

# Foodservice Catalog

Pizza Pans · Ovenware · Bakeware · Cookware



US MANUFACTURER





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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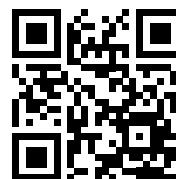
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# Problem Solvers

## 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

Used 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 kitchenware requires minimal time to maintain, has a long production life, bakes consistently and is easy to clean.

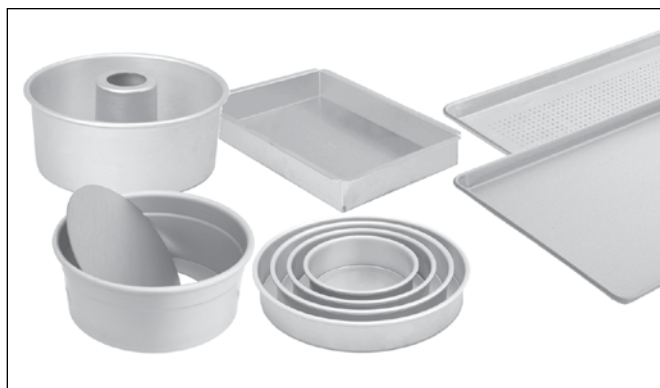
The LloydPans exclusive release finishes are created by applying our liquid sealer followed by bake time in an industrial oven. The sealer is actually absorbed into the pores of the anodized finish and only requires an initial wash before use. The result eliminates the need for messy pre-seasoning, and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

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### Silver-Kote®

- Type II clear coat anodizing
- Permanent release coating works in combination with standard release aids for easy depanning and cleaning
- Light finish bakes similar to bare aluminum
- Not susceptible to steam penetration and damage
- No reglazing required
- Not metal utensil safe



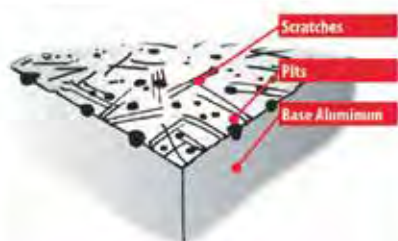

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### Dura-Kote® • Pre-Seasoned Tuff-Kote®

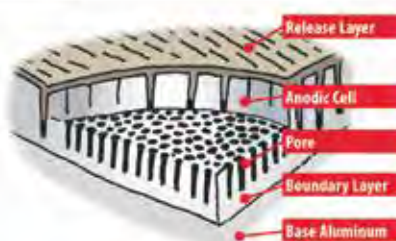
- Our most durable, longest lasting finish
- Type III hard coat anodizing
- Permanent easy release coating will not chip, peel or flake off and is metal utensil safe
- Dark finish results in faster baking
- No seasoning required with minimal or no oiling depending on the recipe
- Easy to clean



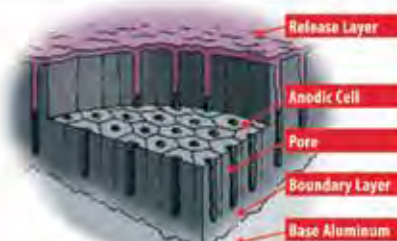
## Which Finish? Choose the best option for your process



Finish thickness N/A



Finish thickness 0.3 mils, nominal



Finish thickness 1.5 mils, nominal

Bare Aluminum	Silver-Kote®	Dura-Kote®
Must be pre-seasoned prior to first use	No pre-seasoning required	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
Durable, dent-resistant direct chill alloy	Durable, dent-resistant direct chill alloy	Durable, dent-resistant direct chill alloy
	Durable natural color finish	Durable dark 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
	Little 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	Hand wash	Hand wash

# Ovenware

Functional pans that are versatile and reliable, that provide an efficient cooking platform and are easy to clean, are the hallmark of today's kitchen. LloydPans offers unique solutions for the oven that have been engineered to perform under heavy use. Permanent easy release coatings and metal utensil safe durability are features that will help you deliver exceptional food. Custom sizes available.



## 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.

**9.5 x 10.5 inches, .75 inch deep**

Pre-Seasoned Tuff-Kote®

Durable 18-gauge aluminum

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

No seasoning required with coated versions

Custom sizes available

## Multi Pan

Breads, Pan Pizza, Entrées

**Available in 6.5 x 9 inches, 2 inches deep**

Bare aluminum, Silver-Kote or Pre-Seasoned Tuff-Kote®

Durable 16-gauge aluminum

Can be stacked for proofing

No seasoning required with coated versions

Custom sizes available

## Diamond Grill Pans

Use your oven to cook meats with impressive grill marks

**Available in three sizes**

Pre-Seasoned Tuff-Kote®

For conventional, conveyor, combi and speedbake ovens

No seasoning required with coated versions

Custom sizes available



## Panini/Grill Pans

**Available in 9.5 x 12 and 11 x 16 inch sizes,**

Dura-Kote finish

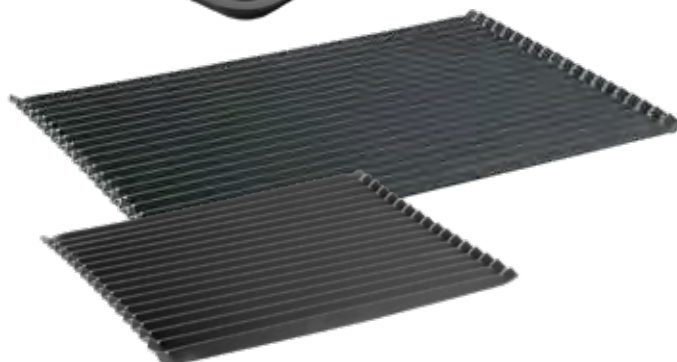
14-gauge aluminum

Easy release reduces sticking

Oven safe to 700° F

Designed to contain small amounts of liquids

Custom sizes available





## Egg Pans

### Available to fit specific ovens

Standard 6 Egg-Cup Pan is 11.38 x 18 Inches  
 4 Inch Diameter, .63 Inch Deep Cups  
 Perfectly sized for baking/frying large eggs  
 Dura-Kote stick-resistant finish  
 Heavy 14-gauge aluminum  
 Custom sizes available



## Oven Roasters/Bacon Pans

This innovative baking pan keeps foods high and dry instead of having them sit or stew in their own juices. The results are impressive: crispier products and a cleaner oven.

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

Bare aluminum, Silver-Kote or Pre-Seasoned Tuff-Kote®  
 Durable 18-gauge aluminum  
 Heavy 14-gauge aluminum quarter sheet pan  
 Durable 18-gauge aluminum inserts  
 Insert features perforations and dimple feet  
 No seasoning required with coated versions



## 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)

# Pizza Pans

LloydPans has been in the pizza industry for nearly 30 years providing baking solutions to all of the top pizza chains. Making good pizza better with pans that are smartly engineered is what LloydPans is all about. In modern pizza ovens, our permanent release coatings that need no seasoning, out perform and outlast all others on the market. LloydPans stocks an extensive line of standard products designed to fit your style and our engineers can manufacture a custom solution to perfectly fit your need.



## 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-gauge aluminum  
Solid performance  
Custom sizes available



## Baking Trays

**Available in diameters from 6 to 19 inches**  
**Solid or Perforated**

Bare aluminum, Silver-Kote or Pre-Seasoned Tuff-Kote®  
Round rim adds strength and eliminates sharp edges  
No seasoning required with coated versions  
Custom sizes available



## Cutter Pans

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

Bare aluminum, Silver-Kote or Pre-Seasoned Tuff-Kote®  
Heavy 14-gauge aluminum, rimless  
63-degree angle  
Designed for medium and thick crusts  
No seasoning required with coated versions  
Custom sizes available

## Flatbread Pans

**Hex Perforated, Hearth Bake, Pan, QDF40 Perforated**

Pre-Seasoned Tuff-Kote®  
Folded or formed rims add strength  
No seasoning required with coated versions  
Custom sizes available



## Pizza Disks

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

- Bare aluminum, Silver-Kote or Pre-Seasoned Tuff-Kote® that does not bake, flake, or chip off
- No seasoning required with coated versions
- 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 rim on QDF does not trap food debris
- Easy clean-up saves time and labor
- NSF approved QDF40 and QD40 (critical to health department inspections)

Three Pizza Disks to match your style.

### **QDF40 Quik-Disks®**

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

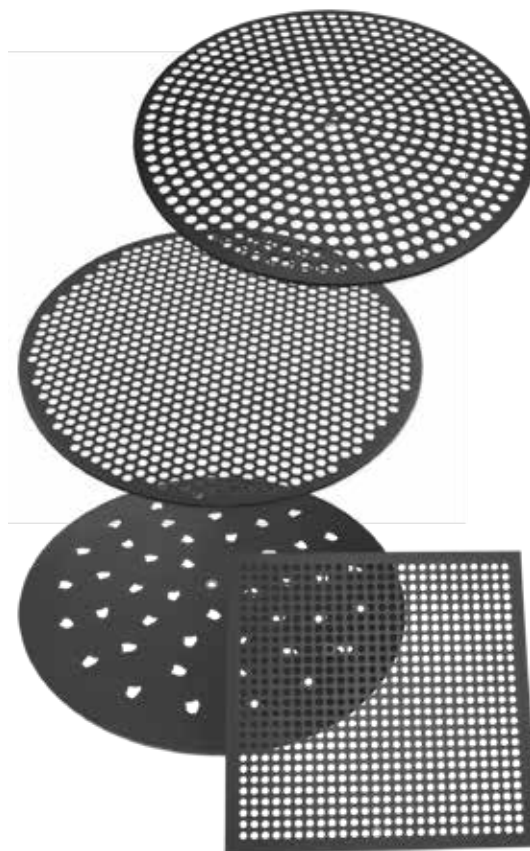
### **Hex Quik-Disks®**

Maximum heat exposure for crispier crusts. 50% airflow

### **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, Silver-Kote 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**

12-gauge aluminum

Allows for easy handling of Jumbo Pizzas

Custom sizes available



## Pizza Screens

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

Low priced baking solution

Seamless rim is superior  
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, Silver-Kote or Pre-Seasoned Tuff-Kote®  
Heavy 14-gauge aluminum, round rim  
Nest inside each other  
Heavy-gauge aluminum lasts longer and is more durable  
No seasoning required with coated versions  
Lids are required for stacking when full of pizza  
Custom sizes available



## Deep Dish Stacking Pans

**Available in diameters from 6 to 18 inches  
Perforated or Solid**

Bare aluminum, Silver-Kote or Pre-Seasoned Tuff-Kote®  
Heavy 14-gauge aluminum  
2.25" deep, round rim  
1.375 inch clearance between pans  
Can be stacked dozens high  
Stacks are stable for easier carrying  
Ideal for proofing dough  
No seasoning required with coated versions  
Less expensive, since separators are not needed  
Custom sizes available



## Detroit-Grandma-Sicilian Style Pizza Pans

Better than Blue Steel Pans

**Available in traditional square and rectangular sizes  
small to large**

Pre-Seasoned Tuff-Kote®  
Heavy 14-gauge aluminum square corner pans  
No seasoning required coated versions  
Will Never Rust  
Long-lasting durability  
Nesting when empty, saving storage space  
Lids available for stacking while proofing  
Custom sizes available

## Rivetless Peels

No-snap 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  
Easily removes personal pan pizzas from your oven  
20-gauge (.035") stainless steel  
Plastic handle

## 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 or custom sizes available  
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)



## 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. Lloyd Pans 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-inches clearance between each shelf. Need a custom size? Contact us for a quote.

**Custom sizes and configurations available.**



Stainless steel wire racks



6 inch commercial grade casters

## 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 6 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 and a wall chart of instructions for use.

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



**For By-The-Slice  
& School Lunch  
Contracts**

## Cutting/Serving Boards

**Use the Pizza Serving Boards with The Equalizer®**

NSF approved cutting surface

Dishwasher safe

Resistant to absorption, cuts and stains

Proven: in use since 1962



## All Steel Rocker Knives

The rocker knife that features a firm grip for safe operation, keeping hands and fingers away from cutting surface. Stainless steel, one piece construction means light weight durability and no crevices to trap food for dishwasher convenience.

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

**Sandwich blade is 8 inch**

Lightweight 304 Stainless steel

Safe ergonomic handle

One piece construction

Dishwasher safe

Durable: designed to last a lifetime

Custom sizes available



## 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



# Bakeware

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

- **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**

No degradation of the finish from moisture so depanning 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.



## Cake Pans

**Available in 30 standard sizes**  
**Round, Square, Contour**

Bare aluminum, Silver-Kote or Dura-Kote  
16-gauge aluminum  
2 inch or 3 inch standard depths, custom sizes available  
Straight sides, small bottom radius  
Round rim, seamless construction



## Sheet Cake Pans

**Available in standard sizes from 7 to 16 inches**

Bare aluminum, Silver-Kote or Dura-Kote  
14-gauge aluminum  
2 inch or 3 inch standard depths, custom sizes available  
Square corners, straight sides  
Easy grip, Z-lip ½ inch rim  
**Slide on lids available for select sizes**



## Angel Food Cake Pans

**Available in standard diameters from 6 to 10 inches**

Bare aluminum, Silver-Kote or Dura-Kote  
14-gauge aluminum  
2.75, 3, 3.75, 4 or 4.25 inch standard depths, custom sizes available  
Round rim, seamless construction  
Custom sizes and strapping available  
**Square version available**



## Cheesecake Pans

**Available in standard diameters from 3 to 16 inches**

Bare aluminum, Silver-Kote or Dura-Kote

16-gauge aluminum

2 inch or 3 inch standard depths, custom sizes available

Round rim, seamless construction

Straight sides, small bottom radius

Loose bottom style lasts longer than spring-form pans

Clean product release, easy depanning

## 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

Welded seam

Custom sizes and shapes available





## Bread Loaf Pans

**Available in lengths from 6.5 to 12.375 inches**

Bare aluminum, Silver-Kote or Dura-Kote  
14-gauge aluminum  
2 inch or 2.75 inch depths  
Tapered sides  
Easy grip, Z-lip ½ inch rim  
Custom sizes and strapping available



## Pullman Pans

**Available in 11 or 15 inch standard lengths**

Bare aluminum, Silver-Kote or Dura-Kote  
14-gauge aluminum  
4 inch depth  
Square corners, straight sides  
Easy grip, Z-lip ½ inch rim  
Custom strapping available  
Custom sizes available

**Lids available in same metal and finish**



## Sub Sandwich Pans

**Available in 4 trough size**

Dura-Kote  
14-gauge aluminum  
For 12 inch sandwich rolls  
Custom sizes available

## Baguette Pans

**Available in 4 or 5 trough versions**

**Custom sizes and configurations available**

Silver-Kote or Dura-Kote  
16-gauge aluminum  
Unique framework designed for durability  
Solid or perforated troughs





## Sheet Pans

**Available in quarter, half or full sheet sizes**

Bare aluminum, Silver-Kote or Dura-Kote  
 Rolled rim for better handling  
 Rust-free  
 Commercial quality  
 Solid and perforated (full sheet size only)



## Sheet Pan Extenders

**Available in full or half sheet pan sizes**

14-gauge 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  
 Custom sizes available





## Jelly Roll Pans

**Available in 10, 11 or 12 inch standard widths**

Bare aluminum, Silver-Kote or Dura-Kote

14-gauge aluminum

1 inch standard depth

Straight sides, square corners

Grip Z-lip ½ inch rim for easy handling

Custom sizes available

## Cookie Sheets

**Available in 10, 13 or 14 inch standard widths**

Bare aluminum, Silver-Kote or Dura-Kote

14-gauge aluminum

One side Z-lip rim for easy handling

Custom sizes available



## Heavy Baking Sheets

**Available in 12 or 14 inch standard widths**

Bare aluminum, Silver-Kote or Dura-Kote

8-gauge (.125") aluminum

45 degree angled edges on short sides

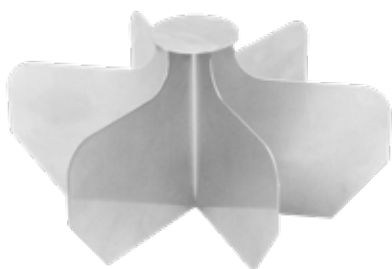
Custom sizes available



## Pie Pans

**Available in standard diameters from 4 to 12 inches**

Bare aluminum, Silver-Kote or Dura-Kote  
18-gauge aluminum  
Easy grip lip, folded to eliminate sharp edges  
Solid or perforated to fit your recipe  
Custom sizes available



## 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

# Cookware

**Our cookware is different.** Different than any other cookware on the market. We designed and engineered LloydPans cookware to be an alternative to the traditional non-stick cookware that scratches and wears out. Our stove-top pans are non-toxic and metal utensil safe with a neutral coating that will not chip, bake or flake off.

Chefs benefit because along with heavy duty performance and the heat resistant handle, our lightweight cookware is designed to reduce injury from wrist and hand fatigue.



## Fry Pans

**Available in 3 sizes: 8, 10 and 12 inch**

- Curved side walls for easy access to turning food
- Exclusive cool grip handle
- Metal spatula recommended/metal utensil safe
- Hard anodized aluminum
- Exceptional durability, oven safe
- Dura-Kote® non-toxic, PTFE free, water-based release coating
- Fast cooking, easy clean up
- Heat safe to 700°F



## Sauté Pans

**Available in 2 sizes: 10 and 12 inch**

**Accessories: Steamer Insert and Glass Lid**

- Pans have a wide bottom area for maximum heat conduction
- Straight sides help contain food and expose all sides to heat
- Metal spatula recommended/metal utensil safe
- Exclusive cool grip handle
- Hard anodized aluminum
- Exceptional durability, oven safe
- Dura-Kote® non-toxic, PTFE free, water-based release coating
- Fast cooking, easy clean up
- Heat safe to 700°F



## Stir Fry Pans

**Available in 2 sizes: 10 and 12 inch**

**Accessories: Steamer Insert and Glass Lid**

- Flat center bottom transfers heat very efficiently and the sloping sides aides in fast turning of ingredients
- Metal spatula recommended/metal utensil safe
- Exclusive cool grip handle, oven safe
- Hard anodized aluminum
- Exceptional durability, oven safe
- Dura-Kote® non-toxic, PTFE free, water-based release coating
- Fast cooking, easy clean up
- Heat safe to 700°F



**Pans Weigh  
Under 3 lbs.**

## Sauce Pans

**Available in 4 sizes: 2, 3, 4 & 6 Quart**

**Accessories: Steamer Insert and Glass Lid**

Wide bottom profile for maximum heat conduction

Rounded bottom edge for efficient stirring

Exclusive cool grip handle

Hard anodized aluminum

Exceptional durability, oven safe

Dura-Kote® non-toxic, PTFE free, water-based release coating

Fast cooking, easy clean up

Heat safe to 700°F



## Asian Wok

**Available in 1 size: 13 Inch (4.6 Quarts)**

**Accessories: Metal Lid**

Large bowl to accommodate volume

Flat bottom for hot cooking

Sloped sides support quick turning of ingredients

Exclusive cool grip handle stays cool enough to work with bare hands eliminating the need for hot pad or rag

Dura-Kote® non-toxic, PTFE free, water-based release coating



## 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:** From flat to deep, depending on size and material

#### Processes:

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



#### 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**

#### Aluminum Thickness:

Heavy: 14 gauge, .063 inch thick

Light: 16 gauge, .050 inch thick

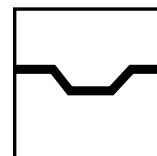
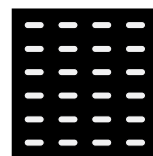
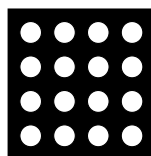
Extra Light: 18 gauge, .040 inch thick

#### Materials:

Aluminum, steel, stainless steel, aluminized steel

#### Pan Perforations:

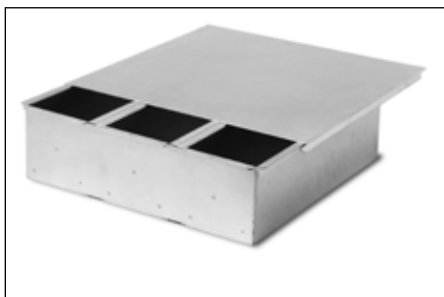
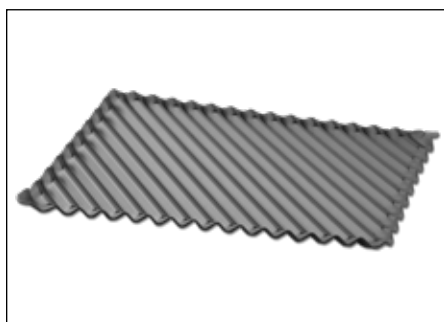
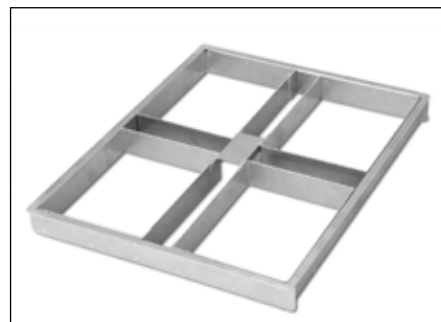
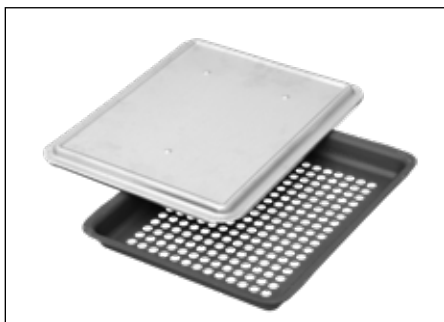
Custom shapes, sizes and configurations available.



## 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.





## **LloydPans**

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