

Scotch-Brite™

General Purpose Scouring Pad 96, 96-20 and 96CC

Technical Data

September 2011

Description:

The Scotch-Brite™ General Purpose Scouring Pad 96, 96-20 and 96CC is a medium duty scouring hand 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:

Use for cleaning, scouring, and scrubbing cookware, kitchen utensils and equipment, kitchen surfaces, heavily baked-on food, floors, stairways, walls, railings, desks, counters and maintenance equipment.

Packaging:

Each pad is printed with the Scotch-Brite brand on one side.

96
60 Pads/Case (20 Pads/Box, 3 Boxes/Case)

96-20
20 Pads/Case

96CC
10 Pads/Pack, 6 Packs/Case

General Use Directions:

The 96 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:

Cleaning pad provides multiple uses. Used and/or worn-out pads can be disposed of in regular kitchen trash.

Pads can be rinsed with warm 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 imbedded 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 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 of the pad are exposed to washing.
3. After washing, take pad out of dishwasher and allow to air dry.

Product Specifications: (Typical Values)

1. Size:

Pad length: 9.0 inches

Pad width: 6.0 inches

Pad thickness: 0.4 inch
2. Color: Green

Precautionary Summary:

- Not recommended for use on polished or easily scratched surfaces. (Test on an inconspicuous area prior to use.)



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