



Service Bulletin

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Bulletin 2013-4-A

Page 1 of 1

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SUBJECT: Abrasive Scouring Pads, Brushes

Some particularly abrasive scouring pads and grill brushes used in chain restaurants can cause permanent damage when used to clean frypots and other stainless surfaces. The damage caused by these pads and brushes is not covered by warranty.

The restaurants may have gone to these pads with the introduction of transfat-free oils, which, when caramelized on the frypot, leave residue that is much harder to remove.

It doesn't take excessive force with these pads and brushes to damage the surface of a frypot. Over time, embossed fluid level markings can be scrubbed, or essentially sanded, off, leaving a hole.

If the pad or brush being used is leaving scratch marks (see photo), it is too abrasive for the task. Over time it will damage the frypot.

Restaurant managers should be made aware of the irreparable damage these pads and brushes will cause to frypots, which is not covered by warranty.

Frymaster recommends a pad designed for use on stainless, such as Scotch-Brite or an equivalent.



Damage caused with just a small amount of scrubbing.

