3M Science. Applied to Life.™

Scotch-Brite™ PROFESSIONAL

Scotch-Brite™ Fryer and Kitchen Cleaning Tool

Help make stubborn grease your simplest task of the day

The toughest jobs in the kitchen have just met their match.



Finally, a better angle on commercial cooking equipment cleaning.

The universal **Scotch-Brite™ Fryer and Kitchen Cleaning Tool** is designed to make cleaning a variety of commercial kitchen surfaces faster. It features an extended reach, can withstand high temperatures and is very versatile with multiple pad options, positions and applications.



Scotch-Brite™ Fryer and Kitchen Cleaning Tool 905

- Lightweight and durable
- Adjusts to three different positions
- Pads lock into place and can be quickly removed

Scotch-Brite™ Heavy Duty Gray Cleaning Pad 901

- Features an aggressive abrasive
- Thick, open web design is ideal for cleaning open vat-style fryers
- HACCP International certified

Scotch-Brite™ Low Scratch Blue Cleaning Pad 903

- Features a low-scratching abrasive
- Thin web design is ideal for cleaning tube-style fryers
- HACCP International Certified

Scotch-Brite™ Medium Duty Green Cleaning Pad 902

- Features a polishing abrasive
- Thin web design is ideal for cleaning tube-style fryers
- HACCP International certified

A versatile cleaning tool engineered for every angle

Three powerful positions to clean multiple surfaces



Extended position

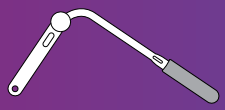


Longer reach

Go the distance easily. When the handle is used in the fully extended position, hard-to-reach areas are no longer a challenge. This position also keeps your hands as far away from potential hot spots as possible while delivering the leverage you need. Perfect for deep fryers and hoods.



Right position

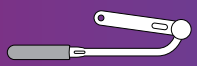


Hard spots

Don't bend over backward trying to get to those hard-to-reach areas. The Fryer and Kitchen Cleaning Tool does it for you. In the second position, getting to those traditionally difficult spots is a snap. No more awkward bending and twisting to get the job done. Works great on ovens.



Acute position



Power scrubbing

The third position allows you to put a little elbow grease on oil and carbon buildup. The handle angle lets you put the pressure on while keeping your hand away from the heat. Ideal for all types of grills and flattops.



Adjustable and versatile

Cleaning beyond fryers

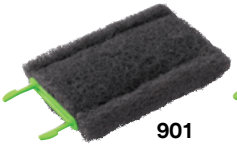
The Scotch-Brite™ Fryer and Kitchen Cleaning Tool goes beyond fryer cleaning. It adjusts to three positions to provide leverage for hard-to-reach areas on fryers and other flat surfaces.

Ordering information

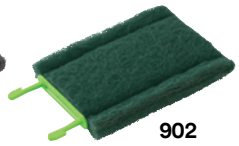
Scotch-Brite™ Fryer and Kitchen Cleaning Tool



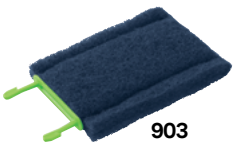
905



901



902



903

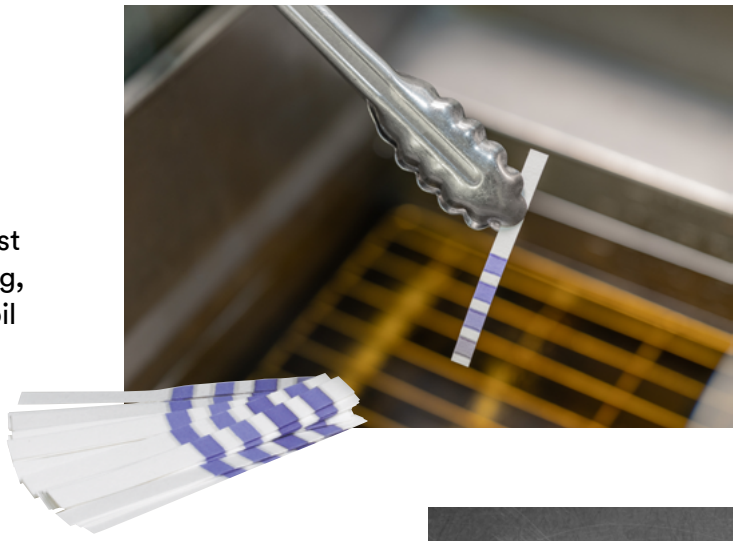
No.	Description	Qty/Case	UPC
905	Scotch-Brite™ Fryer and Kitchen Cleaning Tool	1 tool/case	500-51125-85709-8
901	Scotch-Brite™ Heavy Duty Gray Cleaning Pad	6 pads/case	500-48011-59987-3
902	Scotch-Brite™ Medium Duty Green Cleaning Pad	6 pads/case	500-48011-59988-0
903	Scotch-Brite™ Low Scratch Blue Cleaning Pad	6 pads/case	500-48011-59989-7

As your kitchen gets cleaner, now keep your oil quality just as clear

3M™ Oil Quality Test Strips

Other than food cost, frying oil is one of the biggest expenses in a commercial kitchen. Frequent testing, filtering and cleaning is the best way to preserve oil quality and reduce costs.

- Easy to use, easy to read and eliminates guesswork
- Helps maintain high quality of fried foods
- Helps save money by preventing premature oil disposal
- Use with animal or vegetable or A/V blend oils
- Each test strip features four bands that change color from blue to yellow as the level of FFA increase in your oil
- Potential for first year savings of 50% or more with oil strips versus electronic fryer oil testing devices.*





No.	Description	Range	Qty/Case	UPC
1004	3M™ Oil Quality Test Strips	Standard (measure up to 7% FFA)	40 strips/bottle, 4 bottles/case	500-48011-25851-0
1005	3M™ Low Range Oil Quality Test Strips	Low (measure up to 2.5% FFA)	40 strips/bottle, 4 bottles/case	500-48011-26416-0

3M

Commercial Branding and Transportation

3M Center, Building 223-2N-20
St. Paul, MN 55144-1000 USA
1-800-698-4595
www.3M.com/foodservice

*One test strip used per day. Results may vary.

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