



High temperature grill cleaner

Description

Suma Grill Hi-temp D9.8 effectively removes heavy deposits of grease, fats and carbonized soil at high temperatures (from 100°C). It cleans grills, ovens, mini clams, toasters, flat grills and panini grills without having to wait until the surfaces are cooled down.

Key properties

Suma Grill Hi-temp was specially formulated to provide best performance at close to normal operating temperature of an appliance. This highly concentrated, viscous product, ensures very efficient removal of grease.

Benefits

- Highly concentrated formulation gives economy in use
- Saves overall cleaning time due to ability to use at high temperatures; cooling down of appliance is not needed
- Kind to surfaces; it can be also used on aluminum surfaces
- Ease of rinse

Use instructions

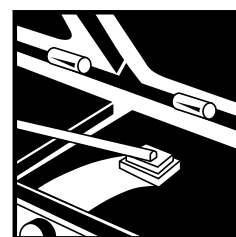
Instructions for the grill cleaning:

1. Switch off the grill. If venting system is present make sure it is switched on.
2. Put a minimum recommended dosing of 60 ml* into the dip tray. Apply evenly to the cooking surfaces whilst still hot with a no-scratch pad and holder. Minimum recommended temperature is 100°C.
3. Allow it to stand for 10-30 min depending on soil level.
4. When all surfaces are clean, continually rinse with fresh hot water (never use cold water) until the grill plate has cooled sufficiently to remain wet.
5. Wipe all surfaces with a damp grill cloth and allow to air dry.

Instructions for the toaster and panini grills:

1. Switch off the equipment and apply product to the cooking surface.
2. Follow the cleaning instructions of the manufacturer. Proper ventilation is recommended.

Never place the bottle or the dip tray onto a hot grill surface.





Grill Hi-temp

D9.8

Technical data

Appearance: clear dark blue liquid

pH value (neat): 11,3

Relative density (20°C): 1.25

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 Hi-temp D9.8 will not give any material compatibility issues.