



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 Niagara™ General Purpose Scouring Pad 96N, 96NCC is a medium duty scouring pad made from high quality fibers, mineral, and resin. It is designed to be used for everyday cleaning of most cooking utensils and equipment.

Special Features

- Non-rusting and resilient high-quality synthetic fibers to provide pad durability and long-lasting usage
- Abrasive minerals selected to provide superior scouring for common cleaning jobs
- Abrasive mineral particles evenly distributed throughout the pad to help ensure effective, consistent, and long-lasting performance throughout the life of the pad
- High quality bonding resin system designed to provide resistance to degradation 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:

- Cookware, pots, pans and utensils, and heavily baked-on food
- Kitchen surfaces, kitchen and maintenance equipment
- Floors, stairways, walls, railings, desks, and counters

General Use Directions

The pad can be used wet or dry.

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

Pad Cleaning Instructions

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

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

Pad Cleaning by Hand

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

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

Pad Cleaning by Dishwasher

1. Spray off or rinse excess food debris from pad using dish sprayer or sink faucet. Remove stubborn food debris such as cheese from pad by hand.
2. Place pad in dishwasher and make sure both sides are exposed to washing.
3. After washing, take pad out of dishwasher and allow to air dry.

Product Specifications

Length	9.0 inches
Width	6.0 inches
Color	Green

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.

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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.

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Commercial Solutions

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