Niagara™ Griddle Screen 200N

Technical Data Sheet Revision A, <u>March 2020</u>



Product Description

The Niagara[™] Griddle Screen 200N is a flexible and open construction screens made from synthetic fabric backing, abrasive minerals, and resin. It is designed to be used for heavy-duty cleaning such as carbonized grease and food build-up on flat top griddles.

Special Features

- High quality synthetic fabric backing to provide long lasting usage
- Abrasive minerals selected to provide remarkable scouring for griddle cleaning
- Aggressive, heavy duty and open screen construction to provide fast cleaning and multiple uses, resist clogging, and rinse clean easily
- Heat resistant screen 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, especially carbonized grease and food build-up.

General Use Directions

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

The screen is an integral part of the 461 Griddle Cleaning System and effective when using with Niagara™ Griddle Pad 46N.

- 1. Place screen on griddle surface and then place a Niagara™ Griddle Pad 46 on top of the screen.
- 2. Use griddle pad holder such as Scotch-Brite™ Griddle Pad Holder 461 or others to hold the screen and pad together, apply desired pressure evenly and scrub griddle surface in circular motion.

Quick Links

Food Service Website Safety Data Sheets (SDS) Some of these links lead to web-based resources that are not product-specific

- 3. Wipe off griddle surface with clean, damp cloth.
- 4. Clean screen and pad as necessary after use.

Screen Cleaning Instructions

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

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

Screen Cleaning by Hand

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

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

Screen Cleaning by Dishwasher

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

Product Specifications

Length	5.5 inches
Width	4.0 inches
Color	Brown

Precautionary Summary

important note

Do not use on polished or easily scratched surfaces



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Health and Safety

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 <u>3M.com/SDS</u>, 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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