

# PIZZA TOOLS

## CATALOG



US Manufacturer

## The LloydPans® Advantage

The pans you choose will have a profound impact on the quality of your food.

That's why LloydPans® partners with many different oven manufacturers and foodservice chefs to design pans and baking platforms that provide optimum performance, given oven type and cavity space.

Pairing the right pans and baking platforms with your oven type is essential to getting superior culinary results.

Whether the need is for a better way to prepare current menu items with less waste, or for new menu roll-outs needing a custom solution, LloydPans® has helped countless customers with their baking and portion control challenges.

### Research & Development/Design

- Engineering assistance and expertise
- Tool and die shop
- Self-contained manufacturing and coating
- On site test kitchen for product performance and integrity
- Low to high volume customization
- Projects move from concept to completion in record time



### More Products and Services

- Standard products available for online purchase
- Dedicated customer service and account managers
- More coating options...LloydPans® offers six finishes
- Custom products from design to finish
- Oven hoods, stands, cabinets and other foodservice equipment
- Lloyd Metal Fabricating division for non-food related parts



### LloydPans®

When you choose LloydPans®, you get far more than a manufacturer of quality foodservice equipment –you get a **partner dedicated to helping your business thrive.**



### ISO 9001: 2015 Quality Management Certification

Empowering LloydPans® with a system for improving customer relations, reducing manufacturing errors and delivering quality products.



# Contents

Baking Trays, Serving Trays .....	4
Pizza Disks, Standard & Jumbo, Jumbo Serving Tray .....	5
Deep Dish Nesting, Stacking & Perforated Pans, Lids .....	6
Cutter Pans, Straight Side Pans .....	7
Rectangular/Square Disks & Serving Trays, Sicilian Style Pans	8
Detroit Style, Grandma Style Pans, Lids .....	9
Appetizer Pan, Multi Pan, Flatbread Pans & Disks .....	10
Oven Roasters, Sheet Pans .....	11
The Equalizer, Cutting/Serving Boards .....	12
Rocker Knives, Sandwich Cutter, Wheel Cutters .....	13
Rolling Pins, Dough Dockers, Dough Boxes .....	14
Dough Rings, Wire Shelf .....	15
Rivetless Peels, Mini Peel, Pizza Server .....	16
Pan Gripper, Bubble Popper, Sauce Spoon, Delivery Bag .....	17
Rolling Tower Rack .....	18
Custom Engineering and Production .....	19



## Lloyd Industries

3808 North Sullivan Road  
Building 25-J  
Spokane Valley, WA 99216  
(509) 468-8691  
800-748-6251

[www.lloydpans.com](http://www.lloydpans.com)



US MANUFACTURER

## Permanent Coatings

**Our three proprietary, stick-resistant finishes eliminate the need for pre-seasoning prior to first use.**

- Permanent stick-resistant coatings
- No chipping, flaking or peeling
- No seasoning required

### Pre-Seasoned Tuff-Kote®/Dura-Kote®

**Our most durable, longest lasting finish**

- Dark finish results in faster baking
- Type III hard coat anodizing
- Proprietary stick-resistant coating
- No seasoning required and metal utensil safe
- Minimal oiling and easy cleaning

### Silver-Kote®

**A durable finish with permanent coating**

- Light finish bakes similar to bare aluminum
- Type II clear coat anodizing
- Proprietary stick-resistant coating
- No seasoning required, not metal utensil safe
- Minimal oiling and easy cleaning

## Optional Coatings

**Specialty custom finishes.**

### Silicone Glaze

Excellent Release, Semi-Permanent Coating

- Non-stick surface for reasonable number of cycles
- Will degrade over time with use
- Re-coating services from other vendors
- Not metal utensil safe

### PTFE Non-Stick

Best Initial Release, Semi-Permanent Coating

- Best non-stick surface for limited cycles
- Will degrade over time with use
- Highest cost
- Not metal utensil safe

### Powder Coat

PMS Color Matching and Select Pallet of Food Safe Colors

- Highly durable surface protects from erosion
- Solvent-free coating
- Not suitable for baking or direct contact with food



Photo: Hearth Bake Disk with PSTK Finish

## Baking Trays

Standard baking trays

**Available in diameters from 6 to 19 inches**

Bare aluminum or Pre-Seasoned Tuff-Kote®  
Heavy 14-gauge aluminum  
Works well in deck, impinger and wood-fired ovens  
Round rim adds strength and eliminates sharp edges  
No seasoning required with coated versions



## Coupe Baking Trays

**Available in diameters from 6 to 19 inches**

Bare aluminum or Pre-Seasoned Tuff-Kote®  
Heavy 14-gauge aluminum  
Round Rim  
Works well in deck, impinger and wood-fired ovens  
Round rim adds strength eliminating sharp edges  
No seasoning required with coated versions



## Perforated Baking Trays

**Available in diameters from 6 to 19 inches**

Bare aluminum or Pre-Seasoned Tuff-Kote®  
Heavy 14-gauge aluminum  
Adds more snap to bottom of crust  
Works well in deck, impinger and wood-fired ovens  
Round rim adds strength and eliminates sharp edges  
No seasoning required with coated versions



## Serving Trays

**Coupe & Plate Style Round Trays**

**Available in sizes from 6 to 19 inches**

**Square Trays available in sizes 8 to 16 inches**

Light 18-gage aluminum  
Solid performance



## Pizza Disks

**Quik-Disks® from LloydPans have replaced screens in large segments of the pizza industry.**

- Pre-Seasoned Tuff-Kote® that does not bake, flake, or chip off
- No seasoning required
- Durable construction stops cyclical replacement issues
- Some of our customers are still using the same disks they purchased 20+ years ago
- Holes are resistant to carbon build-up and plugging
- Integrated flat rims do not trap food debris
- Easy clean-up saves time and labor
- NSF approved. Quik-Disks® are critical to health department inspections

Three Pizza Disks to match your style.

### Quik-Disks®

The standard for thin to medium crust pizza in conveyor ovens. 40% airflow. NSF approved.

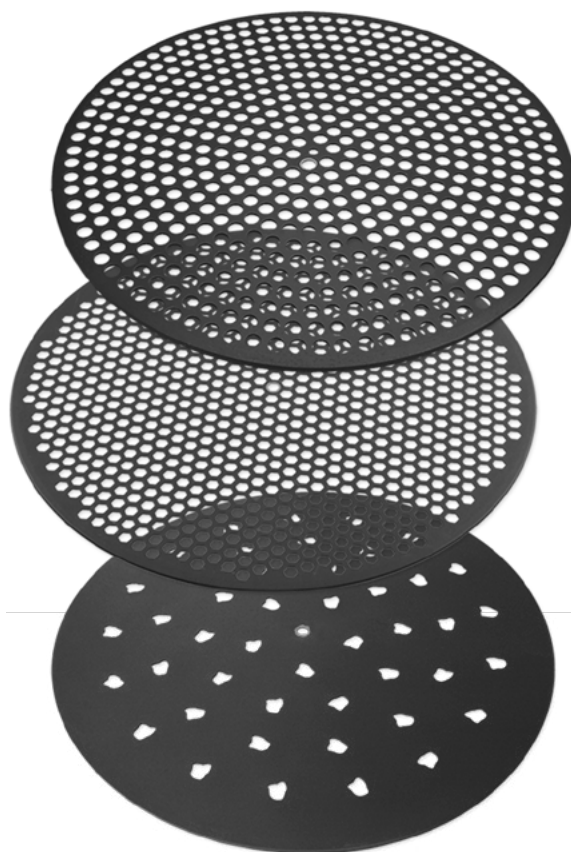
### Hex Quik-Disks®

Maximum heat exposure for crispier crusts. 50% airflow due to the unique hexagonal perforations.

### Hearth Bake Disks®

A unique pizza disk design that makes it possible for pizzas baked in a modern conveyor oven to emerge with the special crispness and golden, mottled crust appearance associated with hearth oven baked pizzas.

Note: Hearth Bake Disks® require different oven settings.



## Jumbo Pizza Disks

For large pizzas over 20 inches

**Available in diameters from 22 to 36 inches**

Bare aluminum or Pre-Seasoned Tuff-Kote®  
30% Air Flow  
Heavy 14-gauge aluminum  
Durable, long lasting  
No seasoning required with coated versions



### Jumbo Serving Tray

**31 inch Serving Tray for 30 inch Jumbo Pizza Disk**

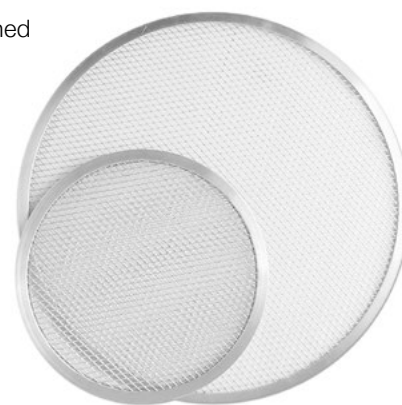
Heavy 12-gauge aluminum  
Allows for easy handling of Jumbo Pizzas



## Pizza Screens

**Available in diameters from 8 to 16 inches**

Low priced baking solution  
Superior rim compared to most other brands  
Must be pre-seasoned



## Deep Dish Nesting Pans



**Available in diameters from 6 to 18 inches  
1.5 or 2 Inch Depth**

Bare aluminum or Pre-Seasoned Tuff-Kote®  
Heavy 14-gauge aluminum, round rim  
Heavy-gauge aluminum lasts longer and is more durable  
No seasoning required with coated version  
Nest inside each other for better storage  
Lids are required for stacking when full

## Deep Dish Stacking Pans



**Available in diameters from 6 to 18 inches  
2.25 Inch Depth**

Bare aluminum or Pre-Seasoned Tuff-Kote®  
Heavy 14-gauge aluminum  
2.25 inch depth, round rim  
1.2 inch clearance between pans  
Ideal for proofing dough  
Can be stacked dozens high  
Stable for easier transport when stacked  
No seasoning required with coated versions  
Less expensive, since separators are not needed

## Nesting Pan Lids

**Available in diameters from 6 to 18 inches**

Light 18-gauge bare aluminum  
Designed to work with nesting pans  
Durable and dishwasher safe  
Pie rim prevents warping and sliding



## Perforated Deep Dish Pans

**Round sizes available in 12, 14 and 16 inch  
Square size available in 12 inch**

Pre-Seasoned Tuff-Kote®, No seasoning required  
Heavy 14-gauge aluminum  
Round pan features rolled rim style  
Square pan features double thick flat rim style  
Round pans can be stacked for proofing dough





## Perforated Deep Dish Pan

The unique center perforations provide benefits to both thick crust pizzas and deep dish pizzas that have a thicker layer of toppings. With recipes that have seasoned oils under the dough, the raised perforations minimize leakage of oil during the bake. The perforations allow moisture to escape and assist in getting oven heat to the center.

Photo: Perforated Deep Dish Pan with PSTK Finish

## Cutter Pans

**Available in diameters from 6 to 18 inches  
.75 Inch Depth**

Bare aluminum or Pre-Seasoned Tuff-Kote®  
Heavy 14-gauge aluminum, rimless  
.750 inch depth, 63 degree angle  
Retains oil for buttery flavor  
Designed for medium and thick crusts  
No seasoning required with coated versions



## Perforated Cutter Pans

**Available in diameters from 6 to 18 inches  
.75 Inch Depth**

Bare aluminum or Pre-Seasoned Tuff-Kote®  
Heavy 14-gauge aluminum, rimless  
.750 inch depth, 63-degree angle  
Cooks pizza quickly  
Even hole pattern designed for thicker crusts  
Consistent, uniform heat conduction  
No seasoning required with coated versions



## Straight Side Pans

**Available in diameters from 6 to 18 inches  
1 Inch Depth**

Bare Aluminum or Pre-Seasoned Tuff-Kote®  
No seasoning required with PSTK  
Heavy 14-gauge aluminum  
Rolled rim for strength and grip  
Retains oil for buttery flavor  
Produces chewier crust  
Designed for medium and thick crusts





Photo: Detroit Style Pan with PSTK Finish

## Rectangular Pizza Disks

Square and Rectangular Quik-Disks®

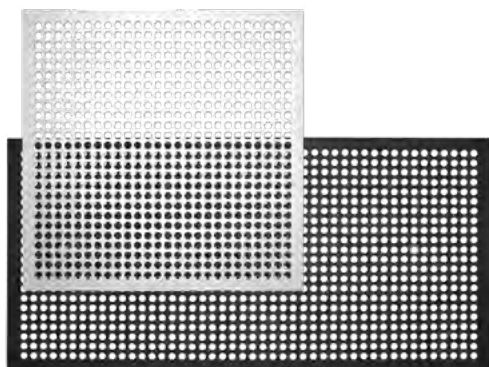
**Available in sizes from 6 to 20 inches**

Bare aluminum or Pre-Seasoned Tuff-Kote®

Light 18-gauge aluminum

Designed for thin crust

Flat rim for added strength and easier removal with peels



## Sicilian Style Pans & Lids

**Available in sizes from 6 to 18 inches**

**1.5 or 2 Inch Depth**

Pre-Seasoned Tuff-Kote®

Heavy 14-gauge aluminum pans

Nesting when empty, saving storage space

Double thick flat rim adds strength

No seasoning required with coated versions

Stackable with Lids that are light 18-gauge bare aluminum



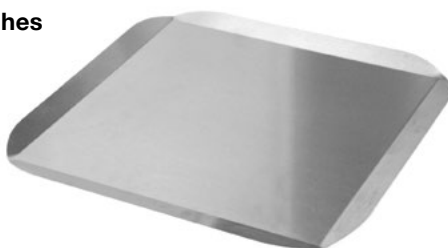
## Square Serving Trays

**Available in sizes from 8 to 18 inches**

16-gauge aluminum

Angled edges

Solid performance



## Detroit Style Pans

The New Standard

**Available in 8 by 10 inch, 2.38 inch depth**

**10 by 14 inch, 2.5 inch depth**

**12 by 17 inch, 2.8 inch depth**

Pre-Seasoned Tuff-Kote®

Heavy 14-gauge aluminum

No seasoning required with coated versions

Will Never Rust

Long-lasting durability

Nesting when empty, saving storage space

Lids available for stacking while proofing



## Perforated Detroit Style Pan

Perforations bring more heat to the center of the pie and allow moisture to escape to prevent a soggy crust.

**Available in 10 by 14 inch, 2.5 inch depth**

Pre-Seasoned Tuff-Kote®

Heavy 14-gauge aluminum

No seasoning required

Will Never Rust



## Alternate Detroit Style Pans

Slightly rounded corners for a better price point with a less expensive manufacturing process. A nearly imperceptible difference in pizza corners.

**Available in 8 by 10 inch, 2.38 inch depth  
and 10 by 14 inch, 2.5 inch depth**

Pre-Seasoned Tuff-Kote®

16-gauge aluminum

No seasoning required with coated versions

Will Never Rust

Long-lasting durability

Nest inside each other for better storage

Lids are required for stacking when full



## Grandma Style Pizza Pans

**Available in sizes from 5x7 to 18x26 inch  
1 inch depth**

Pre-Seasoned Tuff-Kote®

Heavy 14-gauge aluminum

No seasoning required

Angled sides for easy depanning

Stackable for storage



## Appetizer Pan

A versatile must-have pan for your kitchen. Use the roasting pan for bread products or with the perforated insert for meats, seafood and other appetizers.



**Available in 9 x 11 inch  
.75 inch depth**

Pre-Seasoned Tuff-Kote®

Light 18-gauge aluminum

Insert features depressed perforations to reduce sticking, and allow grease to drip away from food

No seasoning required with coated versions

## Multi Pan

Breads, Pan Pizza, Entrées

**Available in 6.5 x 9 inch or 9 x 13 Inch  
2 inch depth**

Pre-Seasoned Tuff-Kote®

16-gauge aluminum

Can be stacked for proofing

No seasoning required



Photo: Multi Pan with PSTK Finish



## Flatbread Pans

Five Styles Available

**Flatbread Pan 5 x 15 inch**

**Perforated Flatbread Pan 5 x 15 inch**

**Rounded Corner Hex Quik-Disk® 7 x 18 inch**

**Perforated Quik-Disk® 8 x 18 inch**

**Hearth Bake 8 x 16 inch**

Pre-Seasoned Tuff-Kote®/Dura-Kote®

No seasoning required with coated versions



Photo: Half Sheet Pan Oven Roaster with PSTK Finish

## Sheet Pan Oven Roasters

This innovative baking pan keeps foods from sitting or stewing in their own juices. The results are impressive: crispier products and a cleaner oven!

### Available in Full and Half Sheet sizes

Pre-Seasoned Tuff-Kote®

Light 18-gauge aluminum

Insert features perforations and dimple feet

No seasoning required with coated versions



## Small Oven Roasters

### Available in 13 inch Round or Quarter Sheet Size

Pre-Seasoned Tuff-Kote®

Light 18-gauge aluminum round pan

Heavy 14-gauge aluminum quarter sheet pan

Light 18-gauge aluminum inserts

Insert features perforations and dimple feet

No seasoning required with coated versions



## Sheet Pans

### Available in Full, Half and Quarter Sheet sizes

Bare aluminum, Silver-Kote® or Dura-Kote®

Light 18-gauge aluminum

Heavy aluminum wire in rim

Will never rust

No seasoning required with coated versions

## The Equalizer®

### Multi-Blade Rocker Knife

The Equalizer® is a precision cutting tool designed to make anyone an expert cutter. In more than 5,000 locations, The Equalizer® effectively eliminates the headaches associated with failed attempts to achieve uniform slices of pizza.

**Available for all sizes of pizza from 12 to 20 inches**

Match your pizza with 4, 5, 6, 8, 10 or 12 slice options.

Every purchase includes a sharpener to keep your blades in top condition.

Best used with a Pizza Cutting Board

- Affordable
- Fast
- Simple to use
- Dishwasher safe
- School lunch approved



Photo: 16 inch, 8 slice Equalizer



#### Blade Sharpener

Included free with purchase

#### Instruction Poster

Full color guide designed to be posted for instructional use included.



## Cutting/Serving Boards

**Use the Round Pizza Cutting Boards with The Equalizer®**

Commercial cutting surface

NSF approved material

Dishwasher safe

Resistant to absorption, cuts and stains

Proven: in use since 1962



## All Steel Rocker Knives

One piece construction with handle integral to the blade eliminates issues with screws coming loose and breakage. Choose from a vented handle or solid handle version.

Pizza rocker knives feature a firm grip for safe operation, keeping hands and fingers away from cutting surface. Stainless steel construction means light weight durability and there are no crevices to trap food for dishwasher convenience. A durable, commercial pizza rocker knife.

**Available in 18, 20 or 22 inch blade**

304 Stainless steel

Lightweight

Safe ergonomic handle

Choose vented or solid handle models

Dishwasher safe with no crevices

Durable: designed for commercial use



## Sandwich Cutters

The small version of our All Steel Rocker Knife

Use for sandwiches and general kitchen chopping.

**Available in 6 inch blade**

304 Stainless steel

Lightweight

Safe ergonomic handle

Choose vented or solid handle models

Dishwasher safe with no crevices

Durable: designed for commercial use



## Pizza Cutters

### Classic Wheel Cutter

4 inch stainless steel blade

Ergonomic hard plastic handle

### Double Blade Cutter/Scorer

3.5 inch stainless steel blades

Ergonomic hard plastic handle



## Rolling Pins

The rolling pin is manufactured from a heavy-duty aluminum barrel that measures 3.5" in diameter. Designed for easy disassembly so parts can be replaced as needed.



### **Available in bare aluminum or Dura-Kote®**

Polished aluminum with wooden handles  
Disassemble for cleaning or part replacement  
Commercial quality

## Dough Dockers



### **Available in Roller or Star style**

Roller features stainless steel pins, durable plastic barrel, and solid aluminum handle  
Star Docker features 10 points of stainless steel with durable plastic handle

## Pizza Dough Boxes



### **Available in 3 colors**

### **Available in 18 x 26 inch**

### **3 inch depth**

5 Year breakage warranty  
Exclusive cross stack lock system  
Made of high impact plastic  
Lightweight but durable  
Made in the USA  
NSF Approved  
Seals to eliminate dough crusting when stacked



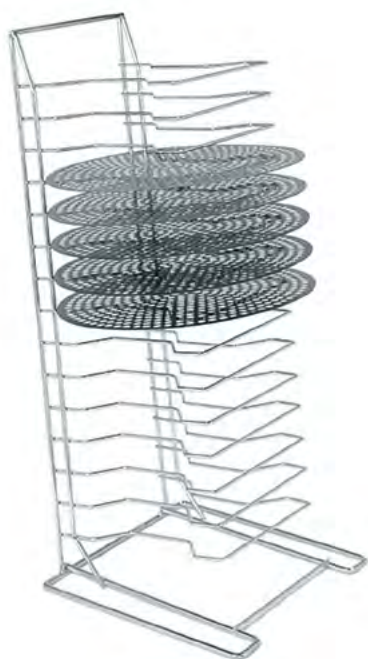
## Dough Rings

**Available in Round, Square & Heart Shapes**

All Stainless Steel

Heavy duty handles

Custom shapes available upon request



## Wire Shelf

**Available in 30 inch height, 12 inch square base**

Heavy duty chrome-plated steel rods

Store shells or pre-made pizzas

15 shelves, 1.4 inches apart

## Rivetless Peels

No-slag design saves wear and tear on your peel, conveyor and wrist.

**Available in 3 paddle sizes, 3 handle lengths**

One-piece, 14-gauge aluminum paddle

Hardwood handle

No rivets to snag gear



## Mini Peel

7 by 7.5 inch paddle

Use for easy removal of personal pan pizzas from the oven and for depanning Detroit Style Pizza

High-grade plastic handle

Durable 20-gauge stainless steel blade



## Pizza Server

Stainless steel blade

High-grade plastic handle

Very durable

Withstands the heat in the most punishing buffet lines

No rivets to come loose and fall out



## Pan Gripper

Designed with a positive-stop, this pan gripper will eliminate stress at the hinge, reducing the possibility of breaking. More durable than metal pan grippers, this professional tool will hold up to the most punishing use.

### Available in red

Commercial quality  
Designed for durability  
Increased grip control  
Made in the USA



## Sauce Spoon

### Sauce Portion Control

5.25 fl oz size  
Stainless steel shaft and bowl  
Handle's thumb notch and stopper provide control  
Stopper prevents spoon from sliding into pan when not in use  
Plastic handles are heat resistant to 230°F (110°C)



## Bubble Popper

36 inch wood handle, 12 inch stainless rod



## Pizza Delivery Hot Bag

This thermal insulated pizza delivery bag can hold up to four 16 inch or three 18 inch pizzas. Packed with 2 inches of poly batting thermal insulation and a moisture free lining.

Moisture-free insulation and lining  
Stain-resistant 600 denier shell  
Tapered closure still closes with only one box  
Easy-clean 210 denier lining PU coated  
Extra large, clear ticket window  
Double 1.5 inch PP web handles sewn through lining  
3 inch bottom serving handle for easy delivery  
Hanging storage loop to save valuable space  
Nylon binding on all outside seams



## Rolling Tower Pizza Racks

Designed specifically for the unique needs of pizzerias and manufacturers

The Rolling Tower Pizza Rack offers kitchen storage on wheels with a marine-grade vinyl snap-on door and 5-inch commercial casters. LloydPans® has built its reputation on commercial durability, and these pizza and baking racks are no exception. The Rolling Tower Pizza Racks are 66-inches tall, and hold up to 34 pans (17x17-inch) with 1.5-inch clearance between each shelf. Shelving available to accommodate smaller sizes. **Need a custom size?** Contact us for a quote.



## Custom Manufacturing

LloydPans® shares your passion for creating great food

We understand that creating great pizza, bakery products and entrées sometimes requires custom solutions. After all, innovation is not something you order out of a catalog. Innovation has the capacity to set trends, to inspire, and also to challenge the way things have always been done. LloydPans® helps pizzeria owners, bakers, chefs and food processors make their concepts a 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 an efficient and innovative manufacturing plant. As a result, our engineering fees are lower, and we pass these savings on to our customers.

### What's the minimum order?

LloydPans® understands the realities of new product introductions in today's marketing and metric driven world. Test markets and small production builds are a reality, and LloydPans® helps by maintaining low minimum orders.

### Dimensions:

**Diameter:** Large or small, the choice is yours— just ask.

**Angles:** LloydPans® can create a custom pan with straight or angled sides

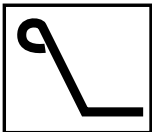
**Depth:** ¼ inch to 4 inch

### Processes:

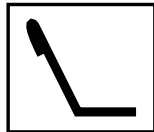
Stamping, spinning, welding, machining, deep drawing, laser cutting and laser engraving. Silver-Kote®, Pre-Seasoned Tuff-Kote® and Dura-Kote® are our proprietary, permanent stick-resistant coatings. LloydPans® also offers Silicone Glaze, PTFE Non-Stick and Powder Coat coatings.

### Rims:

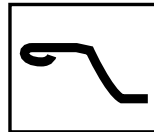
Aluminum, steel, stainless steel



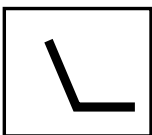
Round



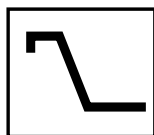
Flat



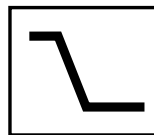
Pie Pan



Rimless



Grip Lip



Z Lip

### What's the turnaround time?

Faster than you might think. Because LloydPans® is completely self-contained, we have 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. You will be amazed at how quickly we can move from design stage to completion.

### Where to start?

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

**1-800-748-6251 • [sales@lloydpan.com](mailto:sales@lloydpan.com)**

### Thickness:

Heavy Weight: 8-gauge, .128" thick

Extra Heavy: 12-gauge, .080" thick

Heavy: 14-gauge, .063" thick

Medium: 16-gauge, .050" thick

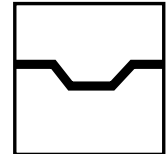
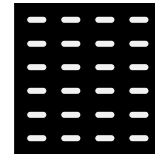
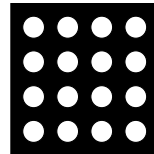
Light: 18-gauge, .040" thick

### Materials:

Aluminum, steel, stainless steel, aluminized steel

### Pan Perforations:

Custom shapes, sizes and configurations available.





**LloydPans®**

3808 North Sullivan Road

Building 25-J

Spokane Valley, WA 99216

800-748-6251

[www.lloydpan.com](http://www.lloydpan.com) • 509-468-8691 • [sales@lloydpan.com](mailto:sales@lloydpan.com)