



# HOW TO CLEAN PANS

## Inside pan cleaning

- 1) Fill pans with permeate or clean water. Fill it close to the top.
- 2) Add a CDL recommended cleaner (pan acid), heat up (almost to boiling point but not quite) and leave sitting all night.
- 3) Drain and rinse thoroughly with water.
- 4) Fill the pan to the top again with clean soft water and bring it to a boil for 15 minutes, to insure that there is no more cleaner residues left. Pour some baking soda in the water to neutralise the solution if required.
- 5) Never use abrasive products or steel brush, steel wool or any product containing chlorine or muriatic acid.
- 6) If there is burned syrup on the side of a pan, use commercial **cold** oven cleaner. It will dissolve the syrup without using abrasive products. To bring back the shine, use a foaming industrial glass cleaning product.

IMPORTANT: if there is any cleaning product left in the pan, it will seriously damage the pan. It could even make holes in it.

## Outside (bottom) pan cleaning

Never use abrasive products to clean the bottom of the pans. Use a brush made for that purpose and brush back and forth under the pans and in between the flues as required. It is not recommended to use water or any other liquid. Water and suit mixed together becomes an acid that will damage the tank after a while. You can pressure wash the bottom of the pans as long as they get dried right after the wash.

## When to clean you pans

Pan cleaning depends on evaporator size and the amount of sugar sand produced by your evaporator. Front pans have to be checked every hour to prevent overheating. If there is too much sugar sand in the bottom of your pan, you could burn it. So make sure that you check your flue pan at the end of every day, especially in the corners at the end of each flue.

Too much sugar sand can even split open flues if they are not cleaned.