

Scotch-Brite™

Quick Clean Griddle Liquid No. 700, No. 701

Technical Data

April 2008

Description:

The Scotch-Brite™ Quick Clean Griddle Liquid is a ready-to-use food service griddle cleaning liquid intended for use with the Scotch-Brite™ Quick Clean Griddle Cleaning System. The system includes:

- Scotch-Brite™ Quick Clean Griddle Liquid No. 700-40 (pre-measured packets) or Scotch-Brite™ Quick Clean Griddle Liquid No. 701 (Quart bottles)
- Scotch-Brite™ Griddle Polishing Pad No. 46
- Scotch-Brite™ Multi-Purpose Pad Holder No. 405-R
- Scotch-Brite™ Squeegee No. 410

Special Features:

- Effectively removes baked-on food and cooking oil from griddles.
- One-step cleaning. No rinse necessary.
- All chemical components are G. R. A. S. listed ("Generally Recognized as Safe" as complied by FDA).
- Designed for use on medium-hot griddles (300 - 350°F.)—saves cool-down time.
- Does not contain caustic soda or caustic potash.

Applications:

The Scotch-Brite™ Quick Clean Griddle Liquid is used to remove baked-on food from hot griddles.

Check your manufacture's warranty on your griddle before using.

* For Chromium-plated or mirror-finish griddles use The

Scotch-Brite™ All Purpose Scouring Pad No. 9488R in place of the Scotch-Brite™ Griddle Polishing Pad No. 46.

Packaging:

No. 700-40: 3.2 fl. oz. per packet, 40 packets per case

No. 701: 1 quart (32 fl. oz.) per bottle, 4 bottles per case

General Use Directions:

1. Scrape the griddle with a spatula to remove loose food debris.
2. Attach Scotch-Brite™ Griddle Polishing Pad No. 46* to Scotch-Brite™ Multi Purpose Pad Holder No. 405-R.
3. Pour 2 to 4 ounces (depends on size of griddle) of the liquid evenly over medium-hot griddle (300-350°F or 149-177°C).
4. Immediately spread liquid around the griddle using the Scotch-Brite™ Griddle Polishing Pad No. 46 on the Scotch-Brite™ Multi Purpose Pad Holder No. 405-R. Use moderate pressure to scour away burnt-on food soil.
5. Move liquid into the grease trap using the Scotch-Brite™ Squeegee No. 410.
6. For heavily soiled griddles, you may need additional liquid. Repeat step 2, 4, and 5 if necessary.
7. Turn the griddle off. Wipe down the surface using a thick, wet cloth. To avoid contact with steam, move the wet cloth using the long-handled Scotch-Brite™ Multi Purpose Pad Holder No. 405-R.
8. Season griddle with a thin coating of liquid shortening. Wipe off excess seasoning with a dry cloth.

9. Thoroughly rinse pad, pad holder and squeegee. Apply new pad after 3-4 cleanings or when pad is no longer effective at scouring.

Coverage:

2 to 4 ounces per application, depending upon the griddle size.

Storage:

Store above 40°F or 4°C.

Troubleshooting Guide

Refer to troubleshooting guide below.

Product Specifications:

(Typical Values)

1. pH: 11.5
2. Flash Point: NA
3. Solubility in water: Complete
4. Specific Gravity: 1.3
5. Boiling Point: 248°F
6. Appearance: Yellow-orange liquid
7. Fragrance: None

Precautionary Summary:

- Test pad in an inconspicuous area using light pressure before use on griddle surfaces.
- Eye Contact: Moderate eye irritant.
- Skin Contact: Mild skin irritant.
- Inhalation: No effects expected.
- Refer to product Material Safety Data Sheet (MSDS 09-2779-8) for specific health hazards, first aid and precautionary information.

KEEP OUT OF THE REACH OF CHILDREN.

Troubleshooting Guide

Problem

Streaking, white haze or brown haze after cleaning

Cause

Griddle too hot.

Solution

Repeat the wipe down with a very wet towel using the long-handled Scotch-Brite™ Multi Purpose Pad Holder No. 405-R to move the towel.

Seasoning oil turns brown on the griddle after cleaning.

Time between using the squeegee and wipe down is too long.

Remove the darkened oil with a wet terrycloth towel held with long-handled Scotch-Brite™ Multi Purpose Pad Holder No. 405-R, then season the griddle with fresh oil using a clean Scotch-Brite™ Griddle Polishing Pad No. 46* to spread oil evenly.

Food sticks after cleaning.

Griddle not properly seasoned.

a) Season the griddle with 2 to 4 ounces of cooking or frying oil spreading evenly over the entire griddle using a clean Scotch-Brite™ Griddle Polishing Pad No. 46* and the Scotch-Brite™ Multi Purpose Pad Holder No. 405-R.

b) If the griddle is to be put into service immediately, season at 300-350°F and let the oil penetrate into the highly cleaned griddle before starting to cook again.

c) If the griddle is to be left overnight after cleaning and seasoning, make sure the oil penetrate while the griddle is hot, then cool down.

Premature wear or degradation of the Scotch-Brite™ Griddle Polishing Pad No. 46.

Griddle is too hot.

a) The Scotch-Brite™ Griddle Polishing Pad No. 46 is designed to be used at temperatures not to exceed 400°F.

b) Always clean the griddle at temperatures between 300-350°F.

c) A surface temperature thermometer is recommended to verify that the temperature range is needed.

3M Branch Sales Offices

ANCHORAGE

11151 Calaska Circle
Anchorage, AK 99515
Telephone: 907/522-5200
Facsimile: 907/522-1645

HONOLULU

4443 Malaai Street
Honolulu, HI 96818
Mail to: P.O. Box 30048
Honolulu, HI 96820
Telephone: 808/422-2721
Facsimile: 808/422-9557

CONTINENTAL UNITED STATES

Customer Service Department
3M Center Building 235-2E-81
St. Paul, MN 55144-1000
Order Entry: 800/852-9722
Facsimile: 800/447-0408

CANADA

1840 Oxford Street East
London, Ontario, Canada
N5V 3G2
Mail to: P.O. Box 5757
London, Ontario, Canada
N6A 4T1
Telephone: 800/364-3577
Facsimile: 800/479-4453

Important:

The information provided in this report is believed to be reliable; however, due to the wide variety of intervening factors, 3M does not warrant that the results will necessarily be obtained. All details concerning product specifications and terms of sale are available from 3M.



Building and Commercial Services Division

St. Paul, MN 55144-1000
1-800-698-4595
www.3M.com/foodservice
www.3M.com/commcare

3M and Scotch-Brite are trademarks of 3M.
© 3M 2008. All rights reserved.
04/08 DMR #509843