

HOW TO CLEAN AN ICKY CRUSTY DIRTY PAN



*Shiny
Made
Simple!*

1 ALWAYS
TEST
FIRST *

2 WET SURFACE
To Be Cleaned

3 SPRINKLE a
Small Amount of
**BAR KEEPERS FRIEND
COOKWARE CLEANSER**
on the Dampened Surface
and **SPREAD EVENLY**

4 CHOOSE Your
SCRUBBING
POWER

For BAKED-ON food and
BURNED pan bottoms,
make a thick paste

For GENERAL CLEANING
to give your pans that extra
sparkle, add more water to
make a thin paste

5 LET THE PASTE
or MIXTURE
STAND for
1:00
No More Than
One Minute

6 RUB GENTLY in
circular motions with
a wet cloth, sponge,
or scrub pad

7 RINSE
THOROUGHLY

8 WIPE the
Surface Dry

9 REPEAT
until your
**COOKWARE
SHINES**

Where NOT to Use COOKWARE CLEANSER

- GOLD or SILVER
- POLISHED STONE Such as
MARBLE or GRANITE
- LACQUERED, PAINTED,
or MIRRORED SURFACES

* **ALWAYS TEST FIRST!**
Some ingredients in Cookware Cleanser may etch or dull
delicate surfaces. Before cleaning fiberglass, plastics,
anodized aluminum, or brushed metal surfaces —
including appliance exteriors — test first

**HAVE A REALLY TOUGH CLEANING SITUATION?
YOU NEED BAR KEEPERS FRIEND.**