

**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 3M™ Kitchen Cleaning Pad 35-BLK is a medium duty general purpose scouring pad made from high quality fibers, mineral, and resin. It is designed to be used for everyday cleaning of most cooking utensils and equipment.

Special Features

- Non-rusting and resilient high-quality synthetic fibers to provide pad durability and long-lasting usage
- 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

Applications

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

Use for cleaning, scouring, and scrubbing cookware (fry baskets, baking pans), kitchen utensils and equipment, kitchen surfaces, heavily baked-on food, floors, counters and maintenance equipment.

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	5.0 inches
Width	3.0 inches
Color	Black

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.

Technical Information

Technical information and data, recommendations, and other statements provided by 3M are based on information, tests, or experience which 3M believes to be reliable, but the accuracy or completeness of such information is not guaranteed. Such technical information and data are intended for persons with knowledge and technical skills sufficient to assess and apply their own informed judgment to the information. The typical values shown should not be used for the purpose of specification limits. If you have questions about this Product, contact the **Customer Service Department at 1-800-698-4595**.

Product Use

Many factors beyond 3M's control and uniquely within user's knowledge and control can affect the use and performance of a 3M product in a particular application. Given the variety of factors that can affect the use and performance of a 3M product, user is solely responsible for evaluating the 3M product and determining whether it is fit for a particular purpose and suitable for user's method of application.

Warranty

3M warrants that each 3M product will be free from defects in material and manufacture for 90 days from the date of purchase from 3M's authorized distributor. 3M MAKES NO OTHER EXPRESS OR IMPLIED WARRANTIES, INCLUDING ANY IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE.

Limited Remedy

If a 3M product does not conform to this warranty, the sole and exclusive remedy is, at 3M's option, replacement of the 3M product or refund of the purchase price.

No Extension of Warranty

In the case of an approved warranty claim, the replacement Product will carry only the remaining term of the original warranty period.

Limitation of Liability

Except where prohibited by law, 3M will not be liable for any loss or damage arising from the 3M product, whether direct, indirect, special, incidental or consequential, regardless of the legal theory asserted.

Commercial Solutions

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