



Quick Links

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

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

Product Description

The Scotch-Brite™ Quick Clean Griddle Liquid is a ready-to-use flat top griddle cleaning liquid intended for use with the Scotch-Brite™ Quick Clean Griddle Cleaning System. The system includes:

- Scotch-Brite™ Quick Clean Griddle Liquid 700-40 (pre-measured packets) or Scotch-Brite™ Quick Clean Griddle Liquid 701 (Quart bottles)
- Scotch-Brite™ Quick Clean Heavy Duty Griddle Pad 746
- Scotch-Brite™ Multi-Purpose Pad Holder 405-R
- Scotch-Brite™ Squeegee 410

Special Features

- Effectively removes baked-on food and cooking oil from griddles.
- No rinse necessary.
- All chemical components are G. R. A. S. listed ("Generally Recognized as Safe" as compiled by FDA).
- Designed for use on medium-hot griddles (300 - 350°F). Saves cool-down time.
- Does not contain caustic soda or caustic potash.

Applications

The Scotch-Brite™ Quick Clean Griddle Liquid is used to remove baked-on food from hot griddles.

Check your manufacturer's warranty on your griddle before using.

*** For Chromium-plated or mirror-finish griddles use the Scotch-Brite™ Non-Stick Cookware Cleaning Pad 9000 in place of the Scotch-Brite™ Quick Clean Heavy Duty Griddle Pad 746.**



This product meets the Green Seal™ standard for industrial and institutional cleaners based on its reduced human and environmental toxicity and reduced volatile organic compound content, with skin and eye irritation and acute toxicity met at the as-used dilution.

Packaging

700-40: 3.2 fl. oz. per packet, 40 packets per case
701: 1 quart (32 fl. oz.) per bottle, 4 bottles per case

General Use Directions

1. Scrape the griddle with a spatula to remove loose food debris.
2. Attach Scotch-Brite™ Quick Clean Heavy Duty Pad 746* to Scotch-Brite™ Multi-Purpose Pad Holder 405-R.
3. Pour 2 to 4 ounces (depends on size of griddle) of the liquid evenly over medium-hot griddle (300-350°F or 149-177°C).
4. Immediately spread liquid around the griddle using the Scotch-Brite™ Quick Clean Heavy Duty Griddle Pad 746* on the Scotch-Brite™ Multi-Purpose Pad Holder 405-R. Use moderate pressure to scour away burnt-on food soil.
5. Move liquid into the grease trap using the Scotch-Brite™ Squeegee 410.
6. For heavily soiled griddles, you may need additional liquid. Repeat step 2- 5 if necessary.
7. Turn the griddle off. Wipe down the surface using a thick, wet cloth. To avoid contact with steam, move the wet cloth using the long-handled Scotch-Brite™ Multi-Purpose Pad Holder 405-R.
8. Season griddle with a thin coating of cooking oil. Wipe off excess oil with a dry cloth.
9. Thoroughly rinse pad, pad holder and squeegee. Apply new pad after 3-4 cleanings or when pad is no longer effective at scouring.

Improper use may result in altered product performance and may increase the risk of health effects.

Coverage

2 to 4 ounces per application, depending upon the griddle size.

Storage

Store above 40°F or 4°C.

Troubleshooting Guide

Refer to troubleshooting guide below.

Personal Protection Equipment (PPE) Recommendation:

Refer to SDS for detailed PPE guidance.

Waste Disposal Method:

Incinerate unused product in an industrial or commercial facility in the presence of a combustible material. As a disposal alternative, discharge small quantities of less than 5 gallons (20 liters) to a municipal or industrial waste water treatment system. Rinse empty quart container with water and recycle (No. 2 HDPE), or dispose of empty pouch in trash.

Precautionary Summary

For other soft surfaces or easily scratched surfaces, test in an inconspicuous area using light pressure before use on these surfaces.

Health and Safety

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 1-800-852-9722**.

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

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