Diversey



Long lasting solution that requires and minimum labour

Soak cleaning system

Clean carbon build up, grease and food residues from kitchen utensils simply, safely and sustainably.

Simple and efficient

- Minimises labour as it softens and lifts grease and baked-on food soils without scrubbing, just soaking
- Cleans heavily soiled broiler parts, oven racks, UHC trays and bars, frying baskets, baking trays, filters and other utensils, easily
- Mobile and flexible, can be moved and used everywhere in the kitchen, no electrical connections needed
- Regular use removes soil before it can accumulate and turn into carbon buildup



Before



After with DiveEasy



Before



After with DiveEasy

Safe

- Increased hygiene as baked fats are completely removed
- No risk of scalding, cold water is used for the cleaning solution
- Safely immerse and remove utensils from the solution with the help of a tray
- In use solution is not classified
- Safe for most metals used in kitchens, including aluminum

Sustainable

- Room temperature tap water is used, no heating is required
- Cleaning solution can be used for up to 4 weeks
- Longer shelf life of utensils, limiting equipment budget







Soak cleaning system

Suma DiveEasy Soak Tank



Soak Tank part of the DiveEasy system. Equipped with the following to make your life easier:

- Tray to immerse and remove utensils
- Lid for increased hygiene
- Drain cock
- Turn able wheels for increased mobility
- 200L tank: 87x62x76 cm (L x W x H)
- 100L: 91x41x62 cm (L x W x H)

Suma Carbon Remover K21



Liquid presoaker specially formulated to provide excellent removal of grease, carbon and food residues from kitchen utensils

- Can be used up to 4 weeks
- Pour 10 L (1 can) into 130 140 L of water
- Safe for most metals including aluminum
- Non corrosive in solution
- Packtype: 10 L, 2x5L

How to clean



- Mini Guide with the cleaning procedure
- Simple and easy instructions
- Clear steps on 'how to clean'