3M Food Service Business Scotch-Brite<sup>TT</sup> Fryer and Kitchen Cleaning Tool



### Leverage the power of versatility

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



### Finally, a better angle on fryer cleaning.

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

#### Scotch-Brite<sup>™</sup> 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<sup>™</sup> **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<sup>™</sup> Low Scratch Blue Cleaning Pad 903

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

#### Scotch-Brite<sup>™</sup> **Medium Duty** Green Cleaning Pad 902

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

# The first kitchen cleaning tool that **adjusts** to the task.

#### Three powerful positions to clean multiple surfaces



#### Longer reach

**Extended position** 



Go the distance safely and 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





#### 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.



#### Ordering information

Catalog #:	Description:	Qty/Case:	UPC:
905	Scotch-Brite <sup>∞</sup> Fryer and Kitchen Cleaning Tool	1 tool/case	500-51125-85709-8
901	Scotch-Brite <sup>∾</sup> <b>Heavy Duty</b> Gray Cleaning Pad	6 pads/case	500-48011-59987-3
902	Scotch-Brite <sup>∞</sup> <b>Medium Duty</b> Green Cleaning Pad	6 pads/case	500-48011-59988-0
903	Scotch-Brite <sup>∞</sup> <b>Low Scratch</b> Blue Cleaning Pad	6 pads/case	500-48011-59989-7

#### **Related product**

**Ordering information** 

### The benefits of a **better system**



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.

- $\cdot$  Easy to use, easy to read and eliminates guesswork
- $\cdot$  Helps keep fried food quality high
- Helps save money by preventing the premature disposal of shortening
- $\cdot$  Measures fatty free acids (FFA)

Catalog #:	Description:	Range	Qty/Case:	UPC:	
1010	3M <sup>™</sup> Oil Quality Test Strips Kit	Standard (measure up to 7% FFA)	40 strips/bottle, 1 bottle/kit, 10 kits/case	500-48011-05510-2	
1004	3M <sup>™</sup> Oil Quality Test Strips	Standard (measure up to 7% FFA)	40 strips/bottle, 4 bottles/case	500-48011-25851-0	
1024	3M <sup>™</sup> Oil Quality Test Strips	Standard (measure up to 7% FFA)	40 strips/bottle, 4 bottles/box, 6 boxes/case	500-48011-19890-8	11
1005	3M <sup>™</sup> Low Range Oil Quality Test Strips	Low (measure up to 2.5% FFA)	40 strips/bottle, 4 bottles/case	500-48011-26416-0	

To learn more, visit www.3M.com/foodservice

#### Building and Commercial Services Division

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