



Quick Clean Griddle Liquid 700 and 701

Technical Data

This product meets the Green Seal™ Standard for Specialty Cleaning Products for Industrial and Institutional Use, GS-53, by avoiding ingredients that are toxic or harmful to humans and the environment and efficient use of packaging material.



Description:

The Scotch-Brite™ Quick Clean Griddle Liquid is a ready-to-use food service griddle cleaning liquid intended for use with the Scotch-Brite™ Quick Clean Griddle Cleaning System. The system includes:

- Scotch-Brite™ Quick Clean Griddle Liquid 700-40 (pre-measured packets) or Scotch-Brite™ Quick Clean Griddle Liquid 701 (Quart bottles)
- Scotch-Brite™ Quick Clean Heavy Duty Griddle Pad 46*
- Scotch-Brite™ Multi-Purpose Pad Holder 405-R
- Scotch-Brite™ Squeegee 410

Special Features:

- Effectively removes baked-on food and cooking oil from griddles.
- No rinse necessary.
- All chemical components are G. R. A. S. listed (“Generally Recognized as Safe” as compiled by the (US) FDA.
- Designed for use on medium-hot griddles (149-177°C.)— saves cool-down time.
- Does not contain caustic soda or caustic potash.

Applications:

- The Scotch-Brite™ Quick Clean Griddle Liquid is used to remove baked-on food from hot griddles.
- Check your manufacturer’s warranty on your griddle before using.

Packaging:

700-40: 94.6 mL. per packet, 40 packets per case

701: 94.6 mL (1 quart) per bottle, 4 bottles per case

General Use Directions:

1. Scrape the griddle with a spatula to remove loose food debris.
2. Attach Scotch-Brite™ Quick Clean Heavy Duty Pad 46* to Scotch-Brite™ Multi-Purpose Pad Holder 405-R.
3. Pour 57 to 113 grams (depends on size of griddle) of the liquid evenly over medium-hot griddle (300-350°F or 149-177°C).
4. Immediately spread liquid around the griddle using the Scotch-Brite™ Quick Clean Heavy Duty Griddle Pad 46* on the Scotch-Brite™ Multi-Purpose Pad Holder 405-R. Use moderate pressure to scour away burnt-on food soil.
5. Move liquid into the grease trap using the Scotch-Brite™ Squeegee 410.
6. For heavily soiled griddles, you may need additional liquid. Repeat step 2-5 if necessary.
7. Turn the griddle off. Wipe down the surface using a thick, wet cloth. To avoid contact with steam, move the wet cloth using the long-handled Scotch-Brite™ Multi-Purpose Pad Holder 405-R.
8. Season griddle with a thin coating of cooking oil. Wipe off excess oil with a dry cloth.
9. Thoroughly rinse pad, pad holder and squeegee. Apply new pad after 3-4 cleanings or when pad is no longer effective at scouring.

Improper use may result in altered product performance and may increase the risk of health effects.

Coverage:

57 to 113 grams (2 to 4 ounces) per application, depending upon the griddle size.

Storage:

Store above 40°F or 4°C.

Troubleshooting Guide:

Refer to troubleshooting guide below.

Personal Protection Equipment (PPE) Recommendation:

Avoid eye and skin contact, avoid skin contact with material. Safety glasses and gloves are recommended. Refer to MSDS for detailed PPE guidance.

Waste Disposal Method:

Incinerate unused product in an industrial or commercial facility in the presence of a combustible material. As a disposal alternative, discharge small quantities of less than 5 gallons (20 liters) to a municipal or industrial waste water treatment system. Rinse empty quart container with water and recycle (No. 2 HDPE), or dispose of empty pouch in trash.

Precautionary Summary:

- Refer to product Material Safety Data Sheet (MSDS 09-2779-8) for specific health hazards, first aid and precautionary information.

KEEP OUT OF REACH OF CHILDREN

Troubleshooting Guide

Problem	Cause	Solution
Streaking, white haze or brown haze after cleaning.	Griddle is too hot.	Repeat the wipe down with a very wet towel using the long-handled Scotch-Brite™ Multi-Purpose Pad Holder 405-R to move the towel.
Seasoning oil turns brown on the griddle after cleaning.	Time between using the squeegee and wipe down is too long.	Remove the darkened oil with a wet terrycloth towel held with long-handled Scotch-Brite™ Multi-Purpose Pad Holder 405-R, then season the griddle with fresh oil using a clean Scotch-Brite™ Quick Clean Heavy Duty Griddle Pad 46* to spread oil evenly.
Food sticks after cleaning.	Griddle not properly seasoned.	<ol style="list-style-type: none">Season the griddle with 2 to 4 ounces of cooking or frying oil spreading evenly the entire griddle using a clean Scotch-Brite™ Quick Clean Heavy Duty Pad 46* and the Scotch-Brite™ Multi-Purpose Pad Holder 405-R.If the griddle is to be put into service immediately, season at 300-350°F and let the oil penetrate into the highlight cleaned griddle before starting to cook again.If the griddle is to be left overnight after cleaning and seasoning, make sure the oil penetrates while the griddle is hot, then cool down.

Premature wear or degradation of the Scotch-Brite™ Quick Clean Heavy Duty Griddle Pad 46*.

Griddle is too hot.

- a) The Scotch-Brite™ Quick Clean Heavy Duty Griddle Pad 46* is designed to be used at temperatures not exceed 350°F.
- b) Always clean the griddle at temperatures between 300-350°F.
- c) A surface temperature thermometer is recommended to verify that the required temperature range is used.

*For Chromium-plated or mirror-finish griddles use the Scotch-Brite™ All Purpose Scouring Pad 9000 in place of the Scotch-Brite™ Quick Clean Heavy Duty Griddle Pad 46.



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