



Quick Links

[Food Service Website](#)
[Safety Data Sheets \(SDS\)](#)

Some of these links lead to web-based resources that are not product-specific.

Product 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

- HACCP International certified as fit for purpose and food safe. <http://haccp-international.com/>
- 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

Always test in an inconspicuous area of the surface to be cleaned prior to first use.

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

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

Proper cleaning of the pad provides multiple uses and will help extend its life. 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 embedded 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 such as cheese from pad by hand.
2. Do not roll pad, place it in dishwasher and make sure both sides are exposed to washing.
3. After washing, take pad out of dishwasher and allow to air dry.

Product Specifications

Length	25.0 inches
Width	4.0 inches
Color	Green

Precautionary Summary

i IMPORTANT NOTE

Do not use on polished or easily scratched surfaces

Health and Safety

CAUTION

When handling any chemical products, read the manufacturers' container labels and the Safety Data Sheets (SDS) for important health, safety and environmental information. To obtain SDS sheets for 3M products go to [3M.com/SDS](https://www.3m.com/SDS), or by mail or in case of an emergency, call 1-888-364-3577 or 1-651-737-6501.

When using any equipment, always follow the manufacturers' instructions for safe operation.

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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.

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