

Powder for fryer cleaning

Description

Suma Frit D9.1 is a concentrated heavy duty cleaner for periodic cleaning of fryers, grill extractors and drains. Also suitable for use in ovens with automatic cleaning systems.

Key properties

Suma Frit D9.1 is a concentrated powder fryer cleaner. The formulation contains a high level of alkali for effective removal of carbonised soil. It also contains a blend of surfactants and sequestrants that work against re-deposition in all water conditions.

Benefits

- Powerful alkali action removes even heavily carbonised soil
- Highly concentrated formulation gives economy in use
- Excellent results in soak cleaning of fryers and grill extractors

Use instructions

Fryer cleaning:

1. Drain oil and close valve.
2. Fill with water to almost oil fill level.
3. Prepare a solution of 20g/l* of Suma Frit D9.1 in hot water (2% solution). Check oil capacity for fill level.
4. Turn on fryer and bring to a controlled boil for 10-30 minutes.
5. After cooling and draining, scrub remaining residues from side walls and heating elements with a scourer pad or brush.
6. Rinse twice with clean, hot water and allow to air dry.

Grill extractor cleaning:

1. Dismantle the grill extractor.
2. Place the parts in previously prepared solution of 20g/l* Suma Frit D9.1 in hot water (2% solution).
3. Leave for 15-60 minutes.
4. Rinse well with clean water and allow to air dry.

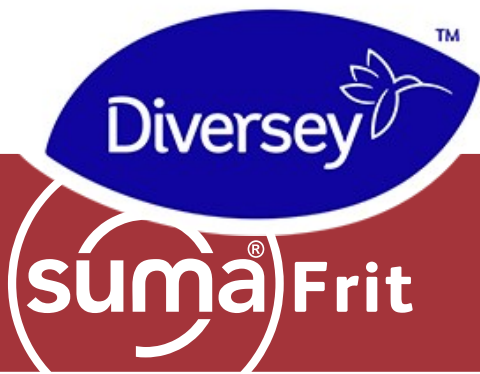
Drain cleaning:

1. Prepare a minimum recommended dosing of 20g/l* of Suma Frit D9.1 in hot water (2% solution).
2. Pour carefully into the drain.
3. Leave for 1-2 minutes.
4. Rinse with clean water and check if it flows well.
5. Repeat if necessary.

Oven (with automatic cleaning procedure) cleaning:

1. Make sure the oven is cooled down. Remove large debris.
2. Always follow the oven manufacturer's instructions.
3. Depending on soiling level and oven size, place 25-100g of Suma Frit on the floor of the oven.
4. Start the automatic cleaning programme.
5. Rinse the oven after cleaning.





D9.1

Technical data

pH (1% solution at 20°C): > 12
Relative density (g/cm³; 20°C): ≈ 1.00

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 Frit D9.1 is suitable for use on stainless steel materials commonly encountered in the kitchen.
Do not use on aluminum, galvanized metal, wood, linoleum or other alkali sensitive materials.

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