

IMPORTANT NOTICE ABOUT THE PSTK FINISH!

Your Equipment Has Been Pre-Seasoned

(However, some pre-seasoning may still be necessary)

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

Maybe. Variances in process and ingredients in a dough recipe determine its stickiness. For this reason, results may vary from one restaurant to another where our products treated with PSTK are used. Some dough recipes need more lubricant than others to keep pizza from sticking to the pan when baked. We encourage experimentation with pans and disks treated with PSTK. Initially, try using no seasoning agent at all; the PSTK may provide all the lubrication necessary for good release. If sticking occurs, spray a light canola-based seasoning (such as PAM - Do not use olive oil or any soy based seasoning agents!) until the desired results are obtained. Due to the wide variety of dough processes that exist within the pizza industry, we cannot guarantee that pans or disks treated with PSTK will not need some seasoning between bakes. Similarly, for those who initially discover that no seasoning is necessary due to good release, we cannot guarantee the number of baking and washing cycles PSTK will provide before some seasoning may be necessary.

How do I wash the equipment & is it dishwasher safe?

The best way to take care of your pans is to wash in hot water with a mild detergent and dry well with a clean towel or let air dry. And yes your pans are dishwasher safe, just be sure that the detergent you use does not have silicate in the ingredient list. Most powdered consumer dishwashing detergents have silicate, liquid detergents generally do not.

What if something sticks to the equipment?

If food becomes stuck to pans or disks treated with PSTK, simply soak in hot water with a mild detergent and rub with a non-metallic type scrubber. Lubrication prior to the next bake is recommended.

Stamp of Authenticity:

Look for the Lloyd's Beauty Mark!

You will find one or more naturally occurring irregularities in the finish of Lloyd Industries Bakeware and Cookware, a result that occurs during our anodizing process. Rest assured that these are "rack" marks and not scratches or chipping. The "Lloyd's Beauty Mark" is your assurance of a genuine Lloyd Pan.



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