

Important Instructions

Pre-Seasoning Pans, Care and Use

Before first use

Hand wash in warm, soapy water with non-abrasive sponge or cloth. Rinse and towel dry. **Do not wash in dishwasher as this will destroy the finish of your pan!** With a soft cloth or paper towel, wipe the interior of the pan with a small amount of cooking oil. This may need repeating after washing again.

Baking

This pan should not be pre-seasoned. It is finished with a permanent, easy release coating that will never wear off. Dough recipes vary in stickiness and some may need oil to keep from sticking. Experiment with your coated pan. Start by using no release aid at all. If sticking occurs, apply a thin coating of oil until the desired results are obtained. Always wash pan after use so that no buildup occurs on pan surface. Keeping the surface clean and smooth will preserve the easy release benefit of the pan's coating.

Do not use cooking sprays that have lecithin, as they cause an invisible buildup over time and impair the easy release surface. Coconut oil, grapeseed oil or high quality canola oil is recommended, wiped on with a paper towel. This pan and its coating is heat safe to 700° F. Never heat the pan empty over this temperature.

Cleaning

Wash the pan with liquid dish soap and a non-abrasive sponge or cloth. Washing pans will limit carbon buildup and keep your pans in good shape for many uses. **Do not wash in automatic dishwashers!** For deeper cleaning use Bar Keepers friend and wash again with dish soap.

Sticking issues

If you do have food stick to the pan, soak the pan in hot soapy water and rub with a non-abrasive type scrubber. Use Bar Keepers Friend for tough sticking buildup.

“Beauty Marks”?

This pan is built for commercial use where appearance is secondary to performance. You'll see grip marks in the finish of the product from our coating process on the rim or holes. These are not chips or scratches and the product will not flake or peel at these points. We call them Beauty Marks!



We do not paint or cover up these marks in the metal because it does not improve the bake, it just adds cost. Your pan is the best performing pan available.

www.LloydPansKitchenware.com

For questions, contact
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