

## 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™ Fryer and Kitchen Cleaning Tool 905 is a versatile tool designed to clean hard to reach areas and provide ease of cleaning deep fryers and other surfaces in the kitchen. It is made from strong and durable materials to withstand heat, common kitchen and harsh fryer cleaning applications. The tool can be adjusted to three different positions to provide ease of cleaning angled surfaces and tight spaces.

The tool is designed to be used with any of the following:

- Scotch-Brite™ Heavy Duty Gray Cleaning Pad 901
- Scotch-Brite™ Medium Duty Green Cleaning Pad 902
- Scotch-Brite™ Low Scratch Blue Cleaning Pad 903

## Special Features

- Designed to reach and clean tight spaces, gaps, and hard to reach areas of fryers
- Adjustable to three different positions to provide leverage for cleaning various surfaces and hard to reach areas in fryers
- Easy to use and maneuver for leverage
- Ideal for cleaning most fryers and other flat surfaces
- Heat resistant, durable, and long lasting

## Applications

Use with Scotch-Brite™ Cleaning Pad 901, 902, and 903, the tool is versatile for cleaning, scouring, and scrubbing fryers; cookware; kitchen utensils and equipment; kitchen surfaces; heavily baked-on food; floors; stairways; walls; railings; desks; counters; and maintenance equipment.

## General Use Directions

**NOTE:** The tool is not intended to come into direct contact food. For fryer cleaning applications, ensure that the fryer is drained of oil before cleaning, and that the fryer is wiped clean or rinsed after cleaning and before refilling with oil.

**NOTE:** The spatula blade (Fig. 1) is not intended to be used as a scraper. It could get dented or bent and therefore impedes the attachment of the cleaning pad to the tool.

The Scotch-Brite™ Fryer and Kitchen Cleaning Tool must be attached to one of the Scotch-Brite™ Cleaning Pads 901, 902, and 903 as a scouring substrate to provide effective cleaning.

The tool can withstand heat up to 350°F.

Frying Cleaning Tool can be adjusted to three different positions.

### Extended Position



### Right Position



### Acute Position



### Attach cleaning pad to the tool.

1. Select cleaning pad for desired application. Insert spatula blade (Fig. 1) of the tool into cleaning pad's insert gap (Fig. 2) and push the pad insert all the way until locking tabs (Fig. 3) are totally in locked position (Fig. 4).

(Fig. 1) Spatula blade



(Fig. 2) Insert gap



(Fig. 3) Locking tabs



(Fig. 4) Totally locked position



- Adjust the tool to desired position by pressing and holding the two adjustment buttons (Fig. 5) on the handle of the tool with thumb and index finger while moving the handle either forward or backward to the next locked position.

(Fig. 5) Adjustable buttons



- To use the tool, apply desired pressure evenly and scrub surface in back and forth motion.
- Wipe off scrubbed surface with clean, damp cloth or according to your cleaning procedure.
- To remove cleaning pad from tool, press and hold the two locking tabs (Fig. 6) of the cleaning pad insert using thumb and index finger and then pull either the tool or cleaning pad backward to separate them apart.

(Fig. 6) Locking tabs



- Clean the tool as necessary after use.

## Pad Cleaning Instructions

**NOTE:** It is recommended to hang the tool after it is cleaned to drain out potential water remaining inside the tool handle.

The tool can be rinsed using dish sprayer, sink faucet or dishwasher. It can be rinsed with warm or hot water or soaked in a cleaning solution to dissolve caked-on food soil and grease.

## Tool Cleaning by Hand

- Spray or rinse off excess food soil and grease from tool using a dish sprayer or sink faucet.
- Scrub and wash tool in soapy water to remove any remaining food soil and grease.
- Rinse tool with clean water. Make sure no food soil and grease is left on the tool. Wipe excess water from tool and hang it.

If desired, soak tool in sanitizer solution. After soaking, rinse, wipe, and hang it.

## Tool Cleaning by Dishwasher

- Spray off or rinse excess food soil and grease from tool using dish sprayer or sink faucet.
- Place tool in dishwasher and make sure tool is exposed to washing.
- After washing, take tool out of dishwasher and hang it.

## Product Specifications

Length	18 inches
Width	2.25 inches
Weight	294 grams, 10.4 ounces
Color	Black handle; silver spatula blade

## Precautionary Summary

### **i** IMPORTANT NOTE

Do not use pad attached to tool on polished or easily scratched surfaces

Do not use tool spatula blade as a scraper

Do not use tool for any other unintended applications

## 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.

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