

# Scotch-Brite™

## Griddle Polishing Pad 46, 46-20 and 46CC

### Technical Data

July 2012

#### Description:

The Scotch-Brite™ Griddle Polishing Pad 46, 46-20 and 46CC is a heavy duty open construction scouring pad made from synthetic fibers, minerals, and resin. It is designed to be used for cleaning flat top griddles.

The pad is an integral part of the 461 Griddle Cleaning System.

#### Special Features:

- Tough, non-rusting and resilient high quality synthetic fibers to provide long lasting usage.
- Abrasive minerals selected to provide remarkable scouring for griddle cleaning.
- 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.
- Aggressive, heavy duty and open pad construction to provide fast cleaning and multiple uses, resist clogging, and rinse clean easily.
- Heat resistant pad 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.

#### Packaging:

46: 20 Pads/Box, 3 Boxes/Case  
46-20: 20 Pads/Case  
46CC: 10 Pads/Pack, 6 Packs/Case

#### General Use Directions:

The pad can be used wet or dry on griddles at operating temperature up to 350°F.

For use with the 461 Griddle Cleaning System, the pad is sandwiched between a Scotch-Brite™ Griddle Pad Holder 461 and a Scotch-Brite™ Griddle Screen 200.

1. Place a griddle screen on griddle surface, pad on top of the screen, and then the griddle pad holder on top of the pad. Apply desired pressure evenly and scrub griddle surface in circular motion.
2. Wipe off griddle surface with clean, damp cloth.
3. Clean pad as necessary after use.

#### Pad Cleaning Instructions:

Cleaning pad provides multiple uses. Used and/or worn-out pad 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 soil and grease.

#### Pad Cleaning by Hand

1. Spray or rinse 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 the pad by hand.
3. Rinse pad with clean water. Make sure no food debris is left on the pad. Shake excess water from the pad and allow to air dry.

If desired, soak pad in sanitizer solution. After soaking, shake excess solution from the pad, rinse and allow to air dry.

#### Pad Cleaning by Dishwasher

1. Spray or rinse excess food debris from pad using a dish sprayer or sink faucet.
2. Place the pad 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: 5.25 inches  
  
Pad width: 4.0 inches  
  
Pad thickness: 0.6 inch
2. Color: Gray

#### Precautionary Summary:

- Do not use on polished or easily scratched surfaces.



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DMR 805406