

# Suma Break-Up HD

# D3.5

Heavy duty degreaser, aluminium safe

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**Super - concentrated high-performance cleaner / degreaser for food contact and other surfaces. Cuts through dirt, grime, soap scum and animal proteins, fats, oils, blood and grease on hard surfaces.**

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## Features and Benefits

- ▶ **Removes Protein, Animal Fats and Grease in One Application**  
Cleans fast and easy without hard scrubbing.
  - ▶ **Save Cleaning Time Up to One Half**  
Cuts labour costs . . . cleans even hard-to-clean grouting and is free-rinsing.
  - ▶ **Versatile**  
Can be used in multiple cleaning methods (foaming, spraying, mopping, bushing or wiping) . . . reducing the need for several specialty cleaners. Cleans many surfaces such as stainless steel, plastic and tile.
  - ▶ **Easy to use**  
Product and label are color-coded to match dispensing equipment and accessories making employee training easier.
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# Suma Break-Up HD D3.5 Use Overview

## Application Areas

Many different food contact surfaces such as stainless steel, plastic and tile. Designed for use on all resilient and non-resilient floors including sealed wood and cork. Suma Break- Up HD is suitable for use in supermarket meatcutting, seafood, bakery, deli and produce areas institutional kitchens & food plants.

## Directions for use

### Foam Cleaning :

Cover or remove all food products form the area. Manually remove gross soils from surface and equipment. Using foam end attachment, spray hot foam liberally on all surfaces. Allow foam to cling to surfaces at least five minutes, but do not allow foam to dry. Scrub surfaces as necessary. To avoid food contamination, rinse all surfaces with potable water. Sanitize as necessary with J-512 sanitizer.

### Floor Cleaning :

Sweep floors as necessary. Fill mop bucket with hot water to desired level. Take 100 ml of product to make 1% solution in 10 lt water. Mop floor and scrub all surfaces as necessary. Rinse thoroughly with hot water. Sanitize as necessary with Suma Bac D 10.

### Equipment Cleaning :

Cover or remove all food products form the area. Manually remove gross soils form surfaces and equipment. Form Dispenser: Fill sink with hot water to desired level. Clean items with brush or sponge as necessary. Prepare 1% solution by taking 100 ml Suma Break- Up HD in 10 lt of hot water in sink. (Sink capacities may vary). Clean items with a brush or sponge and allow to penetrate soil at least for five minutes. To avoid food contamination, rinse all surfaces with potable water. Sanitize as necessary Suma Bac D 10.

## Technical data\*

Description	
Dilution	1 : 100
Appearance	Clear orange liquid
pH (neat)	12.5
Solubility in water	Complete
Specific gravity@25°C	1.12 - 1.20 gm/cm <sup>3</sup>

\* The above data is typical of normal production and should not be taken as a specification

## Packaging

2 X 5 Litre

## Safe handling and storage information

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.

## Precautions

To avoid food contamination, rinse all surfaces with potable water. Do not allow to dry on glass or aluminum surfaces.

## For More Information

Please contact your local Diversey representative.

### Diversey India Pvt. Ltd.

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