

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
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 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.