



## Quick Links

[Food Service Website](#)  
[Safety Data Sheets \(SDS\)](#)

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

## Product Description

The Scotch-Brite™ All-Purpose Scouring Pad 9000 is a versatile, hand-sized pad that offers powerful cleaning for porcelain, ceramic, stainless steel and non-stick pans. It stands up to hot temperature and preserves the sheen of mirrored or highly-polished griddle. Use this pad by hand or pair it with a Scotch-Brite™ Multi-Purpose Holder 405-R or 3M™ Twist Lok™ Pad Holder 461.

## Special Features

- HACCP International certified as fit for purpose and food safe. <http://haccp-international.com/>
- The pad is designed for light scrubbing action (minimal to no scratch) without damage to most surfaces.
- The pad is constructed with durable synthetic fibers.
- The pad contains non-aggressive mineral particles that are effective in scrubbing operation. Particles are evenly distributed throughout the pad to help ensure consistent performance
- The pad is constructed with resin that resists degradation from exposure to hot water, detergents and normal cleaning liquids

## Applications

Always test in an inconspicuous area of the surface to be cleaned prior to first use.

Light duty cleaning jobs on surfaces such as:

- Stainless Steel, chrome, and copper
- Porcelain, and ceramic
- Non-stick pans
- Mirrored or highly-polished griddles

## General Use Directions

The pad can be used wet or dry.

1. Hold pad with one hand.
2. Place either side of the pad against the surface to be cleaned, apply desired pressure and scrub the area in circular motion.
3. Rinse off scrubbed areas with clean water or wipe off with clean, damp cloth.
4. Clean pad as necessary after use.

## Pad Cleaning Instructions

Proper cleaning of the pad provides multiple uses and will help extend its life. Used and/or worn-out pads can be disposed of in regular kitchen trash.

Pads can be rinsed with warm or hot water or soaked in a cleaning solution to dissolve caked-on soil and grease.

### Pad Cleaning by Hand

1. Spray or rinse off excess food debris from pad using a dish sprayer or sink faucet.
2. Wash the pad in soapy water to remove any remaining food debris and grease. Remove embedded food debris from pad by hand.
3. Rinse pad with clean water. Make sure no food debris is left on the pad. Squeeze excess water from the pad and allow to air dry.

If desired, soak pad in sanitizer solution. After soaking, squeeze excess solution from the pad, rinse and allow to air dry.

### Pad Cleaning by Dishwasher

1. Spray off or rinse excess food debris from pad using dish sprayer or sink faucet. Remove stubborn food debris such as cheese from pad by hand.
2. Place pad in dishwasher and make sure both sides are exposed to washing.
3. After washing, take pad out of dishwasher and allow to air dry.

## Product Specifications

Length	5.25 inches
Width	4.0 inches
Color	Blue

## Precautionary Summary



### IMPORTANT NOTE

For soft metal and plastic surfaces, and painted surfaces, or other surfaces that are easily scratched, test in an inconspicuous area using light pressure before use on these surfaces

## 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.

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## Product Use

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### Commercial Solutions

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