

Date: February 22, 2019

To: Sodexo Kitchen Managers

From: Anna Stolarska, Sodexo Supply Management

Re: Sodexo approved scouring and griddle cleaning solutions

Improving employee productivity and safety during cleaning tasks can be achieved by providing them with the right tools. To this end, we work with suppliers like 3M to test products that will help you run a more efficient and clean kitchen operation while keeping our employees safe. The following are preferred solutions for scouring and griddle cleaning tasks.



The Scotch-Brite™ Dual Purpose Scour Pad **96HEX** features proprietary POWER DOTS to **cut through baked-on food 5X faster**. It is specifically engineered to prevent food particles from getting trapped, so it easily rinses clean. The extra corners of the **hexagon shape** make it easy to clean hard-to-reach areas and is comfortable to hold. Two pads in one, for scouring and polishing with ease.



The Scotch-Brite™ Low Scratch Scour Pad **2000HEX**, a two in one tool for scouring and finishing stainless steel surfaces with ease. Features proprietary **POWER DOTS** engineered to cut through burnt food faster with **less visible scratches**, and a **unique hexagon shape** for cleaning hard to reach areas and provide a more comfortable hold.

Michael Cohen, Director of Dining Services at Sodexo says, "The Hex pads are truly a tough, long lasting product. I would be happy to recommend them to everyone."

Choosing the right tools for your employees and your operation will allow you to focus on what matters most, providing an outstanding experience for our guests. Switch now to the latest cleaning technologies for only about \$10 per case. Click here to request a sample today!

Product can be ordered through distributors below:

Product #	MPC	Pack Size	Sysco #	GFS#	Don#	PFG
96HEX	50051125859467	15pads/case	4727453	898701	1138674	536811
2000HEX	75040030969	15pads/case	7058942	592563	1163128	586021

For more information visit www.3m.com/foodservices.