

Care & Use of LloydPans Kitchenware



A different kind of kitchenware

Important!

2 very important things you need to know to be successful with your new pans.

- 1 Hand wash only.** Never wash pans in the dishwasher. Avoid the caustic chemicals present in dishwasher detergent that will damage the surface of pans and void the Warranty.
- 2 Turn your heat down.** LloydPans cookware with Dura-Kote® cook hotter and faster than other pans and you must use a 50% lower setting to avoid burning and sticking. Experiment!

Care & Use

Before First Use:

- Remove all labels and wash in warm, soapy water with nonabrasive sponge or cloth to remove any manufacturing residue. Rinse and dry with towel.
- Don't Forget! **Washing in an automated dishwasher will destroy the surface of your pan and will void all warranties.**
- It is best to condition your cookware before using it for the first time. With a soft cloth, wipe the interior of the pan with a small amount of cooking oil. This process should be repeated every 2 to 3 months, especially after deep cleaning.
- **Do not use non-stick sprays** because they actually make food stick to the pan surface over time. They cause an invisible buildup that will impair the easy release surface, causing food to stick to the pan.
- **No pre-seasoning is necessary.** Experiment with your LloydPans Kitchenware to achieve the best results!
For cookware, start by wiping the inside with a small amount of oil until the desired results are obtained. Any oil will do, although soy oil, usually labeled "vegetable oil," is the least effective.
For pizza pans and bakeware, start by using no release aid at all. If sticking occurs, wipe the inside with a small amount of oil until the desired results are obtained.

LloydPans Kitchenware

Our kitchenware is different. Different than any other cookware on the market. We designed and engineered LloydPans cookware to be an alternative to the traditional non-stick cookware that scratches and wears out. Our pans have a permanent, non-toxic, neutral coating that will not chip, bake or flake off.



Our cookware requires a different technique than non-stick cookware. See the Using your Cookware section and visit our website for videos.

Combining our in-house anodizing processes with our proprietary water-based release coatings, our pans are reliable, long lasting, cook efficiently and are easy to clean. There is no PTFE in our coatings and they are non-toxic to you and the environment.

Made in the USA

Every step of the manufacturing and coating process is conducted entirely in-house at our facility in Spokane Valley, Washington.

Green Kitchenware

LloydPans manufacturing

By forming, hard coat anodizing and applying coatings in one location, we save energy by not having to transport products to different locations for each process. We literally have raw material delivered to our plant and ship final products out to customers.

- Reduced carbon emissions from total manufacturing in one location
- Recycled excess raw materials and incoming packing materials.
- More than 60 percent of electricity is derived from renewable hydro and wind power with the balance coming from natural gas.
- Manufactured without PTFE, PFOA nor any other toxic chemicals that result in hazardous waste.

LloydPans products are green in your kitchen

- Supporting a US made product reduces your carbon footprint.
- Using 40% less energy with highly efficient cookware.
- Reducing replacement needs with cookware that lasts a long time.
- Conserving the environment with 100% recyclable and non-toxic products.
- Eating healthier without toxins, PTFE nor hazardous waste.

Using your Cookware

Stove top Cooking

- **Use a lower heat setting** than you normally would. LloydPans Fry Pans and Sauté Pans cook hotter and faster than other cookware. Some experimenting might be needed to find the right setting, but we recommend using a 40% lower setting to avoid burning and sticking. For most cooking you will only need Low to Medium heat settings. A good metal spatula is needed for most frying and sautéing.
- LloydPans Cookware is safe up to 700 degrees Fahrenheit, but do not heat without food in the pan over 300 degrees Fahrenheit.
- **Metal Utensil Safe.** Metal spatulas are recommended for Fry Pans and Sauté Pans. Metal utensil safe refers to the use of metal whisks, spatulas, and other non-sharp utensils. Do not use sharp instruments or appliances such as electric mixers to cut or chop against the pan as this may damage the coating and will not be covered under warranty. Immersion blenders can be used with bottom safety guards.

Bakeware

LloydPans bakeware features our Silver-Kote finish, an easy release coating that is durable, non-toxic, requires minimal or no oiling and bakes similar to bare aluminum. The finish will last a long time with care.

Note that **Silver-Kote pans are not metal utensil safe.**

Pizza Pans

Pizza Pans from LloydPans are commercial quality, the same pans used in popular pizza restaurants and chains.

- Easy release finish requires no pre-seasoning and is oven safe to 700 °F.
- Little or no oil is required to prevent sticking.
- Perforated pans allow heat to get into the bottom of the crust for a crispier result.
- **One secret to great crust** is to use the Pizza Cooling Ring under your perforated pizza pan after it comes out of the oven. The airflow underneath allows steam to vent, keeping crust bottoms dry and crisp.

After Use

Keep the surface clean and free from any food buildup. The easy release relies on a very smooth surface. With care, LloydPans Cookware will easily serve you for years. Please refer to the section on cleaning to maximize the life of your pans.

Cleaning

Do not wash in dishwasher! To avoid the caustic chemicals present in dishwashers we recommend using one of the following hand washing techniques:

- **For normal soiling**

Hand wash in warm, soapy water with nonabrasive sponge or cloth. Dry cookware with towel instead of drip-drying.

- **For slight sticking**

Soak in hot soapy water for 15 to 30 minutes and scour with a brush, Scotch-Bright blue, or other non-metallic pad. You may use a metal spatula to scrape and loosen stubborn food debris.

- **For deeper cleaning and to remove stains**

Use Bar Keepers Friend to clean difficult stains. Begin by soaking cookware in hot soapy water and scrub with a brush, Scotch-Bright blue, or other non-metallic pad to loosen difficult sticking or stains. Add Bar Keepers Friend cleaner as directed, utilizing a small amount of water until paste consistency is achieved. Scrub vigorously for several minutes and then rinse. Finish with a final wash with dish soap, rinse and dry with towel. Prior to next use wipe with light amount of oil, removing the excess with a paper towel.

- **To polish the surface**

This helps restore the release by maintaining a smooth surface. Pour about a quarter cup of coarse salt into the dry pan and rub vigorously with a dry wash cloth or towel until smooth. Polish the surface with a circular motion for several minutes. Wash off excess salt, dry with towel and lightly wipe with a small amount of oil prior to next use.

Washing in a dishwasher will destroy the surface of your pan and void the warranty. Food sticking to the pan is not covered by the warranty. If, through use, the coating gets damaged and fails to release after following the cleaning techniques listed above, you may return it for re-coating for a small fee plus shipping and handling cost. See warranty information.

We welcome the opportunity to discuss any questions or comments you may have regarding the cleaning process at any time via email: LloydPansKitchenware@gmail.com

Stove top cooking

Tips to brown and prevent food from sticking

Cooking in LloydPans Cookware is similar in technique to cooking in stainless steel cookware. Using a lower heat setting, letting your pan heat up before cooking, and using somewhat longer cook times will produce satisfying results.

- Make sure the surface is clean. Small attached food particles add contact surfaces to the pan and create sticking issues. The easy release relies on the surface being smooth.
- **Use a low heat setting** to begin with and experiment for the right setting. LloydPans cookware are very efficient at heat transfer and you must use a heat setting 40% lower than you may be used to.
- Let pan heat up to temperature before adding oil. Do not attempt to heat pan up quickly by turning heat too high. Set temperature at cooking setting and plan to wait 3-5 minutes.
- Add oil to hot pan and make sure the oil is HOT before adding food. Add cold oil to a hot pan and wait until a few small drops of water flicked from your fingertips vaporize immediately.
- Some oil is necessary for most frying and sautéing. We recommend coconut oil because of its high flash point. High quality canola oil or grapeseed oil are other good choices. Butter can be a good flavor enhancer added on top of a thin layer of oil.
- Make sure the food surface is dry, and not too cold. Let food from the refrigerator rest for a while at room temperature. If the food surface contains water, it will cause displacement of the release aids and promote sticking. Basically, water pushes oil away. Pat the surface of the food dry to remove excess moisture.
NOTE: some cooks prefer to add a small layer of oil to the surface of the dry food to help prevent sticking.
- Do not move food too quickly. Let it cook and start the browning process. Even if some sticking has occurred it will most probably be released from the pan after a short time. **A metal spatula is recommended** to aggressively get under foods for turning.
- Browning won't occur until the surface water is driven off and the product temperature approaches 300°. The high heat eliminates residual water and also coagulates the surface proteins, thereby minimizing any tendency to stick.
- Listen to cooking sounds. A sizzling sound indicates there's still sufficient water in the pan and foods won't burn. When the sizzling stops, burning can be an issue.

30 Day Unconditional Guarantee*

We designed and engineered LloydPans Kitchenware to be a better alternative to the traditional polymer coated non-stick pans that scratch and wear out. For that reason, we're confident that our cookware will last in your kitchen for many years. If you do not agree, or they do not fit your style of cooking for any reason, we will honor your decision to return the product to us for a full product refund.

*Under normal home use and following Care & Use instructions. This excludes damage from misuse or abuse. Minor stains and slight color variations occur with normal use.

Warranty

LloydPans warrants all products against defects in material or workmanship from date of purchase for a period of 5 years. We will repair or replace defective products, but will not be responsible for any consequential damage pertaining to the use of our products.

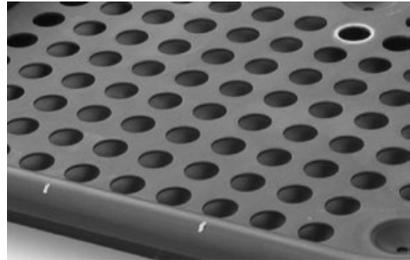
Food sticking to the pan is not covered by the warranty. If, through use, the coating fails to release after following the cleaning techniques listed above, you may return it for re-coating for a small service fee plus shipping and handling. Sign into your account and look for Services or contact: LloydPansKitchenware@gmail.com for more information.

Beauty Marks

These are commercial grade pans designed for excellent performance. As such, additional time and expense is not necessary to make them "look" good, given that it will not affect performance.

Some pans, disks and inserts have small production marks on either the lip, rim or center hole.

These marks clearly indicate where the product was clamped during the anodizing process, but will not result in chipping or flaking at the these spots.



Cookware Ovenware Bakeware Pizza Pans



Proudly Made in the USA



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