

# Scotch-Brite™

## Deep Fat Fryer Cleaning Pad 94

### Technical Data

March 2012

#### Description:

The Scotch-Brite™ Deep Fat Fryer Cleaning Pad 94 is a medium duty scouring pad made from high quality fibers, mineral, and resin. It is designed to be used for cleaning deep fat fryers.

#### Special Features:

- Non-rusting and resilient high quality synthetic fibers to provide pad durability and long lasting usage.
- Abrasive minerals selected to provide superior scouring for common cleaning jobs.
- Abrasive mineral particles evenly distributed throughout the pad to help ensure effective, consistent, and long lasting performance throughout the life of the pad.
- High quality bonding resin system designed to provide resistance to degradation from exposure to hot water, detergents and normal cleaning liquids.

#### Applications:

Test in an inconspicuous area prior to use.

Use for cleaning and scouring the inside surfaces and gas heating tubes of deep fat fryers.

#### Packaging:

Each pad is printed with the Scotch-Brite™ brand on one side.

24 Pads /Case

#### General Use Directions:

The pad can be used wet or dry.

1. For cleaning the inside surfaces of fryers, fold pad into desired size, hold pad with one hand and place either side of the pad against the surface to be cleaned, apply desired pressure and scrub the area in circular motion.
2. For scouring gas heating tubes, use either side of the pad; loop it around the gas heating tube as a belt and hold it with both hands. Apply desired pressure by slightly pulling pad upward with both hands. Scour gas heating tube by simulating a back and forth pull motion with hands.
3. Rinse off scrubbed areas with clean water or wipe off with clean, damp cloth, or according to your company or fryer manufacturer's cleaning procedures.
4. Clean pad as necessary after use.

#### Pad Cleaning Instructions:

Cleaning pad provides multiple uses. Used and/or worn-out pads can be disposed of in regular kitchen trash.

Pads can be rinsed with warm or hot water or soaked in a cleaning solution to dissolve caked-on soil and grease.

#### Pad Cleaning by Hand

1. Spray or rinse off excess food debris from pad using a dish sprayer or sink faucet.
2. Wash the pad in soapy water to remove any remaining food debris and grease. Remove imbedded

food debris from pad by hand.

3. Rinse pad with clean water. Make sure no food debris is left on the pad. Squeeze excess water from the pad and allow to air dry.

If desired, soak pad in sanitizer solution. After soaking, squeeze excess solution from the pad, rinse and allow to air dry.

#### Pad Cleaning by Dishwasher

1. Spray off or rinse excess food debris from pad using dish sprayer or sink faucet. Remove stubborn food debris from pad by hand.
2. Do not roll pad; place it in dishwasher and make sure both sides of the pad are exposed to washing.
3. After washing, take pad out of dishwasher and allow to air dry.

#### Product Specifications:

(Typical Values)

1. Size:
  - Pad length: 25.0 inches
  - Pad width: 4.0 inches
  - Pad thickness: 0.4 inch
2. Color: Green

#### Precautionary Summary:

- Do not use on polished or easily scratched surfaces.



## 3M Branch Sales Offices

### ANCHORAGE

11151 Calaska Circle  
Anchorage, AK 99515  
Telephone: 907/522-5200  
Facsimile: 907/522-1645

### HONOLULU

4443 Malaai Street  
Honolulu, HI 96818  
Mail to: P.O. Box 30048  
Honolulu, HI 96820  
Telephone: 808/422-2721  
Facsimile: 808/422-9557

### CONTINENTAL UNITED STATES

Customer Service Department  
3M Center Building 223-2N-20  
St. Paul, MN 55144-1000  
Order Entry: 800/698-4595  
Facsimile: 877/318-0220

### CANADA

1840 Oxford Street East  
London, Ontario, Canada  
N5V 3G2  
Mail to: P.O. Box 5757  
London, Ontario, Canada  
N6A 4T1  
Telephone: 800/364-3577  
Facsimile: 800/479-4453

#### Important Notice to User:

**Technical Information:** The technical information, recommendations and other statements contained in this document are based upon tests or experience that 3M believes are reliable, but the accuracy or completeness of such information is not guaranteed.

**Product Use:** Many factors beyond 3M's control and uniquely within user's knowledge and control can affect the use and performance of a 3M product in a particular application. Given the variety of factors that can affect the use and performance of a 3M product, user is solely responsible for evaluating the 3M product and determining whether it is fit for a particular purpose and suitable for user's method of application.

**Warranty and Limited Remedy:** 3M warrants that each 3M product will be free from defects in material and manufacture for 90 days from the date of purchase from 3M's authorized distributor. 3M MAKES NO OTHER EXPRESS OR IMPLIED WARRANTIES, INCLUDING ANY IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE. If a 3M product does not conform to this warranty, the sole and exclusive remedy is, at 3M's option, replacement of the 3M product or refund of the purchase price.

**Limitation of Liability:** Except where prohibited by law, 3M will not be liable for any loss or damage arising from the 3M product, whether direct, indirect, special, incidental or consequential, regardless of the legal theory asserted.



#### Building and Commercial Services Division

St. Paul, MN 55144-1000  
[www.3M.com/foodservice](http://www.3M.com/foodservice)

3M and Scotch-Brite are trademarks of 3M Company. Used under license in Canada.  
© 3M 2012. All rights reserved.  
DMR 509827