



3M™ Scotch-Brite™ Quick Clean Griddle Cleaning System

KIT COMPONENTS

The 3M™ Scotch-Brite™ Quick Clean Griddle Cleaning System includes:

- 3M™ Scotch-Brite™ Quick Clean Griddle Cleaning Liquid (750mL): a ready-to-use powerful liquid for quick and easy use on flat griddles. Its innovative dosing cap means that you only use as much as you need to.
- 3M™ Scotch-Brite™ Griddle Pad 450: with excellent scouring power for cleaning flat griddles.
- 3M™ Scotch-Brite™ Multi-Purpose Pad Holder No. 405-R: a 30cm handle allows you to safely reach the back of the hot griddle. The holder is at a 45° ensuring constant pressure whilst keeping hands away from heat.

SYSTEM ADVANTAGES

- Fast and easy: cleans in half the time of traditional griddle cleaning products.
- Effective: removes cooking oil, baked food and burnt food from griddle, at medium/hot temperature (150-175°C).
- Liquid ingredients that are compliant with relevant regulations for cleaning materials in the kitchen. No irritating fumes. Long handles to keep hands away for hot griddle.

WHERE AND WHEN TO USE

- Use to remove burnt foods and residues from steel, stainless steel, and aluminium flat griddles.
- For scratch-sensitive surfaces like chromium-plated or mirror-finish griddle use 3M™ Scotch-Brite™ Sandwich Pads 4594 or 3M™ Scotch-Brite™ 9488R instead of 3M™ Scotch-Brite™ Griddle Pad 450 pads.

HOW TO USE

1. Adjust temperature of the griddle to 150-175°C.
2. Scrape griddle with a spatula to remove the largest of the loose food debris.
3. Attach the pad to the holder.
4. Pour 1 cap (40mL) of liquid content evenly on the surface of the hot griddle. Keep ventilation on. In case of large griddle or severe burnt food, pour up to 3 caps at the same time.
5. Immediately spread the liquid around the griddle using the pad on the holder, and scrape away burnt food whilst applying moderate pressure onto the holder.
6. By using a flat metallic spatula or a heat resistant rubber squeegee, move the liquid and residues into the grease trap.
7. Turn off the griddle; rinse the griddle with water and wipe the surface clean with a thick damp cloth, such as 3M™ Scotch-Brite™ 2010 High Performance Microfibre cloth. Be careful of hot griddle.
8. Optionally add a thin coat of cooking oil to the griddle surface.

MAINTENANCE

- At the end of each griddle cleaning operation, rinse the Scotch-Brite™ pad, the holder and the squeegee or spatula with tap water.
- If needed, remove deep embedded soil from the pad by brushing with a nylon brush, or soak in a dishwasher cleaning solution.



3M™ Scotch-Brite™ Quick Clean Griddle Cleaning System Starter Kit

Product Characteristics



SCOTCH-BRITE™ QUICK CLEAN GRIDDLE LIQUID



Typical values:

1. pH: 11.5
2. Flash Point: 198°C
3. Solubility in water: complete
4. Specific Gravity: 1.3
5. Boiling point: 120°C
6. Appearance: yellow-orange liquid
7. Fragrance: none

Composition, safety & security information:

Refer to Material Safety Data Sheet (MSDS) for detailed information.

Coverage:

From 1 to 3 dosing caps per application (from 40mL to 120mL per application). Up to 18 applications per bottle.

Storage:

Protect from freezing



¹ Schiefer test on acrylic plate material (after 5000 revolutions with a new pad)

SCOTCH-BRITE™ CLEANING PAD 450

Description:

Dark blue cleaning hand pad, made of high quality synthetic fibres with abrasive cleaning particles evenly dispersed throughout the thickness and bonded to the web with a durable resin. The open-structure web prevents clogging during the cleaning process.

Product specifications:

Weight: 18g/unit

Dimension: 158 x 95mm

Thickness: 23.5mm

Aggressiveness: 2.4g removed¹

Composition: Nylon fibre, Dedicated mineral, Polymer resin



SCOTCH-BRITE™ MULTIPURPOSE PAD HOLDER 405-R

Description:

30cm durable plastic handle

73 x 120mm durable plastic base

45° angle between handle and base

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