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(Moderators: [Scott Sanders](#), [Jeff Friend](#))

CM Scrubber (Read 418 times)

Tim Yurkovich
WAGS member
★★★★★

CM Scrubber

Oct 6th, 2012, 4:30am
Has anyone used one of these? Opinions?

<http://www.cmscrubber.com/>

Posts: 83

C. Perry Rapier
WAGS member
★★★★★

Re: CM Scrubber

Reply #1 - Oct 6th, 2012, 9:33am

Hello Tim. I have never personally used one. But I am sure they work just fine. They have been around a long time. Some folks even collect them. Scott Sanders has got some of the old ones. What this does, I do with a plastic scrubbie, it works just fine. I'm sure someone will come on who has used or now uses these.

Posts: 23581

Scott Sanders
Moderator
★★★★★

Re: CM Scrubber

Reply #2 - Oct 6th, 2012, 10:08am

Hello Tim,

I'll look for iron just about anywhere

Thanks for the link. As Perry said, I do have a small collection of these older pot scrubbers. I use them for the big stuck on stuff and then a plastic brush and a scrubbie sponge for the final clean up. They work very well. I am glad to see that someone is making these again for use on cast iron. Where did you find the link for these??

Posts: 1300

Thanks again for posting this,
Scott

[9-03-09_046_001.jpg](#)



Scott Sanders
Moderator
★★★★★

Re: CM Scrubber

Reply #3 - Oct 6th, 2012, 10:20am

Another Picture.....same ones, different picture.

Posts: 1300

[8-14-07_002.jpg](#)



Wayne ONeil

Re: CM Scrubber

Reply #4 - Oct 6th, 2012, 11:45am

I have one, but I haven't really used it much.

Posts: 101

Tim Yurkovich
WAGS member
★★★★★

Re: CM Scrubber

Reply #5 - Oct 7th, 2012, 12:25am

Thanks for the responses.

Scott, I heard about these from a Cooks Illustrated review, which was very favorable. I have seen older ones such as yours at auctions and antique stores, but they were pretty rough looking.

I may get one, though they do seem a little pricey.

Posts: 83

Scott Sanders
Moderator
★★★★★

Re: CM Scrubber

Reply #6 - Oct 7th, 2012, 2:21am

Tim....I really like these and use them whenever they are needed. I usually get these on ebay, but will also get them at antique stores if they are not priced to high. They are not a real common find. I suppose most of them were thrown away when they got old. In my first picture, the pot scrubber on the left in the bottom row, came in the cardboard container above it. They were made for the military and called "Chain Pot Cleaning", and made by The Washburn Company in Worcester, Mass., dated Jun 1952, maybe for the Korean War. They came 12 in a container and six containers to a box. It measures 6" x 7-1/2". It's probably the newest one in the picture.

The ones with the cast iron handle on them have a piece of flexible steel riveted to the handle and the chain is attached through holes in the steel. The edge of the steel could be used to scrape off the big pieces and then the handle is lifted a bit and put in the center of the chainmail so pressure could be applied to the scrubber. It works OK, but I prefer the ones with no handle. You can ball them up and apply pressure by hand as needed. You get a better feel for what is stuck on the skillet.

As for getting one that looks a little rough, they also can be brought back to life. I usually wash mine real good in dish soap and then soak them in vinegar for a little while. That gets both the crud and the rust off of them. If you want, you can let it dry and spray a little PAM on it when you are done using it. It comes off with the next wash. The one that you posted is made out of stainless steel, so it should stay good for a long time. It really isn't too pricey when you consider it will probably never wear out and you won't have to be replacing your pot scrubbers anymore. If you find them on ebay they are sometimes more, sometimes less.

http://www.ebay.com/sch/i.html?_from=R40&_trksid=m570.l2736&_nkw=Cast+Iron+Pot+Scrubber

I guess I've rambled enough...hope this helped.

Scott

Tim Yurkovich

WAGS member



Posts: 83

Re: CM Scrubber

Reply #7 - Oct 7th, 2012, 9:14pm

Thanks for the info, Scott! I think I'm ordering one soon.

Tim Yurkovich

WAGS member



Posts: 83

Re: CM Scrubber

Reply #8 - Nov 19th, 2012, 3:55pm

Just wanted to follow up on this item.....I ordered one off of Amazon shortly after the original post, and I have to say it works as advertised.

Is it REALLY needed? Probably not...as Perry mentioned, a plastic scrubbie works also, but as Scott mentioned, it will probably never wear out.

I believe the Cooks Illustrated review mentioned a drawback being once the pan was cleaned, you then had to clean the CM scrubber....but I have had no problem....just a quick rinse and shake out the water and it's good. You can also run it through a dish washer. I've used it at least a dozen times, and it looks like new.

Other reviews said it left scratches in the pan....yes, it can do that if you press REAL hard....but there is really no need to do so. Run the pan under hot water and scrub with light pressure with the CM and the gunk comes right off.

Use it as it's meant to be used, and it works great.

I give it thumbs up!

Scott Sanders

Moderator



I'll look for iron just about anywhere

Posts: 1300

Re: CM Scrubber

Reply #9 - Nov 28th, 2012, 1:17pm

Sorry Tim....I just got back to this post. I'm glad you got one of these and I am glad you like using it. You did find the secret....you don't need hard or heavy pressure, just warm or hot water and a light hand, and most everything comes right off. It should last you a long time.

Glad you like it... 😊😊

Scott