

IMPORTANT NOTICE ABOUT YOUR PRE-SEASONED TUFF-KOTE (PSTK) PANS!

Your Equipment Doesn't Need Seasoning!

Do I need to pre-season my pans or disks before I use them?

No, just wipe on a film of Canola oil before your very first use; that's it! Dough recipes vary in stickiness; some need more oil to keep from sticking. Experiment with your coated pans and disks. Start by using no release aid at all. If sticking occurs, apply a coating of oil until the desired results are obtained. (Any oil will do, although soy oil, usually labeled 'vegetable' oil, is the least effective) Due to the wide variety of doughs that exist within the pizza industry, we can't guarantee your coated pans or disks 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.

Is it dishwasher safe?

No, dishwasher detergents contain harsh and corrosive chemicals that will attack the coating and cause sticking.

How do I wash the equipment?

With liquid dish soap, then towel or air-dry. Wash periodically to prevent difficult-to-remove build-up.

What if something sticks to the equipment?

If food sticks to your coated pans or disks, 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 recommended. Scraping with the flat end of a metal spatula is okay; the pans are metal utensil safe. A baking soda and water paste, or dry salt with a dry towel to are also ways to scrub off residue. *Oil the pan prior to the next bake.*

Why are there marks on my pans/disks?

Lloyd's products are for commercial use where appearance is secondary to performance. You'll see intentional marks in the finish of the pan from our coating process, usually on the rim, outside bottom corners, or if a disk, one of the holes. These are not chips or scratches and the pan will not flake or peel at these points. We do not polish or remove any mill marks in the metal we make our products from as it doesn't improve the bake, but does add cost. Your Lloyd Industries products are the best performing anywhere!



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