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

1. What are the Scotch-Brite™ Stainless Steel Hood Degreaser Wipes with Scotchgard™ Protector?

Scotch-Brite™ Stainless Steel Hood Degreaser Wipes with Scotchgard™ Protector are ready-to-use, pre-moistened disposable wipes that degrease and protect stainless steel hoods. These durable wipes are designed to be simple and convenient to use and eliminate the risk of overspray.

2. What are some of the special features and benefits of the Scotch-Brite™ Stainless Steel Hood Degreaser Wipes with Scotchgard™ Protector?

- Scotchgard™ Protector leaves behind a protective layer on the stainless-steel hood, helping to reduce degreasing time and effort with each successive use
- Rinse-free - no need to rinse after using, reducing a cleaning step
- NSF A7 Registered-deemed suitable for use on non-food contact surfaces in and around food processing areas
- HACCP International Certified-third party certified as suitable for use in food handling facilities that operate in accordance with a HACCP based food safety program (Food zone classification: SSZ-Splash or Spill Zone)

3. How do I use the Scotch-Brite™ Stainless Steel Hood Degreaser Wipes with Scotchgard™ Protector?

NOTE: For initial degreasing and optimum surface protection and performance of the wipes, it is recommended to use the wipes, and if needed, a Scotch-Brite™ scouring pad to remove any burnt-on grease and stubborn soil.

Step 1: Clean the stainless-steel hood with a fresh wipe. If needed, use a dry towel to remove any excess residue from the surface.

Step 2: Repeat as necessary until the grease is removed and the stainless-steel hood is clean.

Step 3: Dispose of used wipes in trash. Do not reuse wipes.

Step 4: Repeat Steps 1-3 for best results.

Scotch-Brite™ Stainless Steel Hood Degreaser Wipes with Scotchgard™ Protector can be stored at normal room temperature. Reseal the peel back lid securely to prevent wipes from drying out during storage.

4. What are NSF and HACCP?

NSF stands for National Sanitation Foundation. The National Sanitation Foundation is commonly used as a third-party mark on a voluntary basis. You will find the reference and NSF registration number on the product label. This registration category, however, does not indicate that the product is "food grade" or safe for use on food-contact surfaces. NSF A7 category is for metal polishing cleaning products for use on non-food-contact surfaces in food processing establishments.

www.nsf.org/newsroom_pdf/NF_Registration_Insert_LT_EN_LNF7120412.pdf

HACCP stands for Hazard Analysis and Critical Control Points.

HACCP is an international risk management methodology used by the food and related industries for the control of food safety hazards to an acceptable level.

www.fda.gov/Food/GuidanceRegulation/HACCP/

HACCP International is a leading food science organization specializing in the HACCP food safety methodology and its application within food and related industries. HACCP International operates a world-renowned product certification of food safe equipment, products and services that support the food industry. Certification by HACCP International Certification means that the Scotch-Brite™ Stainless Steel Hood Degreaser Wipes with Scotchgard™ Protector are "food safe and fit for purpose" to be used for cleaning operations in food processing, preparation and food handling facilities.

<http://haccp-international.com/>

5. What type of surfaces can be cleaned with the Scotch-Brite™ Stainless Steel Hood Degreaser Wipes with Scotchgard™ Protector?

Stainless Steel Hoods in commercial kitchens.

IMPORTANT NOTE

WIPES AND CLEANING SOLUTION ARE NOT INTENDED FOR USE ON DIRECT FOOD CONTACT SURFACES.

6. How does the Scotch-Brite™ Stainless Steel Hood Degreaser Wipes with Scotchgard™ Protector work?

Unlike other degreaser products, these wipes have proprietary Scotchgard™ protector which leaves behind a protective layer on stainless-steel hoods, helping to reduce degreasing time and effort with each successive use.

7. Do the Scotch-Brite™ Stainless Steel Hood Degreaser Wipes with Scotchgard™ Protector have shelf life?

Yes, the recommended shelf life is two years in a sealed, unopened container.

8. What are the recommended storage conditions for the Scotch-Brite™ Stainless Steel Hood Degreaser Wipes with Scotchgard™ Protector?

The wipes can be stored at normal room temperature. Reseal the peel back lid securely to prevent wipes from drying out during storage.

9. How long does the Scotchgard™ Protector last on stainless steel hoods?

It will last as long as the wipes are continually being used. Each time the wipe is being used to degrease the surface, it leaves behind a protective layer on the surface and each subsequent use builds up the protection layer.

10. Will normal cleaning with a sanitizer remove the protector?

Mostly likely not, but it may depend on the sanitizer product.

11. If a scour pad is used to remove large grease spots, does it remove the protector?

Yes, a scour pad with abrasive particles will remove the protector. A non-scratch/low-scratch pad will remove less of the protector.

12. Do I need to prepare the surface before using the 3M™ Scotch-Brite™ Stainless Steel Hood Degreaser with Scotchgard™ Protector?

No. However, for optimum stainless steel hood protection and performance of the wipes, it is recommended to use a Scotch-Brite™ low scratch scouring pad (such as the Power Pad 2000 www.3M.com/foodservice) to remove any burnt-on grease and stubborn soil from the stainless steel hood prior to using the wipes.

13. Will the Scotchgard™ Protector be removed from the surface if a different cleaning/degreasing product is used?

In lab testing where the surface was degreased with the wipes and then degreased with a different degreaser, the degreaser did remove a small amount of the protector. However, when the stainless-steel hood was degreased again with the wipes, the protective layer was immediately restored with that first degreasing.

14. How often do I need to use the 3M™ Scotch-Brite™ Stainless Steel Hood Degreaser with Scotchgard™ Protector to obtain best results?

We recommend degreasing 2-3 times per week and monitoring the results. Adjust the frequency based upon your facility's needs. If you currently degrease more frequently than 2-3 times per week, follow your current degreasing schedule. Having a clean surface prior to using the wipes will achieve optimum stainless-steel hood protection. It is recommended to use a Scotch-Brite™ scouring pad to remove any burnt-on grease and stubborn soil from the surface prior to using the wipes.

15. Does this product really make it faster to degrease?

Yes, the Scotchgard™ Protector in the product bonds to stainless steel hoods, leaving a barrier that prevents grease and other soils from attaching directly to the metal surface. Less effort is required to remove grease from the protected surfaces.

16. Do I need to wear any Personal Protective Equipment when using this product?

Yes, it is recommended, please reference the respective 3M™ Safety Data Sheet for the recommendation.

17. How sustainable are these wipes?

Please refer to our sustainability bulletin. This product enables safe and healthy environments, responsible property maintenance, and protects and reduces water use.

18. How durable are these wipes?

These wipes were designed to be robust over a single use. Lab testing has not shown tearing or pilling with hard use.

19. Can I reuse these wipes?

No, these wipes are designed for single use. Once used, they may be disposed in regular kitchen trash.

20. If the wipes dry out, can I just add water to make them work again?

No, adding water may dilute degreasing efficacy of the wipes.

21. Can I use these to degrease my griddle?

No, wipes and degreasing solution are not intended for use on direct food contact surfaces.

22. The wipes leave streaks, how do I get rid of them?

Wipe the surface with a dry paper or cloth towel.

23. Do I need to rinse off the cleaning solution from the surface when done?

No, rinsing off the cleaning solution will not provide the Scotchgard™ Protector property to the surfaces that just have been cleaned.

IMPORTANT NOTE

The Scotchgard™ Protector is safe for non-food contact surfaces.

24. How much square footage will one wipe clean, degrease and protect?

On average, one wipe will degrease and protect approximately 50 square feet of stainless steel with regular use*

*Individual results may vary depending on grease load and cleaning frequency

25. What if I use Scotch-Brite™ Stainless Steel Hood Degreaser with Scotchgard™ Protector on direct food contact surfaces?

Scotch-Brite™ Stainless Steel Hood Degreaser with Scotchgard™ Protector are not a registered product for direct food contact use. An EPA registered sanitizer should be used on the direct food contact surface if any other product contacts that surface, and always as a final step before placing food on the surface. Facilities should consult all applicable local and federal guidelines to ensure their process for direct food contact cleaning, disinfecting, and sanitizing complies with the required procedures.

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.

Technical Information

Technical information and data, recommendations, and other statements provided by 3M are based on information, tests, or experience which 3M believes to be reliable, but the accuracy or completeness of such information is not guaranteed. Such technical information and data are intended for persons with knowledge and technical skills sufficient to assess and apply their own informed judgment to the information. The typical values shown should not be used for the purpose of specification limits. If you have questions about this Product, contact the Technical Service Department at 1-800-328-0033.

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.