



WELCOMES YOU TO SUGARING WITH YOUR NEW *Pan Cleaner*

The *Pan Cleaner* you've just received is designed to clean the inside of your sugaring pan.

FIRST, wear gloves to protect your hands, and eye protection to protect your eyes from splashes. Use only in a well-ventilated space.

To use the pan cleaner, dilute with warm water using 1 ounce of pan cleaner for every 160 ounces of water. This is equivalent to 2 tablespoons of pan cleaner for every 1.25 gallons (or 1 gallon plus 1 quart) of water.

Make enough solution so that when you pour the solution into your pan it covers all the dirty bits. Depending on the severity of the mess, you can leave the solution in the pan for a few days or up to a week. For best results, agitate by stirring occasionally.

When you are ready, remove the pan cleaning solution from your pan and rinse thoroughly to neutralize the acid that's just been sitting in your pan. You may do this with clean water and/or with a diluted baking soda solution of 1 tablespoon of baking soda per 3-5 gallons of water.

You may wipe your pan with a soft cloth but **NEVER** use anything abrasive on your pan.

Let your pan dry thoroughly and store in a dry place.

Do **NOT** leave the cleaning solution in your pan for longer than recommended or use a higher than recommended concentration of the solution, and **DO NOT** fail to properly neutralize your pan after cleaning, or, over time, you may damage your pan.