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

<table>
<thead>
<tr>
<th>Bare Aluminum</th>
<th>Silver-Kote™</th>
<th>Dura-Kote™</th>
</tr>
</thead>
<tbody>
<tr>
<td>Must be pre-seasoned prior to first use</td>
<td>No pre-seasoning required</td>
<td>No pre-seasoning required</td>
</tr>
<tr>
<td>Eco-friendly non-toxic PTFE/PFOA-free release coating</td>
<td>Eco-friendly non-toxic PTFE/PFOA-free release coating</td>
<td></td>
</tr>
<tr>
<td>Bakes like bare aluminum</td>
<td>Bakes faster/hotter than bare aluminum</td>
<td></td>
</tr>
<tr>
<td>Cleans easily and thoroughly</td>
<td>Cleans easily and thoroughly</td>
<td></td>
</tr>
<tr>
<td>Type II bright anodized aluminum</td>
<td>Type III dark anodized aluminum</td>
<td></td>
</tr>
<tr>
<td>Durable, dent-resistant direct chill alloy</td>
<td>Durable natural color finish</td>
<td>Durable, super-hard finish</td>
</tr>
<tr>
<td>Oiling necessary between bakes</td>
<td>Minimal oiling between bakes</td>
<td>Minimal oiling between bakes</td>
</tr>
<tr>
<td>Will not chip, bake or flake off</td>
<td>Will not chip, bake or flake off</td>
<td></td>
</tr>
<tr>
<td>Not metal utensil safe</td>
<td>Not metal utensil safe</td>
<td>Metal utensil safe</td>
</tr>
<tr>
<td>May discolor some food products</td>
<td>Will not discolor food products</td>
<td>Will not discolor food products</td>
</tr>
<tr>
<td>May affect product flavor</td>
<td>Will not affect product flavor, especially acidic recipes</td>
<td>Will not affect product flavor, especially acidic recipes</td>
</tr>
<tr>
<td>Reduces pan staining or discoloration</td>
<td>Little pan staining or discoloration</td>
<td></td>
</tr>
<tr>
<td>Delivers the same crust color as bare aluminum</td>
<td>Delivers slightly darker crust color than bare aluminum</td>
<td></td>
</tr>
<tr>
<td>Dishwasher safe with recommended detergent only</td>
<td>Dishwasher safe with recommended detergent only</td>
<td>Dishwasher safe with recommended detergent only</td>
</tr>
</tbody>
</table>
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 (.063") 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.

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@lloydpans.com

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

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:
Round Flat Pie Pan
Rimless Grip Lip Z Lip
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.