



Product Description

The Scotch-Brite™ Heavy Duty Gray Cleaning Pad 901 is a heavy-duty open construction scouring pad made from synthetic fibers, abrasive minerals, and resin. It is designed to be used for cleaning stubborn food soils.

Special Features

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

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.

General Use Directions

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 350°F.

Quick Links

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

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

1. Attach pad to the Scotch-Brite™ Fryer and Kitchen Cleaning Tool 905. (Refer to Scotch-Brite™ Fryer and Kitchen Cleaning Tool 905 Technical Data Sheet for instructions).
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, damp cloth.

Pad Cleaning Instructions

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

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 food soil and grease.

Pad Cleaning by Hand

1. Spray or rinse off excess food debris and grease from pad using a dish sprayer or sink faucet.
2. Wash 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 pad. Shake 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

Total length	6.0 inches
Pad length	5.0 inches
Pad width	3.0 inches
Pad insert	1.0 inch
Color	Gray

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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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.

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Commercial Solutions

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