

Scotch-Brite™

Quick Clean Small Appliance Cleaner No. 702

Technical Data

April 2008

Description:

The Scotch-Brite™ Quick Clean Small Appliance Cleaner No. 702 is a ready-to-use food service, non-toxic cleaning liquid intended for use with small appliances. It will remove baked-on food soil from hot cooking surfaces.

Special Features:

- Portion-control bottle dispenses ½ to 2 ounces of liquid cleaner.
- Heat activated formula effectively removes baked-on food and cooking oil from hot cooking surfaces.
- All chemical components are G. R. A. S. listed ("Generally Recognized As Safe" as compiled by FDA).
- Designed for use on medium-hot surfaces—saves cool-down time.
- Does not contain caustic soda or caustic potash.
- Low odor.

Applications:

The Scotch-Brite™ Quick Clean Small Appliance Cleaner No. 702 is used to remove baked-on food soil on:

- Waffle makers
- Panini grills
- Bun toasters
- Clam shell griddles
- Other small appliances

Also for the following surfaces*

- Stainless steel surfaces
- Steel
- Aluminum
- Non-stick coatings*
- Chromium-plated surfaces*

*** Always follow manufacturer's special directions when given; especially the use of appropriate cleaning tools, hand pads or scrubbers.**

Packaging:

1 quart (32 fl. oz.) per bottle, 2 bottles per case

General Use Directions:

1. Appliance should be medium-hot during cleaning to allow the liquid to work. If the operating temperature of the small appliance is set between 300 and 350°F (149-177°C), leave the power on.
2. Scrape the surface to remove loose food debris.
3. Loosen the Scotch-Brite™ Quick Clean Small Appliance Cleaner No. 702 bottle cap and squeeze liquid cleaner into the measuring chamber. Amount of liquid cleaner should be between ½ and 2 ounces. Amount of liquid will depend on the surface area to be cleaned.
4. Pour liquid evenly over medium-hot surface 300 to 350°F (149-177°C). For certain appliances spread liquid around the surface using a brush or scouring pad with a multi-purpose pad holder. For waffle maker grids, pour evenly over the lower platen.
5. Allow the liquid to work by waiting a minimum of 30 seconds. For waffle makers or similar grid surfaces close unit and allow cleaning liquid to clean for one waffle cycle of 2 to 4 minutes. Use an appropriate brush or scouring pad with light to moderate pressure to remove burned-on food soil.

6. Remove liquid with squeegee or specified tool. For waffle makers, rinse surface using water bottle specified.
7. Repeat steps 4 through 6 if necessary.
8. Turn the appliance power off. Wipe the surface clean with a thick, damp cloth.
9. Rinse cleaning tools.

Coverage:

½ to 2 ounces per application, depending upon size of the appliance.

Storage:

Store above 40°F or 4°C.

Cleaning Tips:

Refer to cleaning tips below.

Product Specifications:

(Typical Values)

1. pH: 11.5
2. Flash Point: NA
3. Solubility in water: Complete
4. Specific Gravity: 1.3
5. Boiling Point: 248°F
6. Appearance: Clear, pale, yellow liquid
7. Fragrance: None

Precautionary Summary:

- Eye Contact: Moderate eye irritant.
- Skin Contact: Mild skin irritant.
- Inhalation: No effects expected.
- Refer to product Material Safety Data Sheet (MSDS 16-0981-7) for specific health hazards, first aid and precautionary information.

KEEP OUT OF THE REACH OF CHILDREN.

Cleaning Tips

1. For small appliances with top and bottom heating, such as waffle makers, transfer the liquid cleaner from the bottom surface to the top surface by inserting paper towels, wetting the paper towels with the liquid cleaner, then closing the hot lid for 1-4 minutes to let steam do the cleaning.
2. Temperatures greater than 350°F (177°C) will:
 - Cause the liquid cleaner to boil off before it can loosen the soil.
 - Damage most brushes and scouring pad.For this reason, turn off very hot appliances and cool down to 300 to 350°F (149-177°C) before applying liquid cleaner.
3. To prevent messy spills, a cookie sheet or aluminum drip pan should be placed under small appliances which have no other provisions for catching liquids.

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Important:

The information provided in this report is believed to be reliable; however, due to the wide variety of intervening factors, 3M does not warrant that the results will necessarily be obtained. All details concerning product specifications and terms of sale are available from 3M.



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