



## 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"><li>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.</li><li>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.</li><li>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.</li></ol>

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.



3M Commercial Solutions Division  
PO Box 5757  
London, ON N6A 4T1  
Phone 1-800-364-3577  
Web: [3M.ca/BreakUpWithTheBrick](http://3M.ca/BreakUpWithTheBrick)

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