



**SNAKE RIVER
PRODUCTS**

“SEASONING” A PLASTIC PAN

Today most gold pans are made of different types of injected plastic materials and these molds use oils assist the release process. Here is the method we use to seasoning a pan:

Take a strong detergent along with some gravel and put it into your pan then shake it vigorously around for about 5 minutes or so. After that I let the pan sit with the detergent and gravel still in for a day. Usually this method will remove a good portion of the oil coating.

Usually it is still necessary to take a trip or two down at your favorite panning spot to season your pan completely even after using the above method. You can tell if the seasoning is complete by filling your pan with water, then, pour it out while watching the inside surface of your pan for beading droplets clinging to it. In a seasoned pan, the water should flow smoothly without forming droplets. On the Maverick Finishing Pan, watch the water on the riffles for beading. When beading no longer happens on the riffles, your pan is seasoned and good to go.

IMPORTANT!!!

Do not try to sand paper or scour the surface of your plastic pan with steel wool in an attempt to rid it of the oil. In some pans like the Maverick Finishing Pan, it can hinder the action of the pan.

If you have any questions please give us a call at (206) 228-5349.

www.snakeriverproducts.com