

Cleaning LloydPans® Products

Cleaning & Maintenance:

For general cleaning, we recommend a mild, sudsy detergent and nothing more abrasive than a nylon-type scrubber or a blue Non-Scratch Scrub Sponge by Scotch-Brite.



Effective cleaning without scratching. Ideal for non-stick cookware.

For tougher cleaning jobs:

- ◆ **Hand wash only.** Do not wash in automatic dishwashers because the caustic properties of the soap used degrades the finish of LloydPans and voids any warranties.
- ◆ Soak pans in warm, sudsy water using a mild dish-washing liquid. Then, with moderate scrubbing, remove as much oily residue as possible. Rinse thoroughly.
- ◆ Make a paste with Barkeepers Friend and scrub with a dishcloth or non-abrasive scrub sponge. Rinse thoroughly.
- ◆ Once cleaned, the pan should be wiped using a cloth or paper towel with a small amount of oil prior to next use.



Do not pre-season LloydPans® coated products

LloydPans® coated products **should not** be seasoned because doing so may cause irreparable harm to the coating and void the warranty. Our non-toxic and easy release finish is production ready...right out of the box. Simply wash LloydPans® products in mild dish-washing liquid for sanitation purposes, dry thoroughly, then wipe a small amount of oil inside pan prior to placing food. This may only be needed for the first use. Your pan is ready for production.

For information

sales@lloydpan.com
509-468-8691
800-748-6251

USA Manufacturer



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



lloydpan.com • 800-748-6251

Manufacturing Products for the Food Industry since 1989.
3808 North Sullivan Road, Spokane Valley, WA 99216

