



Product Description

The Niagara™ Griddle Pad 46N is a heavy-duty open construction scouring pad made from synthetic fibers, minerals, and resin. It is designed to be used for cleaning flat top griddles.

Special Features

- Tough, non-rusting and resilient high-quality synthetic fibers to provide long lasting usage
- Abrasive minerals selected to provide remarkable scouring for griddle cleaning
- 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
- Aggressive, heavy duty and open pad construction to provide fast cleaning and multiple uses, resist clogging, and rinse clean easily
- Heat resistant pad to allow for cleaning griddle at operating temperature throughout the day

Applications

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

Use for cleaning, scouring, and polishing griddle surface.

General Use Directions

The pad can be used wet or dry on griddles at operating temperature up to 350°F.

For use with the 461 Griddle Cleaning System, the pad is sandwiched between a Scotch-Brite™ Griddle Pad Holder 461 and a Niagara™ Griddle Screen 200.

Quick Links

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

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

1. Place a griddle screen on griddle surface, pad on top of the screen, and then the griddle pad holder on top of the pad. Apply desired pressure evenly and scrub griddle surface in circular motion.
2. Wipe off griddle surface with clean, damp cloth.
3. 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. Do not roll pad, place it 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 | Grey |

Precautionary Summary



IMPORTANT NOTE

Do not use on polished or easily scratched 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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Commercial Solutions

3M Center, Building 220-12E-04
St. Paul, MN 55144

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