



Product Description

The Scotch-Brite™ Extra Heavy-Duty Pot n' Pan Scour Pad 88, and 88CC is a thick open mesh construction scouring pad for extra heavy-duty cleaning. Rinses out easily, doesn't splinter or rust. Hand-sized pad for convenience. Made with tough fibers, abrasives, and resin.

Special Features

- HACCP International certified as fit for purpose and food safe. <http://haccp-international.com/>
- Aggressive scouring pad for heavy duty cleaning jobs
- Quickly removes stubborn dirt and grime from kitchen and maintenance equipment.
- Removes heavily encrusted baked-on food from pots and pans.
- **Fiber:** Non-rusting and durable synthetic fibers that are crimped and heat set to develop a strong open web.
- **Mineral:** Abrasive minerals selected to provide superior scouring, cleaning, and scrubbing. Mineral particles are evenly distributed throughout the pad to help ensure effective, consistent, and long-lasting performance throughout the life of the pad.
- **Resin:** High quality bonding resin system designed to provide resistance to degradation from exposure to hot water, detergents and normal cleaning liquids.

Applications

Removal of heavy food soil deposits on pots, pans, and cooking equipment. Can also be used for heavy-duty cleaning of maintenance equipment. Use in place of metal scouring balls.

General Use Directions

The pad can be used wet or dry.

1. Hold the pad with one hand.
2. Place either side of the pad against the surface to be cleaned, apply the desired pressure, and scrub the area in a circular motion.
3. Rinse off the scrubbed areas with clean water or wipe them off with a clean, damp cloth.
4. Clean pad as necessary after use.

Quick Links

[Resource Library](#)
[Safety Data Sheets \(SDS\)](#)
[Video Library](#)

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

Pad Cleaning Instructions

Periodic cleaning of the Scotch-Brite™ Extra Heavy-Duty Pot n' Pan Scour Pad 88 allows it to be used multiple times. Used and/or worn-out pads can be disposed of in the 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 the 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, such as cheese, from pad by hand.
 - a. If desired, soak pad in sanitizer solution
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.

Pad Cleaning by Dishwasher

1. Spray off or rinse excess food debris from pad using dish sprayer or sink faucet. Remove embedded 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

Size

Length: 5 in. (127 mm)

Width: 3 in. (89 mm)

Color: Dark Blue

Precautionary Summary

- Do not use on polished or easily scratched surfaces. Please use one of our other Scotch-Brite™ Professional cleaning solutions. Find the correct one here. www.3M.com/foodservice

Scotch-Brite™ Extra Heavy-Duty Pot n' Pan Scour Pad

88, 88C

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

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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.

Commercial Solutions

3M Center, Building 220-12E-04
St. Paul, MN 55144

1-800-328-0033
[3M.com/foodservice](https://www.3m.com/foodservice)

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