



Product Description

The 3M™ Scotch-Brite™ Stainless Steel Scrubber 83, and 84, 84CC are stainless steel scrubber balls wound together using a single coiled stainless-steel wire strand. The wire strand is made from high quality AISI 410 series stainless steel grade. The scrubbers are designed for tough kitchen cleaning jobs.

Special Features

- Single wire strand construction to eliminate multiple ends
- High quality grade stainless steel to withstand breakage under normal usage and provide durability and corrosion resistance from exposure to hot water, detergents and normal cleaning liquids

Applications

Always test in an inconspicuous area of the surface to be cleaned prior to first use.

Use for cleaning, scouring, and scrubbing:

- Pots, pans, baking dishes, broiler pans, grills and ovens

General Use Directions

The scrubber can be used wet or dry

1. Hold scrubber with one hand.
2. Place scrubber against the surface to be cleaned, apply desired pressure and scrub the area in circular motion.
3. Rinse off scrubbed areas with clean water.
4. Clean scrubber as necessary after use.

Quick Links

[Food Service Website](#)
[Safety Data Sheets \(SDS\)](#)

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

Scrubber Cleaning Instructions

Proper cleaning of the scrubber provides multiple uses and will help extend its life. Used and/or worn-out scrubbers can be disposed of in regular kitchen trash.

Scrubbers can be rinsed with warm or hot water or soaked in a cleaning solution to dissolve caked-on soil and grease.

Scrubber Cleaning by Hand

1. Spray or rinse off excess food debris from scrubber using a dish sprayer or sink faucet.
2. Wash the scrubber in soapy water to remove any remaining food debris and grease. Remove embedded food debris from scrubber by hand.
3. Rinse the scrubber with clean water. Make sure no food debris is left in the scrubber. Squeeze excess water from the scrubber and allow to air dry.

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

Scrubber Cleaning by Dishwasher

It is recommended to clean scrubber by hand because dishwasher may not be able to remove food debris that lodged inside the scrubber.

Product Specifications

Scrubber 83	1.25 ounces, 35 grams
Scrubber 84 and 84CC	1.75 ounces, 50 grams

Precautionary Summary

IMPORTANT NOTE

Do not use on polished or easily scratched surfaces

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

Technical information and data, recommendations, and other statements provided by 3M are based on information, tests, or experience which 3M believes to be reliable, but the accuracy or completeness of such information is not guaranteed. Such technical information and data are intended for persons with knowledge and technical skills sufficient to assess and apply their own informed judgment to the information. The typical values shown should not be used for the purpose of specification limits. If you have questions about this Product, contact the **Customer Service Department at 1-800-698-4595**.

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.

Warranty

3M warrants that each 3M product will be free from defects in material and manufacture for 90 days from the date of purchase from 3M's authorized distributor. 3M MAKES NO OTHER EXPRESS OR IMPLIED WARRANTIES, INCLUDING ANY IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE.

Limited Remedy

If a 3M product does not conform to this warranty, the sole and exclusive remedy is, at 3M's option, replacement of the 3M product or refund of the purchase price.

No Extension of Warranty

In the case of an approved warranty claim, the replacement Product will carry only the remaining term of the original warranty period.

Limitation of Liability

Except where prohibited by law, 3M will not be liable for any loss or damage arising from the 3M product, whether direct, indirect, special, incidental or consequential, regardless of the legal theory asserted.

Commercial Solutions

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

1-800-698-4595
[3M.com/Foodservice](https://www.3M.com/Foodservice)

© 3M 2020. All rights reserved.
3M and Scotch-Brite are trademarks of 3M.
Used under license in Canada.
All other trademarks are property of their respective owners.
Revision C, March 2020 Please recycle.

3M Science.
Applied to Life.™

Mouser Electronics

Authorized Distributor

Click to View Pricing, Inventory, Delivery & Lifecycle Information:

3M:
7100083743