



**Diversey**

**Suma<sup>®</sup>  
Grill High  
Temp D9.8  
Grill, Oven & Hot  
Surface Cleaner**



Premium, ready-to-use grill, oven and hot surface cleaner.

**Effective**

- Use where large areas of medium to heavy soil are encountered
- Removes heavy deposits of grease, fats and carbonized soil
- Clings to vertical surfaces for longer contact time, better overall coverage

**Versatile**

- Suitable for cleaning ovens, grills, griddles, toasters, waffle irons and bakery carts

**Easy-to-Use**

- Rinses quickly and completely to reduce overall cleaning time
- Easy to apply



# Suma® Grill High Temp D9.8

## Grill, Oven & Hot Surface Cleaner



### Use Directions

#### Grill Cleaning

- Pre-scrape surface to remove gross soils. Switch off the grill and lift the upper plates. (Be sure the venting system above grill is switched on.)
- Apply 2-3 fl. oz. (60-100 ml) evenly to the cooking surface while still hot (200° F/93° C or lower). Clean using a no-scratch pad and holder. Do not scrub with an abrasive pad.
- When all surfaces have been cleaned, flush with fresh luke warm water (never use cold water) until the grill plate has cooled sufficiently to remain wet.
- Wipe all surfaces with damp cloth and allow to air dry.
- Never place the bottle or the dip tray onto a hot grill surface!

#### Oven Cleaning

- Remove all racks from the oven. Clean racks in the three-compartment sink or dish machine.
- Dispense or mix proper strength solution of product in a bucket or spray bottle if diluting product.
- Spray or spread product onto the interior of the oven. Allow to stand for up to 30 minutes.
- Wipe oven with a cloth. Repeat as necessary until oven is clean.
- Rinse thoroughly with water and wipe dry. Replace oven racks.
- Start oven and allow oven to run for several minutes before next use.
- **Storage:** Do not store in food processing or food storage area.

#### Toaster Cleaning

- Switch off the toaster and apply product with a no-scratch pad.
- Follow the cleaning instructions of the toaster manufacturer. Good ventilation is recommended.

#### Bakery Cart Cleaning

- Place bakery cart in oven (if oven is near a floor drain) or in automatic cart washer (if oven is not near a floor drain). Apply a thin, even coating of product using a sprayer. Immediately clean-up any product that may have dripped or run onto the floor.
- If bakery cart is not already in oven, place cart in oven. Close oven door. Heat bakery oven to 200° F (93.3° C). Bake cart in the oven at 200° F (93.3° C) for 20-30 minutes. Do not exceed 200° F (93.3° C) or the product will smoke.
- Remove from oven and place in walk-in automatic cart washer on normal cycle. If an automatic cart washer is not available, apply the product to the bakery cart and rinse off cart after cleaning over an appropriate floor drain, such as in the meat department.

### Product Specifications

Description	
Certifications	Kosher
Color/Form	Clear blue, liquid
Flash Point	>200° F (>93.4° C)
pH	12.0 (Concentrate) 12.0 (Use Dilution RTU)
Scent	Characteristic
Shelf Life	2 years
Solubility	Complete
Specific Gravity	1.176

### Available Items

Product Code		Description/Package Size	Dilution
95877531		4 x 1 gal./3.78 L Container	Ready-to-Use
5877531			
95877493		12 x 32 oz. Container	Ready-to-Use
5877493			

### Safety Reminder

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. SDSs are available on-line at [www.sealedair.com](http://www.sealedair.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.