

Hearth Bake Pizza Disks

from LloydPans

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. Developed in collaboration with Tom Lehman, formerly with the American Institute of Baking, Hearth Bake Pizza Disks feature LloydPans exclusive PSTK permanent release finish that does not require seasoning, will not flake, bake, or chip off and is easy to clean.



PSTK Permanent Release Finish *Only From LloydPans*

Pre-Seasoned Tuff-Kote (PSTK) is our proprietary finish that starts with a Type 3 hard coat anodize to which our non-toxic release aid has been applied and baked onto the product. PSTK is metal utensil safe whereas competitive disks that do not feature our proprietary coating process may not be. The coating will never bake, flake, rub or chip off and it is completely metal utensil safe. Every step of the manufacturing and coating process is conducted entirely in-house at our facility in Spokane Valley, Washington.

Key Benefits:

- Produces crispy thin to medium crust pizza with the right combination of dough recipe and oven temperature
- Meets expectations of true "Hearth Baked Pizza" with good visuals and taste
- Random holes impart pleasing visual
- Holes allow desired slight charring
- Pizza edge protected by solid area

Key Features:

- Permanent release coating does not bake, flake, or chip off
- No pre-seasoning necessary: Ready to go out of the box
- Durable construction stops cyclical replacement issues
- Holes are resistant to carbon build-up and plugging
- Integrated flat rim does not trap food debris
- Easy clean-up saves time and labor

Creating Hearth Bake Pizzas in Impinger Conveyor Ovens

- Dough recipe may need adjusting removing sugar, milk and other browning ingredients.
- Oven temperature often needs to be higher.
- Top heat sources may need to be reduced for even baking.
- Shorten bake times by approximately 20%.
- Final dough temperature needs to be 205 - 210° with some charring on bottom and toppings cooked.

Test Start Settings

- Oven temperature at 500°.
- Top heat lowered to balance toppings and dough doneness.
- For a 12 inch, 25 ounce pizza bake time 5 - 6 minutes.
- Adjust the above three to reach optimum results.



Ready to get started?

lloydpan.com/hearth-bake-pizza



www.lloydpan.com . 800-748-6251

Manufacturing Pizza Pans, Bakeware and Cookware since 1989

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