 1 hour.
- Most self-cleaning ovens drain the used cleaning solution and automatically rinse the oven with fresh potable water. If the oven does not include the rinse, drain and discard the used cleaning solution and using fresh potable water, rinse the interior surfaces thoroughly.
- Wipe interior surfaces with a clean cloth or allow to air dry

Conventional Oven Cleaning

- Do not use on continuous or self-cleaning conventional ovens
- Remove all racks from the oven. Clean racks in the 3-compartment sink or dishmachine.
- Dispense proper strength solution of product in a bucket or spray bottle
- Spray or spread product using a foaming sprayer onto the interior of the oven. Allow to stand for up to 30 minutes. Do not allow oven surface to dry. Reapply product if necessary.
- Wipe oven with a cloth. Repeat as necessary until oven is clean.
- Rinse thoroughly with water and wipe dry. Replace oven racks.
- Start oven and allow oven to run for several minutes before next use

Grill Cleaning

- Prescrape surface to remove gross soils. Adjust grill temperature to 150–180° F (65.6–82.2° C).
- Dispense proper strength solution of product in a bucket or spray bottle
- Spray or spread product generously onto grill surface using a foaming sprayer and allow to stand for up to 15 minutes. Do not allow grill surface to dry. Reapply product if necessary.
- Wipe grill with a cloth. Repeat as necessary until grill is clean.
- Rinse thoroughly with water and wipe dry. If desired, season the grill by coating the surface lightly with cooking oil.

Technical data	Suma® Heavy Duty Rotisserie and Oven Cleaner
Certifications	Kosher
Color/Form	Opaque tan, liquid
pH	13.9 (Concentrate) 13.8 (Dilution)
Scent	Surfactant
Shelf Life	2 Years

Product	Pack size	Dilution	Product code	
Suma® Heavy Duty Rotisserie and Oven Cleaner	2 x 2 gal. / 7.57 L Containers	1:3.5	101101154	

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 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.