

# Maximize Your Oven's Capabilities with Innovative Pan Systems

A white paper from LloydPans



# Executive Summary

In most restaurants, pizzerias and foodservice institutions, you don't get to choose your oven. Your oven chooses you. Financial, space and labor considerations often prohibit an operation's ability to use the ideal oven-type to bake or cook a specific menu item.

That doesn't mean you have to limit your menu, it just means you have to get creative and maximize your oven's potential by investing in innovative pans designed to mimic certain baking surfaces. For example, let's say your pizzeria wants to capitalize on the morning daypart by introducing a breakfast pizza with fried eggs. However, you don't have a stove or griddle, just a conveyor oven. By using an egg pan built specifically for conveyor ovens, you can create perfectly fried eggs with minimal investment and maximum returns.

Let's be honest, investing in new pans is significantly less expensive and space constraining than purchasing multiple ovens for different menu items. In this white paper, LloydPans offers practical advice and solutions to increase the performance of your existing oven through innovative pan design and coating systems.

# Maximize Your Oven's Capabilities with Innovative Pan Systems

Do you have a pizza oven? Or, maybe a bakery deck oven? The first step to maximizing your oven's capabilities is to stop using adjectives to describe it. Instead, call it simply an oven. Or better yet, call it a heat source.

Once you start thinking of your oven simply as a heat source, you can start thinking about how to harness the power of that heat source to produce everything from pizza to lava cakes to artisan breads. Your oven can't handle this task alone and needs an assist from baking pans. But in this instance, let's not even call them pans. Let's look at them as baking systems.

With a heat source and a baking system, almost anything is possible to make, including lava cakes. We had a client come to us to figure out how they could bake lava cakes in a wood-fired pizza oven. Putting cakes in a traditional pan would cause quite a mess, as a high-sugar product like a cake would burst in the intense heat of a wood-fired pizza oven.

Our foods solutions team knew they had to create a lidded container for the lava cakes, which would act as an oven inside of an oven. We sent the specs to our manufacturing department and they created the perfect vessel for the lava cakes. Knowing we'd need a stick-resistant surface, we narrowed down the coating options to our **Dura-Kote®** and **Silver-Kote®** finishes. Because Dura-Kote® is a dark finish that tends to bake hot and fast, we determined to move forward with Silver-Kote®, which is similar in color to bare aluminum, in order to protect the lava cake from baking too quickly.

Guess what? It worked, and our client was able to bake lava cakes and pizzas in the same oven.

Pans and their coating systems are key to maximizing the versatility of your oven and expanding your menu to include products you once thought impossible to make. In the following pages, we'll look at innovative pan systems that can create fried eggs in conveyor ovens and crispy chicken wings in a conventional oven.

# Restaurant, Pizzeria and Bakery Oven Types

## Deck Ovens

Very popular in pizzerias and bakeries, deck ovens are used to impart high heat through conductive heat transfer on the surface of a product or pan. Conductive heat transfer is key to giving a pizza crust its trademark char or an artisan loaf of bread its initial spring. However, deck ovens aren't only limited to bottom-surface heat. To a lesser extent, they also apply radiant heat, which melts the cheese on a pizza in a wood-fired oven. Deck ovens can have many surfaces, including, bricks, stones or steel.

Traditionally, deck ovens are used to bake products without pans, such as Neapolitan pizza and artisan breads. However, with the right pan and coating system, these ovens can bake desserts, pan pizza and more.

## Conveyor Ovens

The preferred oven by pizza chains around the world, conveyor ovens are perfect for providing a consistent bake. Set the temperature and time, load pizzas at one end and watch them come out the other. The operator has complete control over the baking process, with consistent heat applied to the top and bottom of the product.

Most conveyor ovens have a chain, but you can buy them with any surface including stone and steel. Products also can be baked on these ovens, either with pans or without them. As we detail later in this report, by thinking of the pan as a container, you can bake everything from paninis to crispy chicken wings in a conveyor oven.

## Convection Oven

Although not a viable option for pizzerias that churn out large volumes of pizzas per hour, convection ovens do have a place with start-ups or foodservice operations that don't have significant volume needs for pizza. These ovens are energy efficient and use a fan to circulate hot air around the pizza.

Convection ovens can bake a pizza in about six minutes, with or without a pan. Their relatively small footprint is a major benefit of convection ovens, but that comes at the cost of relatively low outputs.

# How to Bake Grilled Foods

## EXAMPLES

Proteins such as chicken, beef or even fish

## TRADITIONAL WAY TO COOK

Not in an oven at all, but on a grill. It's long been established that we eat with our eyes, first. When serving proteins at a restaurant, it's vitally important to deliver visually appealing meats. After all, consumers crave grill marks and the char that promises more satisfying flavor.

## PAN INNOVATION

Diamond Grill Pans

## NEW OVEN USAGE

Conventional, Conveyor and Deck Ovens



## Grill Marks Without the Grill

America is a carnivorous nation that loves meat, especially grilled meats, where the diamond grill pattern and subtle char pack a flavor and visual punch. Only problem? Your restaurant may not have the right grill to impart these perfect marks. In fact, your restaurant or pizzeria may just have a conventional, conveyor or speed bake oven. This was a common problem, so LloydPans' pan solutions experts set out to fix it. They succeeded with the development of our [Diamond Grill Pans™](#).

The starting point of our solution was the LloydPans Test Kitchen and manufacturing facility in Spokane Valley, Washington. We created a diamond pattern on the pan to mimic most grill marks and encourage exceptional searing. And, to ensure widespread use regardless of oven type and cavity space, we determined to manufacture our Diamond Grill Pan in quarter, half, and full sheet sizes. Next, since the goal of creating grill marks called for a hot and fast bake, we selected our easy-release Pre-Seasoned Tuff-Kote® finish that features the same properties as Dura-Kote®. With Pre-Seasoned Tuff-Kote® finish, only the protein should be oiled, not the pan.

Known for its durability and ease-of-use, this stick-resistant coating will not chip, peel or flake off – it's permanent. Plus, the coating's dark finish bakes hotter and faster than bare aluminum, which is perfect for grilled proteins.

In conventional ovens, we recommend an oven temperature between 550°F and 600°F and a pre-heat on the pan. A quick and firm press of the protein onto the pan, and a bake of about three to four minutes per side yielded a perfectly cooked and seared protein.

In a conveyor oven, we recommend running the pans through a full pass to preheat it. After that, press the protein on the pan and run it through the oven. It's not necessary to run through multiple times as long as the seared side is served up.

In a speed bake oven, recommended temperatures are lower than the conventional oven, coming in at 450°F to 500°F. A quick press of the protein on a pre-heated pan will give you the perfect sear.

[Buy Diamond Grill Pans Online](#)

# How to Bake Fried Foods & Appetizers

## EXAMPLES

Chicken wings, sliders, mozzarella sticks

## TRADITIONAL WAY TO COOK

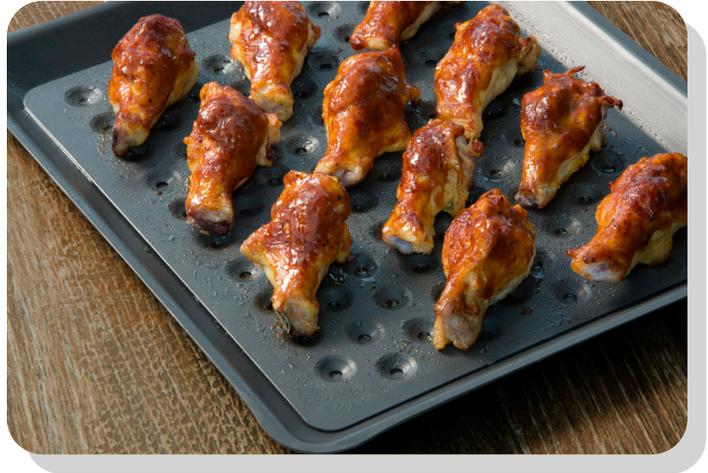
Deep fried and grilled

## PAN INNOVATION

Oven Grill Pans

## NEW OVEN USAGE

Conventional, Conveyor and Deck Ovens



## Crispy Appetizers Without the Deep Fryer

Every restaurant and foodservice operation chef knows one thing: you cook with the equipment you have, not the equipment you wish you had. Space, time and other constraints often limit kitchen's setup. For example, a chef may want the crispiness a deep fryer delivers to chicken wings, but doesn't have a deep fryer available.

With LloydPans innovative Appetizer Pans and Oven Roaster Pans, restaurants and foodservice operations can add extra crispiness and remove some of the fat from chicken wings, sliders, ribs and other proteins. These two-piece baking systems feature perforated baking surfaces that provide clearance from the trays beneath them.

By design, foods prepared on Appetizer Pans and Oven Roaster Pans will not sit and stew in their own juices. Instead, these innovative baking pans keep foods high and dry, resulting in crispier products and a cleaner oven!

Appetizer Pans are available in an 11" x 13" size and Oven Roasters are available in quarter, half, and full-sheet pan sizes as well as in a 13-inch round pan. Each features LloydPans' proprietary Pre-Seasoned Tuff-Kote Finish® and is heat safe to 700°F without the presence of food on them. As long as the foods prepared on them is not incinerated, these pans can withstand much hotter temperatures. While sets include both the perforated baking surface and a tray for oil collection, each piece is also sold individually.

[Buy Oven Roaster Pans Online](#)

# Breakfast Foods

## EXAMPLES

Bacon, eggs and breakfast sandwiches

## TRADITIONAL WAY TO COOK

Griddle or flat top

## PAN INNOVATION

Bacon and Egg Pans

## NEW OVEN USAGE

Conventional, Conveyor, Combi, Speed-Bake and Deck Ovens



## Bacon & Eggs Without a Griddle or Stove Top

Breakfast isn't just for breakfast anymore and consumers are craving bacon, eggs and breakfast sandwiches all day and into the night. Unfortunately, most pizzerias or bakeries are ill-equipped to handle large orders of bacon and eggs because they don't have a griddle or flat top. Problem solved with LloydPans Bacon and Egg pans.

Egg Pans are available in both irregular shaped and puck style cavities, and function as griddle replacements to provide an efficient method for serving both fried eggs and egg sandwiches. With four-, six-, and nine-cavity standard options to choose from, dimensions range from 9.5 x 11 inches for a four-cavity pan to 12.88 x 17.99 inches for nine cavities.

Innovative Bacon Pans take full advantage of a highly versatile two-piece baking system that makes it possible for fats to drip through the perforated insert onto which the meat is placed, and into the shallow tray below. Beyond the impressive results they're known for at major hotel chains where breakfast is served on a daily basis, these pans are also recommended and used for chicken wings, meatballs, ribs, sliders and more. And, the tray can also be used as a stand-alone for bread products. Standard options include quarter-sheet, half-sheet, and full-sheet sizes, along with a 13" round tray and insert.

Bacon and Egg Pans are manufactured from hard coat anodized aluminum and finished with our exclusive non-toxic and stick-resistant coating. Unlike other non-stick coatings that wear off over time and with use, LloydPans' proprietary finish is permanent and metal-utensil safe. It won't peel, flake, bake or chip off—ever.

[\*\*Buy Bacon and Egg Pans Online\*\*](#)

Learn how innovative pan design can make your oven cook products you thought were impossible.

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