

Instructions for Use: Pan Clean+ (Phosphoric Acid 85%)

Product Description: Pan Clean+ is a chemical product specifically designed for cleaning evaporator pans in the maple syrup industry. It effectively removes nitre, scale, mineral deposits, sediments.

Usage Precautions: Avoid exposing the product to freezing temperatures. Prevent splashes on concrete surfaces. Avoid any contact with zinc surfaces. Keep out of reach of children.

Personal Protective Equipment: For your safety, wear chemical-resistant gloves and safety goggles.

Recommended Concentration: Dilute 4 liters of Pan Clean+ in 100 gallons of water.

Cleaning Instructions

- 1. **For Flue Pans :** Fill the pan with the solution to a height of 2 inches above the sap levels.
- 2. **For Flat Pans :** Fill the pan with the solution to 6 inches below the top.
- 3. **Heating:** Heat the solution until it reaches the boiling point.
- 4. **Soaking:** Let the solution soak for approximately 3 hours.
- 5. Additional Boiling: Boil for 2 to 3 minutes before draining the pan.
- 6. **Rinsing:** Drain the pan and rinse thoroughly with clean water to remove all traces of the chemical.

Important Notes

- Follow all safety guidelines and usage recommendations to prevent accidents or damage.
- In case of skin or eye contact, rinse immediately with plenty of water and seek medical attention if necessary.

Pan Clean+ is a powerful tool for maintaining your maple syrup equipment, ensuring effective and prolonged cleaning of your pans.





