

Suma® Oven & Grill Cleaner



Quality thickened ready-to-use grill and oven cleaner.

Effective

- ▶ Easily cuts through baked-on grease and carbon in ovens, grills and deep fryers
- ▶ Thick gel maximizes contact time
- ▶ Fast-acting and ready-to-use

Designed For

- ▶ Health Care
 - ▶ Food Service
 - ▶ Lodging
 - ▶ Education
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Use Overview

Suma® Oven & Grill Cleaner is a quality thickened ready-to-use grill and oven cleaner. Highly alkaline detergent suitable for cleaning of heavily soiled ovens and grills. This blend of alkali and surfactants removes a wide range of soils and clings to vertical surfaces.

- ▶ 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.
- ▶ 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.

For Ovens

- ▶ 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).

Product Specifications

Description	
Certifications	Kosher, CFIA, NSF
Color/Form	Tan, liquid
Flash Point	>200° F (> 93.4° C)
pH	12.57
Scent	Glycol ether
Shelf Life	2 years
Solubility	Complete
Specific Gravity	1.074

Available Items

Product Code	Description/Package Size	Dilution
48049	12 x 32 fl. oz./946 mL Spray Bottles	Ready-to-use

Safety Reminder

Please make sure your employees read and understand the product label and Material Safety Data Sheet before using this product. The label contains directions for use, and both the label and MSDS contain hazard warnings, precautionary statements and first aid procedures. MSDS are available on-line at www.diversey.com or by calling 888 352 2249.

Hazard Rating

HMIS		NFPA
3	Health	3
0	Flammability	0
0	Reactivity	0

4=Very High; 3=High; 2=Moderate; 1=Slight; 0=Insignificant.

For additional information, please contact us at +1 800 558 2332 or at www.diversey.com

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