

# Care & Use of LloydPans 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 cook hotter and faster than normal pans and you must use a 50% lower setting to avoid burning and sticking. Experiment!

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## 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 pan with a small amount of vegetable oil. This process should be repeated every 2 to 3 months especially after deep cleaning.
- Coconut oil, grapeseed oil or high quality canola oil is recommended, wiped on with a cloth or paper towel. Olive oil should not be used as it is technically a fruit, not a vegetable, has a lower flash point, and it will leave a residue. Soy oil, usually labeled "vegetable oil," is the least effective.
- Non-stick sprays are acceptable for use, but not the best choice as they can cause an invisible buildup. Be sure to wash after every use.
- **No pre-seasoning is necessary.** Experiment with your LloydPans Cookware to achieve the best results! 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.

## **Non-Toxic | Metal Utensil Safe | Made in the USA**

LloydPans Kitchenware is a USA-manufacturer of environmentally friendly and toxin-free Bakeware, Cookware, and Pizzaware. The company is firmly built upon the premise of encouraging a healthy lifestyle through food, and strives to reinforce this foundation with each new product it offers.

Since 1986 LloydPans Kitchenware has committed itself to engineering excellence, customer-based innovation, and product value. These fundamental values, coupled with a strong emphasis on providing an excellent customer experience, have resulted in the creation of an internationally recognized, high-quality product line.



## **Safe for You, Safe for your Family, Safe for the Environment**

We're different because we care. We care about the impact we make on the environment, and how our products help improve the well-being of our customers. For that reason, purchasing from LloydPans Kitchenware offers more than just superior cooking results:

### **// Cook Healthy, Live Healthy.**

Our proprietary water-based, non-toxic release aid is manufactured without PTFE, PFOA, fluoropolymers, or any other toxic chemicals that could cause health issues if consumed. This release aid is permanently bonded to all our cookware, and will NOT chip, bake, or flake off into your food through time and with use. Even more, our proprietary release aid works to complement the natural flavors of the ingredients, since the surface is chemically neutral and does not react with the food you work hard to prepare. The result is cookware you can trust to maintain the integrity of the taste of your food.

### **// Sustainable and Environmentally Focused.**

Our approach to responsible manufacturing reduces the amount of carbon emissions in our business, which, in turn, means fewer carbon emissions in your home. Quite simply, our cookware is built to last. As a LloydPans Kitchenware customer, you benefit from reduced replacement costs while helping to support environmental initiatives by reducing production builds. In addition, LloydPans Kitchenware products are manufactured and warehoused at a single facility without any environmentally-hazardous waste, and they're 100% recyclable. There is no "middleman," no transportation to multiple locations following production, and over 60% of the energy used in our manufacturing process comes from sustainable sources such as hydro and wind power.

# Using your Cookware

## Stove top Cooking

- Use a lower heat setting than you normally would. LloydPans Fry Pans and Saute Pans cook hotter and faster than normal cookware. Some experimenting might be needed to find the right setting, but we recommend using a 50% lower setting to avoid burning and sticking. For most cooking you will only ever need Low to Medium heat settings.
- 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 Saute 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 Cookware are commercial quality, the same pans used in popular pizzerias.

- 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 crispy, dry 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-dry.

- **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 bits.

- **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. 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.

We welcome the opportunity to discuss any questions or comments you may have regarding the cleaning process at any time via email: [sales@lloydpscokware.com](mailto:sales@lloydpscokware.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. Not too high of temperature and somewhat longer cook times will produce satisfying results.

- Make sure the surface is clean. Small attached food particles can provide contact surfaces of the pan. The easy release relies on the surface being smooth.
- A metal spatula is recommended to aggressively get under foods to turn. You will not hurt the surface of the pan.
- 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 or olive oil 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 has 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.
- 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.
- Make sure the oil is HOT. Add cold oil to a hot pan and wait until a few small drops of water flicked from your fingertips vaporize immediately.
- Do not move the food too quickly. Even if some sticking has occurred it will most probably be released from the pan after a short time.
- Listen to cooking sounds. As long as you hear that sizzling sound then there's still water in the pan and foods won't burn. As soon as the sizzling stops that's when burning can happen.

## 30 Day Unconditional Guarantee\*

We designed and engineered LloydPans Cookware to be a better alternative to the traditional polymer coated non-stick pans that scratch and wear out. For that reason, we strongly believe 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 imperfections and slight color variations are part of normal use.

## Warranty

LloydPans warrants all products against defects in material or workmanship from date of purchase for a period of 1 year. We will repair or replace defective products, but will not be responsible for any consequential damages including any claim of lost profits.

Metal utensil safe means that metal whisks, spatulas and other non-sharp metal utensils may be used without damage. In fact, we recommend a metal spatula when using our fry pan and saute pans. 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 this warranty. Immersion blenders can be used with bottom safety guards.

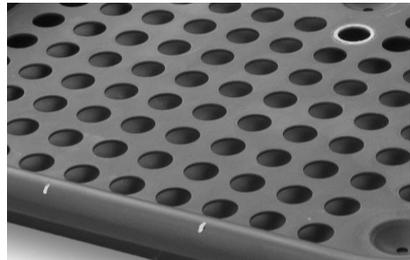
Food sticking to the pan is not covered by the Warranty. Review our cooking instructions and use a metal spatula for best use.

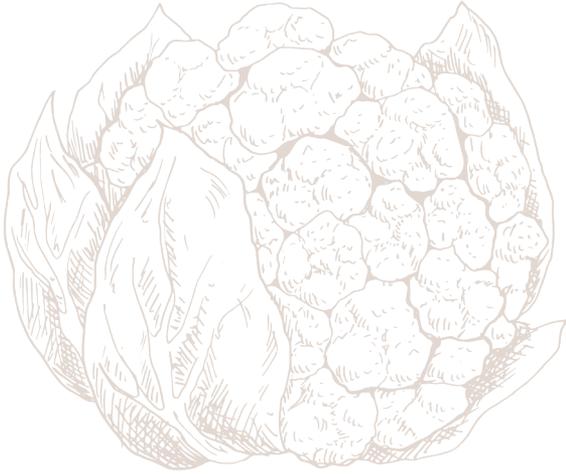
Contact [sales@lloydpanskitchenware.com](mailto:sales@lloydpanskitchenware.com) for information.

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## Anodizing Marks

These are commercial grade pans designed for excellent performance. We do not spend extra time and expense to make them “look” good, given that it will not affect performance. Some pans have small production marks on the lip and on the center hole of the insert from anodizing. They have been finished with a non-toxic, quartz-like mineral based release coating and will not chip/flake at those spots. These marks will not degrade the performance in any way and are normal on all pans.





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