

Oven & grill cleaner

Description

Suma Grill Gel D9.4 is a heavy duty cleaner for periodic maintenance in areas of heavy grease build-up in food premises.

Key properties

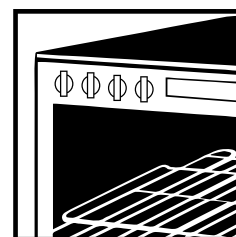
Suma Grill Gel D9.4 is a highly alkaline detergent suitable for periodic cleaning of heavily soiled ovens, grills or salamanders. The blend of alkali, surfactants and solvents removes even heavily carbonised soils. Due to the viscous nature of the product, it will effectively cling to vertical surfaces providing long contact times and effective cleaning.

Benefits

- Ideal for use on ovens, grills and salamanders and diluted for cleaning of fryers
- Powerful alkali action removes even heavily carbonised soil
- Clings to vertical surfaces providing long contact times and better cleaning results

Use instructions

1. Ensure temperature of surface is less than 80°C (optimum 60-80°C).
2. Spray neat product directly onto the surface or equipment (use the recommended trigger with extension lance) or apply product with a brush onto oven surface.
3. Leave for 5-30 minutes, depending on the level of soiling.
4. Remove loose deposit with a scourer or brush.
5. Rinse well with clean, hot water and allow to air dry.





Grill Gel

D9.4

Technical data

Appearance: opaque viscous liquid

pH value (neat): 12

Relative density (20°C): 1,10

The above data is typical of normal production and should not be taken as a specification.

Safe handling and storage information

Full guidance on the handling and disposal of this product is provided in a separate Safety Data Sheet; sds.diversey.com. Store in original closed containers away from extremes of temperature.

Only for professional users / specialists.

Product compatibility

Under recommended conditions of use, Suma Grill Gel D9.4 is suitable for use on stainless steel materials commonly encountered in the kitchen. Do not use on alkali sensitive materials such as aluminium, copper, galvanized metal, wood, linoleum, etc.