

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.



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