

Suma® Break-Up® SC

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.

Effective

- ▶ Cleans fast and easy without hard scrubbing
- ▶ Even cleans hard-to-clean grouting

Versatile

- ▶ For use in multiple cleaning methods (foaming, spraying, mopping, brushing or wiping)
- ▶ Effective on many surfaces such as stainless steel, masonry, plastic and tile
- ▶ Designed for use on all resilient and non-resilient floors including sealed wood and cork
- ▶ For use in supermarket meat-cutting, seafood, bakery, deli and produce areas, institutional kitchen and food plants

Designed For

- ▶ Food Service
 - ▶ Healthcare
 - ▶ Lodging
 - ▶ Education
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Use Overview

Suma® Break-Up® SC Heavy Duty Grease-Release Cleaner is a high-performance, cleaner/degreaser for food contact surfaces. Cuts through dirt, grime, soap scum and animal proteins, fats, oils, blood and grease on hard surfaces.

READ AND UNDERSTAND LABEL AND MATERIAL SAFETY DATA SHEET (MSDS) BEFORE USE.



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.

Solutions Center® Directions

- ▶ Attach cartridge to Solutions Center® Dispensing System (reference Solutions Center® dispenser instructions).
- ▶ Connect hose to cold water tap.
- ▶ Product will dispense at a 1:120 dilution.
- ▶ 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.

- ▶ **Note:** When cleaning floors, position wet-floor signs around area to be cleaned. Exercise caution as wet surfaces may be slippery.

Product Specifications

Description	
Certification	CFIA, NSF, Kosher
Color/Form	Clear pale yellow, liquid
Flash Point	> 200° F (> 93.4° C)
pH	12.9 (Concentrate) 11.25 (Use Dilution 1:60)
Scent	Surfactant
Shelf Life	2 years
Solubility	Complete
Specific Gravity	1.052

Available Items

Product Code	Description/Package Size	Dilution
5192347	2 x 84. 2.5 L / 5 oz. J-Fill® Bottles	1:60, 1:120
5192339	4 x 64 oz./1.89 L Solutions Center® Bottles	1:120

Hazard Rating

HMIS	Concentrate	NFPA	HMIS	Use Dilution 1:60	NFPA
3	Health	3	0	Health	0
0	Flammability	0	0	Flammability	0
0	Reactivity	0	0	Reactivity	0

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

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.