

Bakeware

CATALOG





Manufacturer of food preparation solutions since 1989.



Pan Formers

More than meets the eye. When you choose LloydPans, you get the pan manufacturer –not a pan mover or middle man. And you get a whole lot more...like an entire team of knowledgeable professionals committed to exceeding your expectations. When you choose LloydPans, you get more than a supplier—you get a partner dedicated to helping your business thrive.

Coatings that surprise. Our revolutionary Silver-Kote (SK) and Dura-Kote (DK) finishes are permanent, so you can say “goodbye” to reglazing, along with its associated inconvenience and expense. And because they’re not susceptible to steam penetration damage, depanning can occur on your schedule...not ours.

Standard/Customized. Beyond an extensive line of standard baking pans and accessories, LloydPans offers precision engineered customization. Whether you’re thinking of rolling out a new dessert item or something that could make existing operations a whole lot easier, LloydPans is there for you. And you’d likely be surprised by how quickly we can turn a project from design stage to completion.



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Problem Solvers

Wholesale Bakery in Vermont

Purchased an existing company and inventory to produce whole grain crisps. Discovered that existing pans were responsible for considerable waste. We redesigned both the pans and companion lids to eliminate wasted product. This customer is now replacing existing inventory with LloydPans.

Grocery Store Chain via their distributor

Needed a better method of coating their baked goods with sugar. We designed a custom sugar shaker that has since been ordered for all their stores.

National Pizza Chain

Currently using a peel and sheets of foil for sandwiches. We designed a custom perforated sandwich peel that has eliminated the need for costly foil.

Wholesale Bakery in Trinidad

Wanted to increase production with a strapped Angel Food style pan. We were able to design a solution that has worked so well, they have placed additional orders.

Wholesale Bakery in Seattle

Needed custom heart shaped cheesecake molds in a hurry, and we were able to meet their needs in record time. They're now producing 4x more product than they had been previously.

Restaurant Chain in Pennsylvania

Needed pie cutters to slice their pies to a specific size. We designed two custom stainless pie cutters that are now in use in all their restaurants.

Permanent Release Finishes

LloydPans' unique, proprietary coating system is a permanent, toxin-free finish that is infused into the pan surface creating a durable baking platform that will out-last and out-perform any other pan on the market.

- **Eliminate Reglazing**

Unlike silicone, this durable permanent release coating will last through countless baking cycles without reglazing.

- **Reduce Release Aids and Parchment Paper**

The easy release surface requires minimal oiling and often eliminates the need for parchment paper.

- **Steam-Proof Finish**

There is no degradation of the finish from moisture so depanning quickly is not an issue. Safe to soak in water for cleaning.

- **Non-Reactive**

Neutral, non-toxic finish does not discolor products containing eggs, like cheesecake. Water based release finish is PTFE and PFOA free.

- **No Peeling, Flaking or Chipping**

The release layer is infused into the surface of the pan to create a long lasting, durable finish.



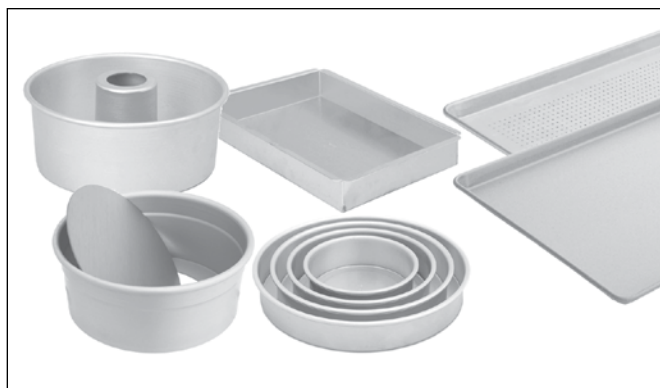
Combining our in-house anodizing processes with our proprietary water-based release coatings, LloydPans bakeware requires minimal time to maintain, has a long production life, bakes consistently and is easy to clean.

The LloydPans exclusive release finishes are created by applying our liquid sealer followed by bake time in an industrial oven. The sealer is actually absorbed into the pores of the anodized finish and only requires an initial wash before use. The result eliminates the need for messy pre-seasoning, and provides a durable and long lasting product.

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

Silver-Kote™

- A durable finish with permanent release coating
- Light finish bakes similar to bare aluminum
- Type II clear coat anodizing
- Proprietary easy release coating
- No reglazing required
- Minimal oiling and easy cleaning

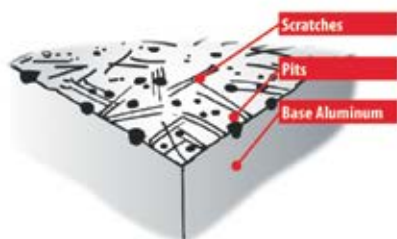


Dura-Kote™

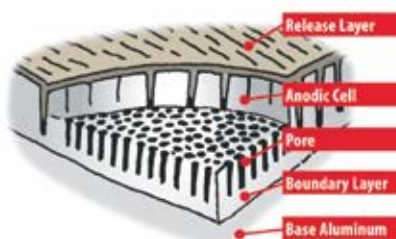
- Our most durable, longest lasting finish
- Dark finish results in faster baking
- Type III hard coat anodizing
- Proprietary easy release coating
- No seasoning required and metal utensil safe
- Minimal oiling and easy cleaning



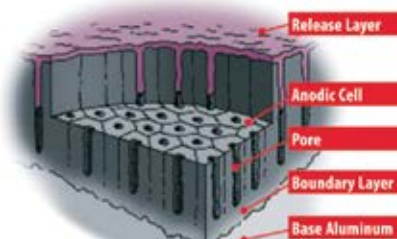
Which Finish? Choose the best option for your process



Finish thickness N/A



Finish thickness 0.3 mils, nominal



Finish thickness 1.5 mils, nominal

Bare Aluminum

Must be pre-seasoned prior to first use

Silver-Kote™

No pre-seasoning required

Dura-Kote™

No pre-seasoning required

Eco-friendly non-toxic PTFE/PFOA-free release coating

Eco-friendly non-toxic PTFE/PFOA-free release coating

Bakes like bare aluminum

Bakes faster/hotter than bare aluminum

Cleans easily and thoroughly

Cleans easily and thoroughly

Type II bright anodized aluminum

Type III dark anodized aluminum

Durable, dent-resistant direct chill alloy

Durable natural color finish

Durable, super-hard finish

Oiling necessary between bakes

Minimal oiling between bakes

Minimal oiling between bakes

Will not chip, bake or flake off

Will not chip, bake or flake off

Not metal utensil safe

Not metal utensil safe

Metal utensil safe

May discolor some food products

Will not discolor food products

Will not discolor food products

May affect product flavor

Will not affect product flavor, especially acidic recipes

Will not affect product flavor, especially acidic recipes

Reduces pan staining or discoloration

Little pan staining or discoloration

Delivers the same crust color as bare aluminum

Delivers slightly darker crust color than bare aluminum

Dishwasher safe with recommended detergent only

Dishwasher safe with recommended detergent only

Dishwasher safe with recommended detergent only



Round Cake Pans

Available in 30 sizes with diameters from 2 to 18 inches

Bare aluminum, Silver-Kote or Dura-Kote
16-gauge (.050") aluminum
2 inch or 3 inch depths
Straight sides, small bottom radius
Round rim, seamless construction



Contour Cake Pans

Available in 14 sizes with diameters from 6 to 16 inches

Bare aluminum, Silver-Kote or Dura-Kote
16-gauge (.050") aluminum
2 inch or 3 inch depths
Beveled, rounded edge
Round rim, seamless construction



Square Cake Pans

Available in 21 sizes with widths from 4 to 18 inches

Bare aluminum, Silver-Kote or Dura-Kote
14-gauge (.063") aluminum
2 inch or 3 inch depths
Straight sides, square corners
Easy grip, Z-lip ½ inch rim

Slide on lids available separately



Half Round Cake Pans

Available in 7 sizes with diameters from 16 to 24 inches

Bare aluminum, Silver-Kote or Dura-Kote
16-gauge (.050") aluminum
2 inch or 3 inch depths
Straight sides, small bottom radius
Flat rim, welded construction
The solution for larger layer cakes
Sold in case quantities only

Round Cake Pan Sets

4 piece set includes 6, 8, 10 and 12 inch diameters

Bare aluminum, Silver-Kote or Dura-Kote

16-gauge (.050") aluminum

2 inch depth

Same commercial quality as singles

Straight sides, small bottom radius

Round rim, seamless construction



Square Cake Pan Sets

4 piece set includes 6, 8, 10 and 12 inch widths

Bare aluminum, Silver-Kote or Dura-Kote

14-gauge (.063") aluminum

2 inch depth

Same commercial quality as singles

Straight sides, square corners

Easy grip, Z-lip ½ inch rim



Pastry Rings

Available in round and specialty shapes

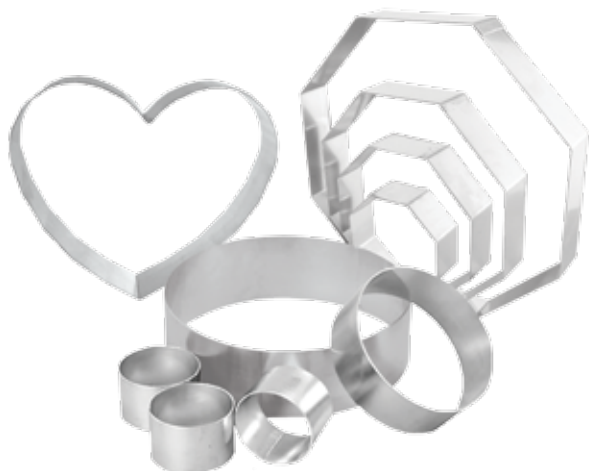
Heavy aluminum or 18-gauge stainless steel

Round Rings in 2 inch to 12 inch diameters

2 inch or 3 inch depth

French crimp welded seam

Custom sizes and shapes available





Cheesecake Pans

Available in diameters from 3 to 16 inches

Bare aluminum, Silver-Kote or Dura-Kote
 16-gauge (.050") aluminum
 2 inch or 3 inch depths
 Round rim, seamless construction
 Straight sides, small bottom radius
 Loose bottom style lasts longer than spring-form pans
 Clean product release, easy depanning



Nesting Cheese Cake Pans

Available in diameters from 7 to 10 inches

Bare aluminum, Silver-Kote or Dura-Kote
 14-gauge (.063") aluminum
 3 inch depths
 Round rim, seamless construction
 2 degree angled side designed specifically for easy stacking and pan storage.
 Loose bottom style facilitates clean product release
 Easy depanning



Square Loose Bottom Pans

Available in widths from 4 to 12 inches

Bare aluminum, Silver-Kote or Dura-Kote
 14-gauge (.063") aluminum
 2 inch or 3 inch depths
 Square corners, straight sides
 Easy grip, Z-lip ½ inch rim
 Loose bottom style makes depanning easy
 Lasts longer than pans with springs or latches



Angel Food Cake Pans

Available in diameters from 6 to 10 inches

Bare aluminum, Silver-Kote or Dura-Kote
 14-gauge (.063") aluminum
 2.75, 3, 3.75, 4 or 4.25 inch depths
 Round rim, seamless construction
 Strapping in any configuration
Square version available



Sheet Cake Pans

Available in sizes from 7 to 16 inches

Bare aluminum, Silver-Kote or Dura-Kote

14-gauge (.063") aluminum

2 inch or 3 inch depths

Square corners, straight sides

Easy grip, Z-lip ½ inch rim

Slide on lids available for select sizes



Heating Core, Heat V & Heat Tube

Available in three styles for different sizes of cakes

Heating Core for Large Cakes

16-gauge (.050") aluminum

For uniform heat conduction

Heat V for pans larger than 10 inch

Used in pairs or four per pan

Anodized aluminum, 2, 3 and 4 inch depths

Substantially reduces baking times

Heat Tube for pans up to 10 inch

One Heat Tube per pan

Anodized aluminum, 2 inch depth

Substantially reduces baking times





Bread Loaf Pans

Available in lengths from 6.5 to 12.375 inches

Bare aluminum, Silver-Kote or Dura-Kote
 14-gauge (.063") aluminum
 2 inch or 2.75 inch depths
 Tapered sides
 Easy grip, Z-lip ½ inch rim
 Strapping in any configuration



Pullman Pans

Available in 11 or 15 inch lengths

Bare aluminum, Silver-Kote or Dura-Kote
 14-gauge (.063") aluminum
 4 inch depth
 Square corners, straight sides
 Easy grip, Z-lip ½ inch rim
 Strapping in any configuration
 Custom sizes available

Lids available in same metal and finish

Baguette Pans

Available in 4 or 5 trough versions

Custom sizes and configurations available

Silver-Kote or Dura-Kote
 16-gauge (.050") aluminum
 Unique framework designed for durability
 Solid or perforated troughs





Baking Sheet Pans

Available in quarter, half or full sheet sizes

Bare aluminum, Silver-Kote or Dura-Kote

Rolled rim for better handling

Commercial quality

Solid and perforated (full sheet size only)



Sheet Pan Extenders

Available in full or half sheet pan sizes

14-gauge (.063") aluminum

Z-lip ½ inch rim for improved handling

Reinforced corners for added durability

2 inch or 3 inch depths

Full, half or quarter divider





Jelly Roll Pans

Available in 10, 11 or 12 inch widths

Bare aluminum, Silver-Kote or Dura-Kote

14-gauge (.063") aluminum

1 inch depth

Straight sides, square corners

Grip Z-lip ½ inch rim for easy handling

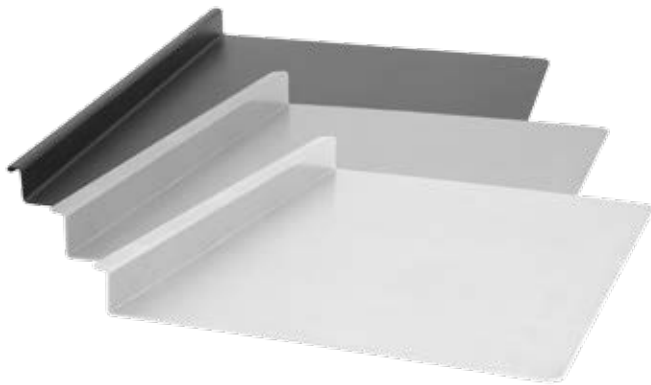
Cookie Sheets

Available in 10, 13 or 14 inch widths

Bare aluminum, Silver-Kote or Dura-Kote

14-gauge (.063") aluminum

One side Z-lip rim for easy handling



Heavy Baking Sheets

Available in 12 or 14 inch widths

Bare aluminum, Silver-Kote or Dura-Kote

8-gauge (.125") aluminum

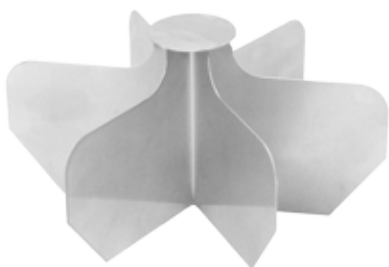
45 degree angled edges on short sides



Pie Pans

Available in diameters from 4 to 12 inches

Bare aluminum, Silver-Kote or Dura-Kote
18-gauge (.040") aluminum
Easy grip lip, folded to eliminate sharp edges
Solid or perforated to fit your recipe



Rolling Pins

Available in 18 or 20 inch barrels

Bare aluminum or Dura-Kote
Heavy duty aluminum barrel 3.5 inches in diameter
Designed for easy disassembly and cleaning



Pie Cutters

Available in 4,5,6 or 8 slice sizes

.025" Stainless Steel
Designed to fit a 9 inch pan
Custom sizes and configurations available

Custom Manufacturing

LloydPans shares your passion for creating great food

We understand that creating great breads, pastries, desserts and more, sometimes requires custom solutions. After all, innovation isn't something you can order from a catalog. Innovation has the capacity to set trends, to inspire, and also to challenge the way things have always been done before. LloydPans helps bakers, chefs, and food processors make their concepts reality with an impressive custom pan operation.

How much is a custom pan solution going to cost?

Not as much as you might think. For most pan manufacturers, custom equals cost. But LloydPans is not like most manufacturers. To begin with, we control every aspect of the manufacturing process from start to finish in our Spokane Valley Washington facility. We run one of the most efficient and innovative manufacturing plants in the United States. As a result, our tooling costs and setup fees are lower, and we pass these savings on to our customers.

What's the minimum order?

We understand the realities of new product introductions in today's marketing and metric driven worlds. Test markets and low volume production runs are a reality, and LloydPans helps by maintaining low minimum orders.

Dimensions:

Diameter: Really big or really small... we do it all.

Angles: Virtually unlimited. We can create a custom pan with straight or angled sides to meet your specifications.

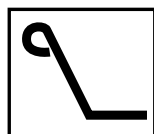
Depth: ¼ inch to 4 inches

Processes:

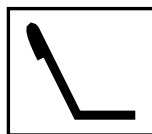
Stamping, spinning, welding, machining, deep drawing, laser cutting and laser engraving. Silver-Kote, Dura-Kote and our proprietary, permanent release coatings.

Rims:

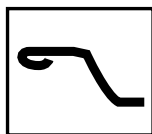
Aluminum, steel, stainless steel



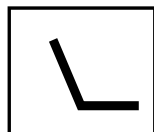
Round



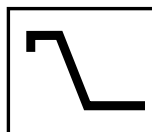
Flat



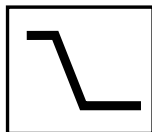
Pie Pan



Rimless



Grip Lip



Z Lip

What's the turnaround time?

Faster than you might think. Because we're completely self-contained, we've eliminated the need to rely on others' schedules. Our team of food experts and responsive sales staff works directly with our customers to not only engineer custom pan solutions, but also to ship prototypes quickly, and make any necessary adjustments. Our customers are amazed at how quickly we move from design stage to completion.

Where to start?

Call or email us and we would be happy to discuss your custom needs with you.

1-800-748-6251 • sales@lloydpan.com

Thickness:

Heavy: 14 gauge, .063 inch thick

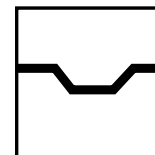
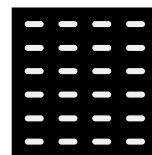
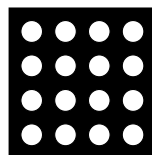
Light: 16 gauge, .050 inch thick

Extra Light: 18 gauge, .040 inch thick

Materials:

Aluminum, steel, stainless steel, aluminized steel

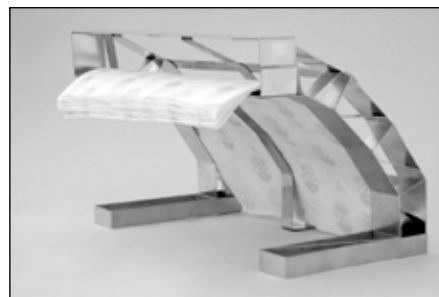
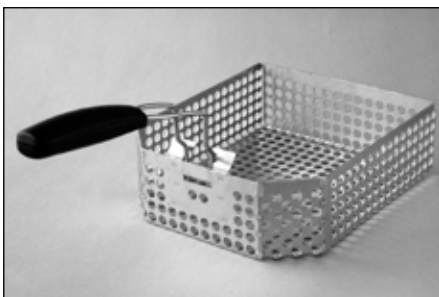
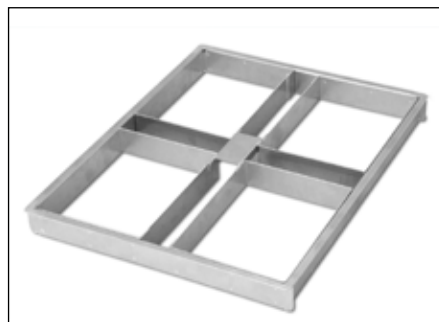
Pan Bottoms:



Custom Concepts

Examples of custom engineered designs that were initiated by customers with a challenge in need of a solution.

Fast prototyping, timely production and low minimums are reasons customers choose LloydPans for custom products.





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