



Oven & Grill Cleaner D9.6

Quality thickened ready-to-use grill and oven cleaner. Highly alkaline detergent suitable for cleaning of heavily soiled ovens and grills.

Features & Benefits

- Easily cuts through baked-on grease and carbon in ovens, grills and deep fryers
- This blend of alkali and surfactants removes a wide range of soils and clings to vertical surfaces
- Thick gel maximizes contact time
- Fast acting and ready to use

Applications

- Suitable for cleaning of heavily soiled ovens and grills
- Can be used on porcelain





Suma[®] Oven & Grill Cleaner D9.6

Use Instructions

- Food products and packaging materials must be removed from area or carefully protected
- Always wear long chemical-resistant gloves, chemical-splash goggles and protective footwear when spraying, wiping, and during clean-up
- Wash hands and arms after use
- Do not spray on or let spray contact pilot light, electrical connections, switches, light bulbs, heating elements, receptacles or thermostats. Spray may cause electric short.
- Do not let product contact floor coverings, linoleum, aluminum, copper, chrome, painted surfaces of plastics
- Do not use on continuous or self-cleaning ovens

For Ovens

- Remove all racks from the oven. Clean racks in the three compartment sink or dish machine.
- Preheat oven to not over 200° F (93° C) and turn oven off
- Spray an even coating from a distance of 8-10" (20-25 cm)
- After 10 to 20 minutes, use a wet sponge and scrub all surfaces
- Use wet towels to wipe residue off all surfaces until clean, followed by a potable water rinse

For Grills

- Bring grill to operating temperature. Turn off and unplug unit.
- Unlock upper grill surface and turn surface upward
- Use grill tool to scrape all cooking surfaces
- Flood with water and wipe surfaces with wet towels
- Repeat steps 3 and 4
- Scrub both cooking surfaces with grill brick or steel wool pads
- Completely wet both surfaces with spray
- Close grill and allow grill cleaner to work for a few minutes
- Using wet towels, completely wipe both surfaces until clean, followed by a potable water rinse
- Remove drip pans, empty and clean before returning them to position on grill

For Deep Fryers

- Fill empty fryer with hot water
- Drain and rinse with hot water to remove sediment
- Spray product uniformly on interior surfaces. Allow to soak for a few minutes.
- Agitate using brush if necessary. Rinse with potable water to flush all residue.
- Wipe with clean towels

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 [®] Oven & Grill Cleaner D9.6
Certifications	Kosher, NSF
Color/Form	Tan, liquid
pH	12.57
Scent	Glycol ether
Shelf Life	2 Years

Product	Pack size	Dilution	Product code
Suma [®] Oven & Grill Cleaner D9.6	12 x 32 oz. / 946 mL Spray Bottles	Ready-to-use	948049



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.