



Fryer and Kitchen Cleaning System Heavy Duty Gray Cleaning pad #901

Technical data sheet

TDS 268

Date: January 2026

DESCRIPTION:

The Scotch-Brite™ Heavy Duty Gray Cleaning Pad #901 is a heavy duty 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 cleaning stubborn food soils.

SYSTEM ADVANTAGES:

- Tough, non-rusting and resilient high quality synthetic structure to provide long lasting usage.
- Aggressive, heavy duty and open pad construction to provide fast cleaning and multiple uses, limited clogging and easy rinse off.
- Heat resistant pad to clean surfaces even when hot.
- Abrasive minerals selected to provide superior scouring for common cleaning jobs.
- Abrasive mineral 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 and scouring fryers. Also use for cleaning, scouring, and scrubbing cookware; kitchen utensils and equipment; heavily baked-on food; and maintenance equipment. Test in an inconspicuous area prior to use. Do not use on polished or easily scratched surfaces.

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.

- 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 :

- Spray or rinse off excess food soil, debris and grease from pad using a dish sprayer or sink faucet.
- 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.
- After washing, shake excess solution from pad and allow drying at ambient air.

PRODUCT CHARACTERISTICS:

	Ref 901 pad
Color	Gray
Total length	152 mm
Length of the pad	127 mm
Length of the connector	25 mm
Thickness	19 mm
Width	76 mm
Aggressiveness*	3,6 g removed
Composition	<ul style="list-style-type: none"> •Nylon fiber •Dedicated mineral •Polymer resin

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

Scotch-Brite™ 901 pad is certified by HACCP International Organization.

APPLICATION EXAMPLES:

Fryer cleaning :



Applications beyond fryers:



Reach for Hoods

Leverage for Griddles

Hard to Reach Cleaning

Hot Surface Cleaning