



suma[®] Break-Up[®] SC

D3.5

Heavy Duty Foaming Grease-Release Cleaner

Highly alkaline, solvent-free degreaser for removing protein, fat, grease, oils and other food soils in a food preparation environment.

Features & Benefits

- Quickly and easily cleans protein, fats, grease, oils and other food soils from surfaces without hard scrubbing
- Cleans even hard-to-clean grouting and is free-rinsing
- Effective on many surfaces such as stainless steel, masonry, plastic, tile and all resilient and non-resilient floors including sealed wood and cork
- Reduces costs; concentrated formula for better in use cost, easy cleaning results in less labor, and multiple cleaning methods reduces the number of products needed to do the job

Applications

- Can be used in multiple cleaning methods such as foaming, spraying, mopping, brushing or wiping
- For use in supermarket meat-cutting, seafood, bakery, deli and produce areas, institutional kitchen and food plants
- Do not use on painted surfaces





Suma® Break-Up® SC

Heavy Duty Foaming Grease-Release Cleaner

Use Instructions

J-Fill® Directions

- Attach cartridge to J-Fill® Dispensing System (reference J-Fill® dispenser instructions)
- Connect hose to cold water tap
- Product is set to dispense at a 1:120 dilution (Remove tip to obtain a 1:60 dilution. Tip can not be reinserted after removal)
- Actuate dispenser to fill ready-to-use product into buckets or bottles
- Cover or remove all food products from area
- **Manual floor cleaning:** Apply by mop or brush and scrub. Rinse thoroughly with hot water.

Note: Wear long rubber gloves for manual cleaning. Rinse metal surfaces immediately.

- **Equipment cleaning:** Soak parts. Use brush or sponge as necessary. Rinse.

Note: To avoid food contamination, rinse all surfaces with potable water. Suitable for use in food plants. Do not allow to dry on glass or aluminum surfaces.

- **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®Break-Up® SC
Certifications	Kosher, NSF, EcoLogo
Color/Form	Clear pale yellow, liquid
pH	13.9 (Concentrate) 11.36 (Use Dilution 1:60)
Scent	Surfactant
Shelf Life	2 Years

Product	Pack size	Dilution	Product code	
Suma®Break-Up® SC	2 x 84.5 oz. / 2.5 L J-Fill®	1:60, 1:120	95192347	
Suma®Break-Up® SC	12 x 32 oz. / 946 mL Empty Bottles		D903921	

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.