Technical Data

Scotch-Brite™ Griddle Screen 200CC

Description

The Scotch-Brite™ Griddle Screen 200 is a flexible and open construction screen 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

- Test in an inconspicuous area prior to use.
- Use for cleaning, scouring, and polishing griddle surface, especially carbonized grease and food build-up.

Packaging

20 Screens/Pack, 10 Packs/Case

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 Scotch-Brite™ Griddle Pad 46.

- Place screen on griddle surface and then place a Scotch-Brite[™] Griddle Pad 46 on top of the screen.
- 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.
- 3. Wipe off griddle surface with clean, damp cloth.
- 4. Clean screen and pad as necessary after use.

Pad Cleaning Instructions

Cleaning screen provides multiple uses. Used and/or worn-out screen 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

- Spray or rinse excess food debris from screen using a dish sprayer or sink faucet.
- Wash the screen in soapy water to remove any remaining food debris and grease. Remove embedded food debris from the screen by hand.
- 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.

Product Specifications

(Typical Values)

1. Size:

Screen length: 5.5 inches Screen width: 4.0 inches

2. Color: Brown

Precautionary Summary

Do not use on polished or easily scratched surfaces.



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