Fryer and Kitchen Cleaning System
Low Scratch Blue Cleaning pad #903

Technical data sheet **TDS 265**

Date: January 2026

DESCRIPTION:

The Scotch-Brite™ Low Scratch Blue Cleaning Pad #903 is an open construction scouring pad made of high quality synthetic fibers, having abrasive cleaning minerals dispersed throughout and bonded to the web with a durable resin. It is designed to be used for everyday cleaning of most surfaces, cooking utensils, and equipment.

SYSTEM ADVANTAGES:

- Multi-purpose scouring pad which scours faster but scratches less than many conventional scouring products.
- Unique non-abrasive particles selected to provide remarkable food soil removal and effective scouring.
- Scours 2-4 times faster than conventional commercial scouring pads, and is 6-10 times less abrasive than other conventional commercial scouring pads.
- Non-rusting and resilient high quality synthetic fibers to provide pad durability and long lasting usage.
- Non-abrasive particles evenly distributed throughout the pad to help ensure effective, consistent and long lasting performance throughout the life of the pad.
- High quality bonding resin system designed to provide resistance to degradation from exposure to hot water, detergents and normal cleaning liquids.

WHERE AND WHEN TO USE:

Pad is ideal for cleaning stainless steel surfaces. Also use for cleaning, scouring and scrubbing cookware; kitchen utensils and equipment; kitchen surfaces; heavily baked-on food; floors; stairways; walls; railings; desks; counters; and maintenance equipment.
Test in an inconspicuous area prior to use.

HOW TO USE :

Note: Pad is not intended to be used when fryer is filled with oil. For fryer cleaning applications, ensure that the fryer is drained of oil before cleaning and that the fryer is wiped clean or rinsed after cleaning and before refilling with oil.
Pad is used as a scouring substrate when attached to the Scotch-Brite™ Fryer and Kitchen Cleaning Tool 905.

Pad can be used wet or dry at temperatures up to 170°C.

1. Attach pad to the Scotch-Brite™ Fryer and Kitchen Cleaning Tool 905.

2. Place either side of the pad against the surface to be cleaned. Apply desired pressure and scrub the area in back and forth motion.
3. Rinse off scrubbed areas with clean water or wipe off with clean, typically with a 3M Scotch-Brite™ microfiber cloth.

Worn-out pads can be disposed in regular kitchen trash.

MAINTENANCE:

Note: It is recommended that the cleaning pads be disposed after each use to avoid any potential cross contamination.

If pad cleaning is necessary, pad can be rinsed with warm or hot water, or soaked in a cleaning solution to dissolve soil and grease.

Pad Cleaning :

1. Spray or rinse off excess food soil, debris and grease from pad using a dish sprayer or sink faucet.
2. Wash pad in soapy water to remove any remaining food soil, debris and grease. Remove imbedded food debris from pad by hand. Rinse pad with clean water. Make sure no food soil, debris, and grease is left on pad. Potentially soak pad in sanitizer solution. Alternatively, place pad in dishwasher and make sure both sides of the pad are exposed to washing.
3. After washing, shake excess solution from pad and allow drying at ambient air.

PRODUCT CHARACTERISTICS:

	Ref 903 pad
Color	Blue
Total length	140 mm
Length of the pad	115mm
Length of the connector	25 mm
Thickness	16 mm
Width	76 mm
Aggressiveness*	0 g removed
Composition	•Polyester fiber •Dedicated mineral •Polymer resin

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

Scotch-Brite™ 903 pad is certified by HACCP International Organization.

APPLICATION EXAMPLES:

Fryer cleaning :

Applications beyond fryers: