

Important Product Notice

Please Read Before First Use

Do not season pans before use

Seasoning pans (oiling and running them through the oven without food) **is not recommended and voids any warranty**

- Hand wash pans before use.
- Wipe pans with a little oil, or release aid spray, before your first bake. This helps to ensure a good start and better long term release.
- **Do not run lightly oiled pans through the oven without food present. Doing so will damage its stick-resistant release.**
- Additional release aid application may be necessary, especially for proteins like eggs, meats, and cheese, as well as for sauces containing sugar. Pizza dough recipes vary in stickiness and some need more oil to keep from sticking. Start by using no release aid at all. If sticking occurs, apply a coating of oil until the desired results are obtained. Due to the wide variety of doughs that exist we cannot guarantee your coated LloydPans products won't need some oiling between bakes. For those who use no oiling at first due to good release, we cannot guarantee the number of baking and washing cycles the coating will provide before some oiling may be necessary.
- If sticking occurs, a thorough cleaning is necessary followed by re-oiling before next use.

Are these pans dishwasher safe?

- Most dishwasher detergents contain harsh and corrosive chemicals that will attack the coating and cause sticking issues, **voiding any warranty.**
- Washing coated pans in the dishwasher **without** the use of detergents will not cause harm to your LloydPans products.

How do I wash my LloydPans Products?

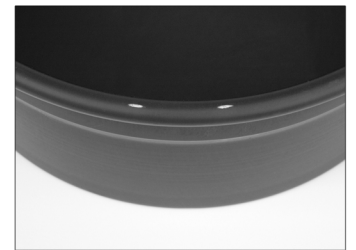
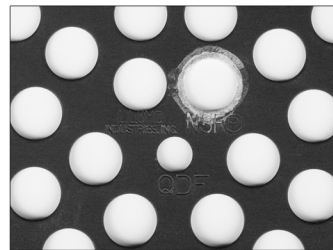
- Hand wash with mild liquid dish soap, then towel or air dry. Wash periodically to prevent difficult-to-remove build-up.

What if food sticks to my LloydPans products?

- First, soak in hot water with a mild detergent and rub with an all-plastic, non-abrasive type scrubber. Scotchbrite® Dobie and blue, non-abrasive pads are also recommended.
- The flat end of a metal spatula is very effective at removing heavy food and carbon build-up and will not compromise the coating of darker, hard coat anodized pans with Dura-Kote® (DK) finish or Pre Seasoned Tuff-Kote® (PSTK) finish since they are metal utensil safe.
- LloydPans products finished with **light colored Silver-Kote® (SK) finish are not metal utensil safe.** The use of metal spatulas is not recommended for LloydPans products with Silver-Kote® (SK) finish.
- Bar Keepers Friend® may be used for deeper cleaning and is acceptable for all light and dark coated products.
- Oil the pan prior to next bake.

Why are there silver marks on some dark colored LloydPans products?

- LloydPans products are engineered for commercial use where appearance is secondary to performance.
- Grip marks typically occur on either the rim, outside bottom corners, or –if perforated–around one of the holes at the sites where hard coat anodized products are racked during the anodizing process.
- Grip marks are not chips or scratches in the finish, and the products will not flake, peel, or rub off at these contact points.
- LloydPans does not polish or remove mill marks in the metal because they do not compromise performance or safety, and doing so would simply add cost.



Grip marks from our anodizing process.