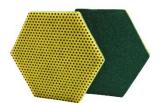


Scotch-Brite™ Dual Purpose Scour Pad 96HEX

Technical Data

Description



The Scotch-Brite™ Dual Purpose Scour Pad 96HEX is a medium duty scouring pad made from high quality fibers, mineral, and resin. It is a powerful pad designed to scour away tough messes and heavy burnt-on food with less elbow grease than conventional medium duty scouring pads. It can be used for everyday cleaning of most cooking utensils and equipment.

Special Features

Tough and Durable

- Non-rusting and resilient high quality synthetic fibers provide excellent pad durability.
- Raised "power dot" yellow side is engineered to quickly and effectively cut through stubborn baked-on or burnt-on food.
- Smooth green side is designed to scour away fine particles and grease, leaving no residue and polishing the underlying surface.
- The pad is designed to provide effective, consistent, and long lasting scouring performance throughout its lifetime.
- The pad construction uses a high quality resin system to bond the pad fibers and mineral together, providing resistance to degradation from exposure to hot water, detergents and standard cleaning products.

Scours and Rinses Clean, Easily and Quickly:

- Yellow, power dot side designed to cut through thick, baked-on food layers, preventing large particles from getting trapped in the pad surface.
- Smooth green side scours away fine food particles, leaving the surface being cleaned shiny and clean.

Ergonomic and Functional Design:

- Hexagon shape makes it easy to get in hard-to-reach areas of pots and pans.
- Ergonomic shape fits comfortably in the hand to maximize productivity.

Applications

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

General purpose cleaning uses include:

 Pots and pans, cooking appliances and utensils, kitchen and maintenance equipment, and stainless steel.

Packaging

o (15) 96HEXPads/Box

Product Specifications

- Shape: Hexagon
- Dimensions: length: 5.75 in. x 5.0 in (corner to corner); width: 5.0 in; thickness: 0.4 in.
- o Color: Yellow, Dotted Side and Green, Smooth Side.

General Use Directions

The pad can be used wet or dry.

- 1. Hold pad with one hand. Both sides of the pad can be used to scour depending upon the application. For most cases, scour using a circular scrubbing motion.
- 2. For sticky, tough, and/or baked-on food, use the yellow side with power dots to cut through thick layers and dislodge large particles. Flip the pad over and scour with the green side to remove any remaining food particles and grease.
- 3. Once the food and grease has been removed from the surface being cleaned, rinse or wipe off the surface with a clean, damp cloth.
- 4. Clean the 96HEX pad as necessary after use.

Pad Cleaning Instructions

Proper cleaning of the 96HEX pad will help to extend its life. Once the pad loses abrasive power or begins to fray, discard in the 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.
- 3. Rinse pad with clean water, making 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 of the pad are exposed to washing.
- 3. After washing, take pad out of dishwasher and allow to air dry.

Precautionary Summary

- o Do not use on polished or easily scratched surfaces.
- Do not use on surfaces with non-stick coatings.



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