













# **Stock Catalog**



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## LEARN MORE





Scan the QR codes throughout this catalog with your mobile device camera to learn more about Chicago Metallic products and services.

Discover the benefits of our EXACT STACK<sup>®</sup> Pizza Pans—featured on page 29 of this catalog—or scan the QR code above.



## **The Chicago Metallic Story**



For more than 120 years, the Chicago Metallic name has been synonymous with innovative products, superior quality, and exceptional service. Today, we manufacture more than 300 different baking pans and ship to customers worldwide—typically within 48 hours.



### Quality

- Biggest Inventory: We maintain the world's largest inventory, so you can get the products you need without delay.
- Best Glaze Coating: Our proprietary AMERICOAT<sup>®</sup> ePlus silicone glaze offers up to 30% more releases than other silicone glazes.
- **Superior Performance:** Our products provide unmatched durability and strength, and we continually innovate to make them safer, more sanitary, and environmentally sound.



### Expertise

- **Deep Experience:** We began creating quality bakeware in 1898—and have continually innovated and enhanced for more than a century.
- Focus-Driven: Our team is focused on providing unmatched quality control to give you the high-quality products you expect every time.
- **Custom Solutions:** Need something unique? We'll create custom pans to meet your exact specifications and supply chain needs.



### Service

- Delivery on Demand: We stock vast inventory, so most orders ship within 24 to 48 hours.
- **Outstanding Service:** Chicago Metallic is a family-owned company, and our deep passion for the baking industry is matched only by our commitment to exceptional service.
- **Guaranteed Satisfaction:** In addition to the confidence of working with the world's largest baking pan manufacturer, you can enjoy the peace of mind that comes with knowing your satisfaction is 100% guaranteed.



### Made in the USA

All Chicago Metallic products are manufactured in the United States with global materials.

## **The Bundy Baking Solutions CREED**





It is our mission to be the most trusted supplier of essential equipment, bakeware, coatings, and services to bakers around the world. We will achieve this by living out our CREED, a commitment to ourselves and to the industries we serve.



- · Commitment: We are committed to making products that our customers need at a level of quality and value they deserve. We want to make a positive difference in the operations of our customers.
- Respect: We respect our customers and are grateful for the opportunities given to us. Each customer is different and we work to earn their support.
- Family Environment: We are a family business and believe in the value of relationships. We make a genuine effort to know our customers and the challenges they face so that we can come together as a team.
- Excellence: We are driven to constantly move forward and pursue excellence every day. We believe that what our customers do is important and what we do is important; therefore, it is important to always do it right.
- Personal Development: We constantly develop our people and our processes to be the best at what we do and provide the best products to our customers.



## American Pan<sup>®</sup>

**Industrial Baking Pans & Coatings** Brazil | Germany | Romania Spain | UK | USA



Chicago Metallic Commercial & Foodservice Bakeware Canada | USA





## Pan Glo

Pan Cleaning & Recoating Canada | Colombia | Mexico UK | USA

Runex **Baking Equipment & Coatings** Sweden



Synova **Release Agents** USA



## **AMERICOAT®** ePlus Glaze



### **Coating Definitions**

All products in our catalog include information about the type of coating that is applied to that particular product. See the table below for definitions of the coating terms we use.

Coating	Definition
Plain	No coating
Glazed	AMERICOAT <sup>®</sup> ePlus silicone coating
Pre- Seasoned	BĀKALON pan material with AMERICOAT® ePlus silicone coating
Copper	Color anodized
Gold	Color anodized
Silver	Color anodized
Non-Stick Black	Nordic Ware® silicone coating



AMERICOAT<sup>®</sup> ePlus silicone release coating is the industry's leading silicone coating technology used on all Chicago Metallic glazed pans. AMERICOAT<sup>®</sup> ePlus is a clear glaze that reduces the need for secondary release agents such as oil, silicone, or paper by up to 50% and offers long-lasting performance with approximately 300 to 600 releases\* achieved before recoating is required.

### Safe for Food Contact

AMERICOAT<sup>®</sup> is a silicon-based, non-stick, and non-toxic coating that is responsibly manufactured and derived from naturally occurring minerals. AMERICOAT<sup>®</sup> complies with all relevant FDA, EU, and other known regulations for food contact.

### Save Money with Pan Refurbishment

Even with proper care and cleaning, your pans will eventually need to be refurbished. That is why, through our sister company, Pan Glo<sup>®</sup>, we offer The Pan Glo<sup>®</sup> Process. Every year, millions of baking pans of every shape, size, brand, and configuration are processed by Pan Glo<sup>®</sup> plants around the world. These cleaned and freshly reglazed pans are returned to productivity with improved release characteristics, time and time again. Refurbishment costs less than purchasing new pans and saves money due to the decreased need for release agents.



We have 18 facilities across North America to better serve your straightening, cleaning, and coating needs. For more information, please call 800.652.2151 (USA), 800.265.8445, ext. 239 (Canada), or +52 728 285 3802 (Mexico), or visit *panglo.com*.

\*Note that this is an approximate number and may not be the exact number of releases achieved.

## **Custom Pan Manufacturing**



Need custom pan sizes, mould designs, or configurations? Chicago Metallic can design a pan to meet your specific baking needs. Minimum order quantities are as low as 250 on most pans (500 for individual bread pans and 200 for bread sets). Contact us for more information.





### **Customized Solutions**

- Sizes & Arrangements: Customize your overall pan size, mould arrangements, and dimensions.
- **Mould Designs:** Create unique mould designs for signature products.
- **Materials:** Build your pan from strong and durable materials such as aluminum, aluminized steel, stainless steel, anodized aluminum, etc.
- **Pan Strengthening Options:** Enhance the strength of your pan with structural ribs, large-radius corners, and more.
- Coatings: Select plain/uncoated pans or pans coated with our proprietary AMERICOAT<sup>®</sup> ePlus glaze.

### Pan Use & Care

The top three things to know about caring for your Chicago Metallic glazed pans:

- De-pan products quickly.
  Hand-wash only.
- Do not use metal utensils.

For complete pan use and care guidelines for any of our pan types, visit **useandcare.cmbakeware.com**. Printed Use & Care cards are included in all factory shipments and are available upon request.



## **Sheet Pans**





### NSF StayFlat® Sheet Pans Aluminum

Item #	In Stock	Coating	Description	Weight Each (lb)	Overall Size (in)
Full-Size	•				
30694	$\star$	Plain	16 gauge, band in rim, NSF-certified	4.0	$17^{13}\!/_{16}x25^{13}\!/_{16}x1$
Half-Siz	е				
30850	*	Plain	18 gauge, band in rim, NSF-certified	1.9	$12^{13}/_{16} \times 17^{13}/_{16} \times 1$
Third-Si	ze				
45052	$\star$	Plain	16 gauge, sanitary open bead, semi-curled rim, NSF-certified	1.1	95/16 x 173/4 x 1

#### 4069XS

StayFlat® Full-Size Sheet Pan Identification Guide

Our item number stamping system allows for easy reordering of any of our StayFlat<sup>®</sup> full-size sheet pans. Check the back of your sheet pan for one of these numbers and then choose the appropriate item number based on your preferred coating option.

Stamp #	Items with this Stamp	Stamp #	Items with this Stamp
4069XS	StayFlat <sup>®</sup> 40694 / 40698	4080XS	StayFlat <sup>®</sup> 40804 / 40808
4096XS	StayFlat <sup>®</sup> 40960 / 40965	4469XS	StayFlat <sup>®</sup> 44693 / 44694
4469XS	StayFlat <sup>®</sup> 44699 / 44690	4489XS	StayFlat <sup>®</sup> 44891 / 44896

### Sheet Pan Size Reference



### StayFlat<sup>®</sup> Full-Size Sheet Pans<sup>†</sup> Aluminum (unless otherwise noted)

Item#	In Stock	Coating	Description		Overall Size (in)	
40694	*	Plain	16 gauge, wire in rim	4.0	17 <sup>7</sup> /8 x 25 <sup>13</sup> /16 x 1	
40698	*	Glazed	16 gauge, wire in rim	4.0	$17\%  x  25^{13}\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!$	
40804	*	Plain	18 gauge, wire in rim	3.8	$17^{7}\!/_{8}  x  25^{13}\!/_{16}  x  1$	
40808	*	Glazed	18 gauge, wire in rim	3.8	$17^{7}\!/_{8}x25^{13}\!/_{16}x1$	
40960	$\star$	Plain	14 gauge, sanitary open bead, semi-curled rim	3.2	177/8 x 257/8 x 1 <sup>1</sup> /16	
40965	$\star$	Glazed	14 gauge, sanitary open bead, semi-curled rim	3.2	177/8 x 257/8 x 1 <sup>1</sup> /16	
44699	$\star$	Plain	16 gauge, .081" diameter bottom perforation, wire in rim	3.5	$17\%  x  25^{13}\!\!\!\!_{16}  x  1$	
44690	*	Glazed	16 gauge, .081" diameter bottom perforation, wire in rim	3.5	$17^{7}\!/_{\!8}  x  25^{13}\!/_{\!16}  x  1$	
44891	*	Plain	18 gauge, .125" diameter bottom perforation, wire in rim	2.9	$17\%  x  25^{13}\!\!\!\!_{16}  x  1$	
44896	*	Glazed	18 gauge, .125" diameter bottom perforation, wire in rim		$177\!\!/_8x25^{13}\!\!/_{16}x1$	
44693	$\star$	Plain	16 gauge hardcoat anodized aluminum, aluminum wire in rim, BĀKALON		$17\%  x  25^{13} \text{i}_{6}  x  1^{1} \text{i}_{6}$	1
44694	$\star$	Pre-Seasoned	16 gauge hardcoat anodized aluminum, aluminum wire in rim, BĀKALON	3.4	171/8 x 2513/16 x 11/16	

†StayFlat® U.S. Patent No. 9,737,171.

## StayFlat<sup>®</sup> Sheet Pans

StayFlat<sup>®</sup> Sheet Pans feature sidewalls that are continuously reinforced with a horizontal engineered rib. This feature increases sidewall strength up to 30% and provides an easy visual identification reference for situations where stronger, flatter sheet pans are required, such as for transport or for baking pies and cakes.

In addition to our standard StayFlat<sup>®</sup> Sheet Pans, we also offer the world's first sheet pans to have the strength of a completely enclosed pan rim and to be certified by NSF International.







## **Sheet Pans**

Standard Sheet Pans Aluminum (unless otherwise noted)

Item #	In Stock	Coating	Description	Weight Each (lb)	Overall Size (in)
Full-Size					
40600	*	Plain	12 gauge, sanitary open bead, semi-curled rim	4.3	$17^{13}\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!$
40605	*	Glazed	12 gauge, sanitary open bead, semi-curled rim	4.3	$17^{13}\!\!{}_{16}x25^{13}\!\!{}_{16}x^{15}\!\!{}_{16}$
41031	*	Glazed	22 gauge aluminized steel, band in rim	7.2	17¾ x 25¾ x 1
41555	*	Glazed	22 gauge aluminized steel, wire in rim	5.6	$17^{11}\!/_{16}x25^{11}\!/_{16}x1^{3}\!/_{32}$
40700	*	Plain	20 gauge stainless steel (304), sanitary open bead, semi-curled rim	5.4	171/8 x 251/8 x 1
Three-Q	uarter-	Size			
41500	*	Plain	18 gauge, wire in rim	2.6	$15^{13}\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!$
41505	*	Glazed	18 gauge, wire in rim	2.6	$15^{13\!\!\!/_{16}}x21^{13\!\!\!/_{16}}x1$
10317	*	Glazed	22 gauge aluminized steel, wire in rim	4.5	$15^{13}\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!$
Half-Size	e				
40850	*	Plain	18 gauge, wire in rim	2.1	$12^{7}\!/_{8}x17^{3}\!/_{4}x^{31}\!/_{32}$
40855	*	Glazed	18 gauge, wire in rim	2.1	$12^{7}\!/_{8}x17^{3}\!/_{4}x^{31}\!/_{32}$
40950	$\star$	Plain	14 gauge, sanitary open bead, semi-curled rim	1.7	12 <sup>7</sup> / <sub>8</sub> x 17 <sup>3</sup> / <sub>4</sub> x 1
40955	$\star$	Glazed	14 gauge, sanitary open bead, semi-curled rim	1.7	12 <sup>7</sup> / <sub>8</sub> x 17 <sup>3</sup> / <sub>4</sub> x 1
40952	$\star$	Plain	14 gauge hardcoat anodized aluminum, open/semi-curled rim, BĀKALON	1.7	12 <sup>7</sup> / <sub>8</sub> x 17 <sup>3</sup> / <sub>4</sub> x 1
40954	$\star$	Pre-Seasoned	14 gauge hardcoat anodized aluminum, open/semi-curled rim, BĀKALON	1.7	127⁄8 x 173⁄4 x 1
Quarter-	Size				
40450	$\star$	Plain	16 gauge, curled rim, no wire	0.8	9½ x 13 x 1½
40455	$\star$	Glazed	16 gauge, curled rim, no wire	0.8	9 <sup>1</sup> / <sub>2</sub> x 13 x 1 <sup>1</sup> / <sub>16</sub>
40452	$\star$	Plain	16 gauge hardcoat anodized aluminum, curled rim, no wire, BĀKALON	0.8	<b>9</b> <sup>1</sup> / <sub>2</sub> <b>x 13 x 1</b> <sup>1</sup> / <sub>16</sub>
40454	$\star$	Pre-Seasoned	16 gauge hardcoat anodized aluminum, curled rim, no wire, BĀKALON	0.8	9 <sup>1</sup> /2 x 13 x 1 <sup>1</sup> /16
Eighth-S	ize				
41800	*	Plain	16 gauge, curled rim, no wire	0.4	67/16 x 97/16 x 11/32
41805	$\star$	Glazed	16 gauge, curled rim, no wire	0.4	6 <sup>7</sup> /16 x 9 <sup>7</sup> /16 x 1 <sup>1</sup> /32
41852	$\star$	Plain	16 gauge hardcoat anodized aluminum, curled rim, no wire, $\ensuremath{B\bar{A}KALON}$	0.4	67/16 x 97/16 x 11/32
41854	$\star$	Pre-Seasoned	16 gauge hardcoat anodized aluminum, curled rim, no wire, $B\bar{A}KALON$	0.4	6 <sup>7</sup> /16 x 9 <sup>7</sup> /16 x 1 <sup>1</sup> /32



### **Custom Wire Options for Sheet Pans**

Chicago Metallic offers the exclusive ability to customize our sheet pans with aluminum or stainless steel wire options. By having your pans manufactured with aluminum or stainless steel wires, you are eliminating the potential for corrosion within sheet pan rims, a major concern when it comes to health and foodservice, as pan rim corrosion leads to food contamination and a reduction in the overall life of baking pans.

### Display Pans Anodized aluminum

Item#	In Stock	Coating	Description	Weight Each (lb)	Overall Size (in)	
Full-Size						
40912	$\star$	Plain	16 gauge, non-textured, semi-closed rim, no wire	2.6	$17^{13}\!/_{16}  x  25^{13}\!/_{16}  x  1^{3}\!/_{32}$	
40910	$\star$	Copper	16 gauge, textured, semi-closed rim, no wire	2.6	$17^{13}\!/_{16} \times 25^{13}\!/_{16} \times 1^{3}\!/_{32}$	
40915	$\star$	Gold	16 gauge, textured, semi-closed rim, no wire	2.6	17 <sup>13</sup> / <sub>16</sub> x 25 <sup>13</sup> / <sub>16</sub> x 1 <sup>3</sup> / <sub>32</sub>	
40917	$\star$	Silver	16 gauge, textured, semi-closed rim, no wire	2.6	17 <sup>13</sup> / <sub>16</sub> x 25 <sup>13</sup> / <sub>16</sub> x 1 <sup>3</sup> / <sub>32</sub>	
Half-Long						
40922	*	Plain	16 gauge, non-textured, semi-closed rim, no wire	1.3	$8^{23}$ /32 x $25^{15}$ /32 x $^{15}$ /16	
40920	$\star$	Copper	16 gauge, textured, semi-closed rim, no wire	1.3	$8^{23}_{32} \times 25^{15}_{32} \times 15_{16}$	
40925	*	Gold	16 gauge, textured, semi-closed rim, no wire	1.3	$8^{23}_{32} \times 25^{15}_{32} \times 15_{16}$	
40927	$\star$	Silver	16 gauge, textured, semi-closed rim, no wire	1.3	$8^{23}\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!$	
Half-Size						
40930	$\star$	Copper	16 gauge, textured, semi-closed rim, no wire	1.2	11 <sup>15</sup> /16 x 17 <sup>15</sup> /16 x <sup>13</sup> /16	
40935	$\star$	Gold	16 gauge, textured, semi-closed rim, no wire	1.2	11 <sup>15</sup> /16 x 17 <sup>15</sup> /16 x <sup>13</sup> /16	
Quarter-Siz	ze	·				
40940	*	Copper	16 gauge, textured, semi-closed rim, no wire	0.8	97/16 x 12 <sup>15</sup> /16 x <sup>13</sup> /16	
40945	*	Gold	16 gauge, textured, semi-closed rim, no wire	0.8	97/16 x 12 <sup>15</sup> /16 x <sup>13</sup> /16	
40947	*	Silver	16 gauge, textured, semi-closed rim, no wire	97/16 x 12 <sup>15</sup> /16 x <sup>13</sup> /16		

### BĀKALON Diamond Grill Pan Hardcoat anodized aluminum

Item#	In Stock	Coating	Description	Weight Each (lb)	Overall Size (in)	
70821	$\star$	Plain	12 gauge, textured	0.8	85/16 x 119/16 x <sup>13</sup> /16	
70824	$\star$	Pre-Seasoned	12 gauge, textured	0.8	85/16 x 119/16 x <sup>13</sup> /16	





## **Sheet Pans**

### Baking Sheets/Bagel Screens Aluminum (unless otherwise noted)

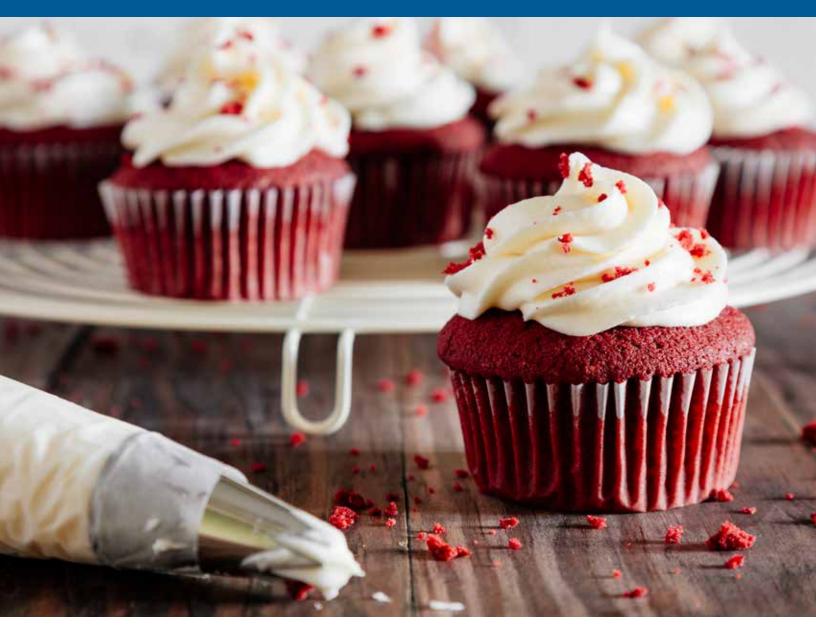
Item #	In Stock	Coating	Description	Weight Each (lb)	Overall Size (in)
Full-Size	(Swedis				
44850	*	Glazed	12 gauge, hemmed sides, .081" diameter bottom perforation	3.0	$17^{13}\!/_{16}x25^{13}\!/_{16}x^{21}\!/_{32}$
45135	*	Glazed	14 gauge, embossed side ribs, .094" diameter bottom perforation	2.3	18 x 25 <sup>15</sup> /16 x <sup>5</sup> /16
Full-Size	(Cookie	Sheet Style, Unp	perforated Margins with Seamless Corners)		
44801	$\star$	Plain	16 gauge, .081" diameter bottom perforation, wire in rim	3.9	$17^{13}\!/_{16}x25^{13}\!/_{16}x{}^{3}\!/_{16}$
44800	*	Glazed	16 gauge, .081" diameter bottom perforation, wire in rim	3.9	$17^{13}\!/_{16}x25^{13}\!/_{16}x{}^{3}\!/_{16}$
Full-Size	e (StayFla	at°)			
44699	$\star$	Plain	16 gauge, .081" diameter bottom perforation, wire in rim	3.5	171/8 x 2513/16 x 1
44690	*	Glazed	16 gauge, .081" diameter bottom perforation, wire in rim	3.5	$177/_8 \times 25^{13}/_{16} \times 1$
44891	*	Plain	18 gauge, .125" diameter bottom perforation, wire in rim	2.9	171/8 x 2513/16 x 1
44896	*	2.9	$177/_8 \times 25^{13}/_{16} \times 1$		
Full-Size	•				
44792	*	Glazed	16 gauge, .094" square perforation all over, stainless steel wire in rim	2.7	$17^{13}\!\!{}_{16}x25^{13}\!\!{}_{16}x1^{3}\!\!{}_{32}$
Three-Q	uarter-S	ize			
10248	*	Glazed	16 gauge, .094" square perforation all over, wire in rim	2.0	$15^{13}\!\!{}_{16}x21^{13}\!\!{}_{16}x1$
Half-Size	е				
40846	$\star$	Glazed	16 gauge, .094" square perforation all over, wire in rim	1.3	12 <sup>1</sup> / <sub>2</sub> x 25 <sup>13</sup> / <sub>16</sub> x 1 <sup>3</sup> / <sub>32</sub>
40857	$\star$	Plain	18 gauge, .081" diameter bottom perforation, wire in rim	1.9	$12^{7}\!/_{8}x17^{13}\!/_{16}x^{31}\!/_{32}$
40851	*	Glazed	18 gauge, .081" diameter bottom perforation, wire in rim	1.9	$12^{7}\!/_{8}x17^{13}\!/_{16}x^{31}\!/_{32}$
Non-Trac	ditional S	Size			
70817	$\star$	Plain	14 gauge, .063" diameter bottom perforation	1.5	$12^{3/4} \times 18^{3/8} \times 1^{1/3}$
70817S	$\star$	Glazed	14 gauge, .063" diameter bottom perforation	1.5	$12^{3/4} \times 18^{3/8} \times 1^{1/3}$
70817B	Pre-Seasoned14 gauge hardcoat anodized aluminum, .063" diameter bottom perforation, BĀKALON		1.5	12 <sup>3</sup> /4 x 18 <sup>3</sup> /8 x <sup>1</sup> /3	
71365	$\star$	Plain	14 gauge, three sides at 90°, welded corners, NSF-certified	2.5	16 x 18 x 1
71366	$\star$	Plain	14 gauge, three sides at 90°, NSF-certified	2.5	14 x 16 x 1



### **Perforated Baking Pans**

Perforated sheet pans enhance airflow during baking, making them especially ideal for convection ovens. They ensure even bakes, consistent results, and perfectly crispy textures in less time and are perfect for baking items such as fries, chicken fingers, pizza, bagels, and more!

# **Cupcake & Muffin Pans**



#### Mini-Fluted Cake Pans Aluminized steel

	l					Mould I	Dimensio	ons (in)	Centers (in)		Weight	Overall	100 mg
Item #	In Stock	Coating	Description	Arrange- ment		Top (A)	Btm. Out. <sup>(B)</sup>	Depth	L	w	Each (lb)	Size (in)	00
With Tub	be												
20853	*	Glazed	26 gauge, curled rim	3 rows of 2	8.0	<b>3</b> <sup>15</sup> ⁄16	35/32	17⁄8	<b>4</b> 4⁄9	<b>4</b> <sup>4</sup> /9	2.5	111⁄8 x 153⁄4	
43055	*	Glazed	22 gauge, wire in rim	3 rows of 5	7.5	<b>3</b> <sup>15</sup> ⁄16	3	<b>1</b> <sup>11</sup> /16	45⁄8	47⁄8	9.6	171/8 x 251/8	
Without	Tube												
26200	*	Glazed	26 gauge cups, 22 gauge panel, curled rim	4 rows of 3	3.0	23⁄4	25⁄8	11/4	<b>3</b> 5⁄16	<b>3</b> 5⁄16	2.2	11 <sup>1</sup> /8 x 15 <sup>3</sup> /4	

\*Volume (Vol.) indicates liquid volume of mould when filled to brim. Use 60-70% to estimate actual batter weight.

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# **Cupcake & Muffin Pans**

#### Mini-Muffin Pans Aluminized steel

le stati		In	Coating	Description	Arrange- ment	Vol. (oz)*	Mould Dimensions (in)			Centers (in)		Weight	Overall
000000	Item #	Stock					<b>Top</b> (A)	Btm. Out. <sup>(B)</sup>	Depth (C)	L	w	Each (lb)	Size (in)
A	45195	*	Glazed	22 gauge, square corners, wire in rim	5 rows of 6	1.1	17⁄8	11/4	7⁄8	23⁄4	21⁄4	4.5	12 <sup>7</sup> / <sub>8</sub> x 17 <sup>7</sup> / <sub>8</sub>
	45295	*	Glazed	22 gauge, wire in rim	6 rows of 8	1.1	17⁄8	11/4	7⁄8	23⁄4	21/4	8.5	171/8 x 251/8
	45245	*	Glazed	26 gauge, wire in rim	4 rows of 6	2.1	<b>2</b> <sup>1</sup> ⁄16	15⁄8	11/8	23⁄4	23⁄4	4.0	127⁄8 x 177⁄8
	45255	*	Glazed	26 gauge, wire in rim	6 rows of 8	2.1	<b>2</b> <sup>1</sup> ⁄16	15⁄8	11⁄8	23⁄4	23⁄4	7.3	171/8 x 251/8

### Mini-Crown Muffin Pans Aluminized steel

-	1	l				Val	Mould	Dimensi	ons (in)	Cente	ers (in)	Weight	Overall
7	Item #	In Stock	Coating	Description	Arrange- ment	Vol. (oz)*	<b>Top</b> (A)	Btm. Out. <sup>(B)</sup>	Depth (C)	L	w	Each (lb)	Overall Size (in)
J	42754	*	Glazed	26 gauge, curled rim	3 rows of 4	3.0	23⁄4	15⁄%	11/8	35⁄16	<b>3</b> 5⁄16	2.0	105 x 137/8
	42755	*	Glazed	26 gauge, square corners, wire in rim	4 rows of 6	3.0	23⁄4	15⁄8	11/8	35⁄16	<b>3</b> 5⁄16	4.8	14 <sup>1</sup> /16 x 20 <sup>11</sup> /16
	42756	*	Glazed	26 gauge, wire in rim	5 rows of 7	3.0	23⁄4	15⁄8	11/8	<b>3</b> 5⁄16	35⁄16	6.5	171/8 x 251/8

\*Volume (Vol.) indicates liquid volume of mould when filled to brim. Use 60-70% to estimate actual batter weight.



### **Mini-Crown Muffin Pans**

Mini-Crown Muffin Pans from Chicago Metallic provide bakers with a profitable and unique solution to meet the food industry's current health and convenience trends. The pans produce an appealing, cupcake-like crown, but use 20% less batter.

### Cupcake Pans Aluminized steel (unless otherwise noted)

						Mould	Dimensi	ons (in)	Cente	ers (in)	Weight	0 1	
Item #	In Stock	Coating	Description	Arrange- ment	Vol. (oz)*	Top (A)	Btm. Out. <sup>(B)</sup>	Depth (C)	L	w	Each (lb)	Overall Size (in)	886
43030	*	Glazed	26 gauge, aluminum wire in rim	4 rows of 5	3.8	23⁄4	<b>2</b> <sup>1</sup> /16	13⁄/8	4	45⁄8	5.0	17% x 25%	A -
45125	*	Glazed	26 gauge, corrugated panel, curled rim	3 rows of 4	3.8	23⁄4	<b>2</b> <sup>1</sup> /16	13⁄8	35⁄16	35⁄16	2.3	111⁄8 x 153⁄4	B
45225	*	Glazed	26 gauge, wire in rim	3 rows of 4	3.8	23⁄4	<b>2</b> <sup>1</sup> /16	13⁄/8	4	4	3.8	127⁄8 x 177⁄8	
45525	*	Glazed	26 gauge, square corners, wire in rim	4 rows of 6	3.8	23⁄4	<b>2</b> <sup>1</sup> /16	13⁄/8	<b>3</b> 5⁄16	35⁄16	5.2	14 <sup>1</sup> /16 x 20 <sup>11</sup> /16	
45575	*	Glazed	26 gauge, wire in rim	5 rows of 7	3.8	23⁄4	<b>2</b> <sup>1</sup> /16	13⁄8	35⁄16	35⁄16	7.3	171/8 x 251/8	
45605	*	Glazed	26 gauge, wire in rim	4 rows of 6	3.8	23⁄4	<b>2</b> <sup>1</sup> /16	13⁄8	4	4	6.5	17% x 25%	
46120	*	Plain	20 gauge aluminum, square corners, wire in rim	3 rows of 4	3.8	23⁄4	21/16	13⁄8	<b>3</b> 5⁄16	<b>3</b> 5⁄16	2.0	10 <sup>3</sup> ⁄4 x 14 <sup>1</sup> ⁄8	
46125	*	Glazed	20 gauge aluminum, square corners, wire in rim	3 rows of 4	3.8	23⁄4	21⁄16	13⁄8	35⁄16	35⁄16	2.0	10 <sup>3</sup> ⁄4 x 14 <sup>1</sup> ⁄8	
46520	*	Plain	20 gauge aluminum, square corners, wire in rim	4 rows of 6	3.8	23⁄4	21⁄16	13⁄8	35⁄16	35⁄16	3.5	14 <sup>1</sup> /8 x 20 <sup>3</sup> /4	
46525	*	Glazed	20 gauge aluminum, square corners, wire in rim	4 rows of 6	3.8	23⁄4	<b>2</b> <sup>1</sup> ⁄16	13⁄8	<b>3</b> 5⁄16	35⁄16	3.5	14 <sup>1</sup> /8 x 20 <sup>3</sup> /4	

\*Volume (Vol.) indicates liquid volume of mould when filled to brim. Use 60-70% to estimate actual batter weight.





1

# **Cupcake & Muffin Pans**

### Specialty Dessert Pans Aluminized steel (unless otherwise noted)

AHH		In			Arrange-	Vol.	Mould D	imensions (	in)	Cente	ers (in)	Weight	Overall
	Item #	Stock	Coating	Description	ment	(oz)*	<b>Top</b> (A 1, 2)	Btm. Out. (B 1, 2)	Depth	L	w	Each (lb)	Size (in)
	Brownie	Bite (pa	ans do not	t nest)									
	25300	*	Glazed	26 gauge cups, 22 gauge panel, curled rim	5 rows of 4	1.8	$1^{21}/_{32} \times 1^{21}/_{32}$	1%16 x 1%16	19⁄32	23⁄8	<b>2</b> <sup>11</sup> ⁄16	3.0	11 <sup>1</sup> /8 x 15 <sup>3</sup> /4
	42865	*	Glazed	26 gauge, wire in rim	8 rows of 6	2.2	1 <sup>21</sup> / <sub>32</sub> x 1 <sup>21</sup> / <sub>32</sub>	<b>1</b> %6 x <b>1</b> %6	19⁄32	23⁄8	<b>2</b> <sup>11</sup> /16	7.4	17% x 25%
	Mary Ar	n/Strav	vberry Sh	ortcake									
	43385	*	Glazed	26 gauge, wire in rim, indent size - 2" x ½" deep	3 rows of 4	6.0	33⁄8	3	<b>1</b> ½	4	<b>3</b> 15⁄16	4.1	127/8 x 177/8
	43395	*	Glazed	26 gauge, wire in rim, indent size - 2" x ½" deep	4 rows of 6	6.0	33⁄8	3	<b>1</b> ½	<b>3</b> <sup>13</sup> ⁄16	<b>3</b> <sup>13</sup> ⁄16	7.5	17% x 25%
H	Mini-Loa	əf											
	25100	*	Glazed	26 gauge cups, 22 gauge panel, curled rim	4 rows of 2	5.1	3 <sup>7</sup> / <sub>8</sub> x 2 <sup>1</sup> / <sub>2</sub>	33⁄8 x 2	<b>1</b> <sup>1</sup> /4	31⁄8	<b>4</b> <sup>1</sup> / <sub>2</sub>	2.0	111⁄8 x 153⁄4
	45755	*	Glazed	26 gauge, square corners, wire in rim	2 rows of 6	6.4	31/8 x 21/2	3½ x 21/8	15⁄16	31⁄8	<b>4</b> ½	3.8	91/8 x 191/2
	45725	*	Glazed	26 gauge, square corners, wire in rim	4 rows of 7	6.4	3 <sup>7</sup> / <sub>8</sub> x 2 <sup>1</sup> / <sub>2</sub>	3 <sup>1</sup> /2 x 2 <sup>1</sup> /8	<b>1</b> 5⁄16	31⁄8	41⁄2	7.8	187⁄8 x 257⁄8
	45727	*	Glazed	26 gauge, square corners, wire in rim	4 rows of 7	6.4	3 <sup>7</sup> / <sub>8</sub> x 2 <sup>1</sup> / <sub>2</sub>	3½ x 21/8	<b>1</b> 5⁄16	31⁄8	4¼	7.9	17% x 25%
Zojr-k-	Square I	Muffin											
	46605	*	Glazed	20 gauge aluminum, square corners, wire in rim	4 rows of 6	4.4	25⁄8 x 25⁄8	2x2	<b>1</b> %16	31⁄8	31⁄4	3.8	$14\frac{1}{8} \times 20\frac{3}{4}$
1	Mini-Sta	nr											
$\begin{vmatrix} \bullet & \bullet & \bullet \\ \hline & & & \downarrow & \downarrow \\ \hline & & & \downarrow & \downarrow & \downarrow & \downarrow \\ \bullet & & & B & \begin{vmatrix} \bullet & & \\ \bullet & & B & \end{vmatrix}$	43045	*	Glazed	22 gauge, square corners, wire in rim	3 rows of 4	6.0	<b>4</b> <sup>1</sup> / <sub>2</sub>	4 <sup>3</sup> / <sub>32</sub>	1	51/2	5	8.4	171⁄8 x 251⁄8
TOTAL	Fluted T	art											
	25500	*	Glazed	26 gauge cups, 22 gauge panel, curled rim	3 rows of 2	7.2	<b>4</b> %16	<b>4</b> <sup>1</sup> ⁄16	7⁄8	5	53⁄8	2.0	111/8 x 153/4
	Mini-Sw	irl Cake											
	26300	*	Glazed	26 gauge cups, 22 gauge panel, curled rim	3 rows of 2	6.1	311/16	21/2	1 <sup>25/</sup> 32	<b>4</b> <sup>1</sup> / <sub>4</sub>	<b>4</b> <sup>1</sup> / <sub>4</sub>	2.2	11 <sup>1</sup> / <sub>8</sub> x 15 <sup>3</sup> / <sub>4</sub>
	*1/04/1000 (1/01	lindiaataa	liquid volume	e of mould when filled to brim 1	lee CO 70% to	ootimot	a actual battarius	abt					

\*Volume (Vol.) indicates liquid volume of mould when filled to brim. Use 60-70% to estimate actual batter weight.

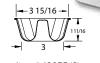
### **Mini-Fluted Cake Pans**





Item # 26200 (C) Mini-Fluted Cake





Item # 43055 (C) Mini-Fluted Tube Cake

# Mini-Muffin, Mini-Crown Muffin, & Cupcake Pans





Item # 45195, 45295 (B) Mini-Muffin

2 3/4

ltem # 43030, 45125, 45225, 45525, 45575, 45605, 46120, 46125, 46520, 46525 (A) Cupcake

1 3/8

**Specialty Dessert Pans** 



ltem # 42754, 42755, 42756 (B) Mini-Crown Muffin

23/4



# Cupcake & Muffin Pan Mould Profiles





Item # 25300, 42865 (C) Brownie Bite



Item # 45755, 45725, 45727 (C) Mini-Loaf



Item # 25500 (C) Fluted Tart



ltem # 43385, 43395 (C) Mary Ann/Strawberry Shortcake



Item # 46605 (A) Square Muffin



Item # 26300 (C) Mini-Swirl Cake



Item # 25100 (C) Mini-Loaf



Item # 43045 (C) Mini-Star



(A) Bell-Shaped Crown **(B)** Large Rounded Crown



Most Chicago Metallic cupcake and muffin pans produce a bell-shaped crown. Other moulds produce a rounded crown or a flatter, cake-like top. Each mould profile is marked with an (A), (B), or (C) to indicate its typical crown shape.

Please note that all dimensions are in inches.



# **Cupcake & Muffin Pans**



### **Oversized Muffin Pans**



Item # 43645, 45645 (A) Large Muffin



Item # 43555, 44555 (B) Large Crown Muffin



ltem # 44305, 44215, 45305 (C) Mini-Cake



Item # 43215, 45265 (A) Texas Muffin



Item # 43025, 43026 (B) Large Crown Muffin



Item # 45355 (C) Mini-Cake



Item # 43515, 44515 (A) Jumbo Muffin



ltem # 45435 (B) Large Crown Muffin







Item # 26500, 43695, 44705, 47005 (B) Pecan Roll/Large Muffin



Item # 45445 (A) Jumbo Muffin







### Oversized Muffin Pans Aluminized steel

						Mould	Dimensi	ions (in)	Cente	ers (in)	Weight		
Item #	In Stock	Coating	Description	Arrange- ment	Vol. (oz)*	Top (A)	Btm. Out. <sup>(B)</sup>	Depth (C)	L	w	Each (lb)	Overall Size (in)	0
Large M	uffin		1										- A -
43645	*	Glazed	26 gauge, wire in rim	3 rows of 4	5.0	31/4	<b>2</b> <sup>1</sup> / <sub>2</sub>	11/4	35⁄8	35⁄8	3.8	121/8 x 171/8	
45645	$\star$	Glazed	26 gauge, wire in rim	4 rows of 6	5.0	31/4	<b>2</b> <sup>1</sup> / <sub>2</sub>	11/4	35⁄8	35⁄8	7.0	171/8 x 251/8	_ <del>-</del> ►  B
Texas Mi	uffin												-all C
43215	*	Glazed	26 gauge, wire in rim	3 rows of 4	5.6	<b>3</b> <sup>3</sup> ⁄16	<b>2</b> <sup>15</sup> /16	11/4	35⁄8	35⁄8	3.9	121/8 x 171/8	A
45265	*	Glazed	26 gauge, wire in rim	4 rows of 6	5.6	<b>3</b> <sup>3</sup> ⁄16	<b>2</b> <sup>15</sup> /16	11/4	35⁄8	35⁄8	7.2	171/8 x 251/8	→ B
Jumbo M	luffin												
43515	$\star$	Glazed	26 gauge, wire in rim	3 rows of 4	6.2	31/2	31⁄8	11/4	4½	41⁄8	4.2	13½ x 17%	A
44515	$\star$	Glazed	26 gauge, wire in rim	4 rows of 5	6.2	31/2	31⁄8	11/4	4½	41⁄8	6.7	171/8 x 251/8	
43375	$\star$	Glazed	26 gauge, wire in rim	3 rows of 4	7.0	33⁄8	3	11/2	4	<b>3</b> <sup>15</sup> / <sub>16</sub>	4.0	127/8 x 177/8	
45285	*	Glazed	26 gauge, wire in rim	4 rows of 6	7.0	33⁄8	3	11/2	31⁄8	4	7.5	17% x 25%	
45445	$\star$	Glazed	26 gauge, wire in rim	4 rows of 6	7.0	33⁄8	<b>2</b> <sup>15</sup> /16	117/32	327/32	4	7.7	171/8 x 251/8	
Large Cr	own Mu	ffin											E Car
43555	*	Glazed	26 gauge, wire in rim	3 rows of 4	7.3	31/2	<b>2</b> <sup>1</sup> /16	<b>1</b> <sup>15</sup> ⁄16	4½	41⁄8	4.2	13½ x 17%	A
44555	$\star$	Glazed	26 gauge, wire in rim	4 rows of 5	7.3	31/2	<b>2</b> <sup>1</sup> /16	<b>1</b> <sup>15</sup> /16	<b>4</b> ½	41⁄8	6.8	171/8 x 251/8	
43025	*	Glazed	22 gauge, square corners, wire in rim	3 rows of 4	7.3	35⁄8	<b>2</b> <sup>1</sup> /16	13⁄8	4	4	5.5	13½ x 17%	_ <b>→</b> B
43026	*	Glazed	22 gauge, wire in rim	4 rows of 6	7.3	35⁄8	<b>2</b> <sup>1</sup> /16	13⁄8	4	4	9.8	171/8 x 251/8	
45435	*	Glazed	22 gauge, wire in rim	3 rows of 5	7.5	<b>4</b> <sup>1</sup> / <sub>8</sub>	<b>2</b> <sup>1</sup> /16	<b>1</b> <sup>13</sup> /16	45⁄8	45⁄8	8.2	171/8 x 251/8	
Pecan Ro	oll/Large	Muffin											
26500	*	Glazed	26 gauge cups, 22 gauge panel, curled rim	3 rows of 2	8.2	<b>3</b> <sup>11</sup> /16	21/2	<b>1</b> <sup>13</sup> ⁄16	4¼	41/4	2.2	111/8 x 153/4	
43695	*	Glazed	26 gauge, wire in rim	3 rows of 4	8.2	311/16	<b>2</b> <sup>1</sup> / <sub>2</sub>	<b>1</b> <sup>13</sup> /16	<b>4</b> <sup>1</sup> / <sub>4</sub>	41/4	4.2	13½ x 17%	_ → B
44705	*	Glazed	26 gauge, wire in rim	4 rows of 5	8.2	311/16	<b>2</b> <sup>1</sup> / <sub>2</sub>	<b>1</b> <sup>13</sup> /16	<b>4</b> <sup>1</sup> / <sub>4</sub>	41/4	7.0	171/8 x 251/8	
47005	$\star$	Glazed	26 gauge, wire in rim	3 rows of 5	8.2	311/16	<b>2</b> <sup>1</sup> / <sub>2</sub>	<b>1</b> <sup>13</sup> /16	41⁄4	<b>4</b> <sup>1</sup> / <sub>4</sub>	6.5	171/8 x 251/8	
Mini-Cak	æ												
43037	*	Glazed	26 gauge, wire in rim	3 rows of 5	10.0	<b>4</b> <sup>1</sup> / <sub>8</sub>	<b>3</b> <sup>11</sup> /16	11/2	45⁄8	47⁄8	5.5	171/8 x 251/8	A
44305	$\star$	Glazed	26 gauge, curled rim	2 rows of 3	10.5	<b>4</b> <sup>1</sup> / <sub>4</sub>	33⁄4	11/2	47⁄8	5 <sup>3</sup> ⁄16	2.0	111⁄8 x 153⁄4	B
44215	*	Glazed	26 gauge, square corners, wire in rim	3 rows of 4	10.5	41/4	33⁄4	11/2	41⁄8	47⁄8	5.0	15½ x 20½	
45305	$\star$	Glazed	26 gauge, wire in rim	3 rows of 5	10.5	<b>4</b> <sup>1</sup> / <sub>4</sub>	33⁄4	11/2	4 <sup>21</sup> / <sub>32</sub>	47⁄8	6.7	171/8 x 251/8	
45355	$\star$	Glazed	26 gauge, square corners, wire in rim	3 rows of 4	16.5	51/4	43/4	13⁄8	55⁄8	511/16	7.0	18 x 251/8	

\*Volume (Vol.) indicates liquid volume of mould when filled to brim. Use 60-70% to estimate actual batter weight.

#### **Large-Radius Corners**

Most Chicago Metallic muffin pans feature an innovative large-radius, seamless corner design. This design significantly increases pan frame and corner strength, extends pan life, and makes pans safer, more sanitary, and easier to handle. These pans also nest and stack easily with older, small-radius corner pans.



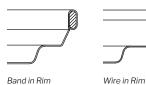
## **Bun & Roll Pans**



### Hamburger Bun Pans Aluminized steel

in a										,
	It	In	Cesting	Description	A	Mould I	Dimensions	s (in)	Weight	
	Item #	Stock	Coating	Description	Arrangement	Top Inside	Btm. Out.	Depth	Each (lb)	Overall Size (in)
	Individual	Moulds								
	41002	*	Glazed	22 gauge, band in rim	3 rows of 5	41⁄8	33⁄4	1/2	8.3	$17^{3/4} \times 25^{3/4} \times 1^{1/2}$
	41005	*	Glazed	22 gauge, band in rim	3 rows of 4	5	43⁄4	1/2	8.5	$17^{3/4} \times 25^{3/4} \times 1^{1/2}$
	41006	$\star$	Glazed	22 gauge, band in rim	2 rows of 3	41⁄8	37⁄8	11/8	5.3	12 x 175/8 x 2 <sup>1</sup> /8
	42495*	*	Glazed	26 gauge, wire in rim	4 rows of 6	33⁄4	31⁄8	3⁄8	4.6	17 <sup>3</sup> / <sub>4</sub> x 25 <sup>3</sup> / <sub>4</sub> x 1 <sup>1</sup> / <sub>3</sub>
	42425*	$\star$	Glazed	26 gauge, wire in rim	3 rows of 5	41⁄8	37⁄8	1/2	4.5	$17^{11}\!/_{16}x25^{11}\!/_{16}x1^{19}\!/_{32}$
	42345	$\star$	Glazed	26 gauge, wire in rim	4 rows of 6	41/4	35⁄8	1/2	6.8	19½ x 28¾ x 15⁄8
	71300	$\star$	Glazed	22 gauge, wire in rim	8-on	41/4	33⁄4	<sup>5</sup> ⁄16	3.3	13 x 18 x ½
	Cluster M	oulds								
	42445*	*	Glazed	26 gauge, wire in rim	6 clusters of 4	37⁄8	33⁄8	1/2	4.5	$17^{11}\!/_{16}  x  25^{11}\!/_{16}  x  1^{5}\!/_{8}$

\*ePAN<sup>®</sup> Pans



#### **Pan Rim Designs**

- Band in Rim: Heavier; anti-shingle design, ideal for conveyorized and high-volume bakeries.
- Wire in Rim: Lighter; best for rack oven applications.

### Hot Dog Bun Pans Aluminized steel

In				Mould	Dimensions (	in)	Weight	
Stock	Coating	Description	Arrangement	Top Inside	Btm. Out.	Depth	Each (lb)	Overall Size (in)
Moulds								~
*	Glazed	22 gauge, wire in rim	3 rows of 6	6 x 2 <sup>1</sup> /16	5½ x 1%	1/2	4.5	$17^{11}\!/_{16}x25^{11}\!/_{16}x1^{5}\!/_{8}$
$\star$	Glazed	22 gauge, wire in rim	4 rows of 6	6 x 2 <sup>1</sup> /16	5½ x 1%	1/2	6.0	16 <sup>3</sup> / <sub>4</sub> x 27 <sup>3</sup> / <sub>4</sub> x 1 <sup>5</sup> / <sub>8</sub>
oulds								
*	Glazed	22 gauge, band in rim	8 clusters of 4	55/8 x 21/16	5 x 15⁄8	15/32	7.5	$19^{3}/_{8} \times 25^{3}/_{4} \times 1^{15}/_{32}$
	Stock Moulds	Stock  Coating    Moulds	Stock  Coating  Description    Moulds  ✓  Glazed  22 gauge, wire in rim    ★  Glazed  22 gauge, wire in rim    oulds  ✓	Stock  Coating  Description  Arrangement    Moulds	In Stock  Coating  Description  Arrangement    Moulds	In Stock  Coating  Description  Arrangement    Top Inside  Btm. Out.    Moulds	StockCoatingDescriptionArrangementTop InsideBtm. Out.DepthMoulds★Glazed22 gauge, wire in rim3 rows of 66 x 2½65½ x 1%6½★Glazed22 gauge, wire in rim4 rows of 66 x 2½65½ x 1%6½oulds	In StockCoatingDescriptionArrangementTop InsideBtm. Out.DepthEach (lb)MouldsImage: Marrange and the store of the store

\*ePAN® Pans

### Hoagie Bun Pans Aluminized steel

	In				Mould	Dimensions (	in)	Weight	
Item #	Stock	Coating	Description	Arrangement	Top Inside	Btm. Out.	Depth	Each (lb)	Overall Size (in)
Blunt End	ds								
41052	*	Glazed	22 gauge, band in rim	5 rows of 2	12 x 2 <sup>3</sup> ⁄4	<b>11</b> <sup>3</sup> ⁄4 x <b>2</b> <sup>7</sup> ⁄16	3⁄8	7.9	17 <sup>3</sup> /4 x 25 <sup>3</sup> /4 x 1 <sup>3</sup> /8
41053	*	Glazed	22 gauge, band in rim	2 rows of 4	10 x 3	9 <sup>3</sup> /4 x 2 <sup>3</sup> /4	1/2	7.9	$17^{3/4} \times 25^{3/4} \times 1^{1/2}$
Round En	nds								
41055	*	Glazed	22 gauge, band in rim	6 rows of 2	7 <sup>7</sup> /8 x 2 <sup>1</sup> /2	<b>7</b> 5⁄16 x <b>2</b> 1⁄8	7⁄16	7.9	17 <sup>3</sup> / <sub>4</sub> x 25 <sup>3</sup> / <sub>4</sub> x 1 <sup>7</sup> / <sub>16</sub>
10450	*	Glazed	22 gauge, band in rim	6 rows of 3	7³/ <sub>32</sub> x 2	6 <sup>11</sup> /16 x 1 <sup>11</sup> /16	1/2	7.4	17 <sup>3</sup> / <sub>4</sub> x 25 <sup>3</sup> / <sub>4</sub> x 1 <sup>1</sup> / <sub>2</sub>

### Slider Bun Pan Aluminized steel

	In				N	Nould Dimensions (in)	I	Weight		/ Section
Item #	Stock	Coating	Description	Arrangement	Top In.	Bottom Outside	Depth	Each (lb)	Overall Size (in)	
40434	$\star$	Glazed	22 gauge, band in rim	8 clusters of 12	13⁄/8	<sup>1</sup> ⁄ <sub>8</sub> concave bottom	1⁄8	7.1	175/8 x 255/8 x 11/8	

### Square Ciabatta Roll Pan Aluminized steel

	" In				Mould	Dimensions (ir	ר)	Weight		
Iten	Stoc	Coating	Description	Arrangement	Top Inside	Btm. Out.	Depth	Each (lb)	Overall Size (in)	
463	51 📩	Glazed	22 gauge, band in rim	4 rows of 5	3¼ x 3	3 <sup>7</sup> / <sub>64</sub> x 2 <sup>21</sup> / <sub>25</sub>	23/32	7.5	17 <sup>3</sup> / <sub>4</sub> x 25 <sup>3</sup> / <sub>4</sub> x 1 <sup>23</sup> / <sub>32</sub>	

ePAN<sup>®</sup> Pans

Chicago Metallic ePAN<sup>®</sup> pans are manufactured from high-tensile strength aluminized steel which produces a pan that is thinner and lighter, yet substantially stronger than traditional pans. Using less metal also means ePAN<sup>®</sup> pans heat faster and cool more quickly.

# PAN



**FIND OUT MORE** 

# **Bread & Baguette Pans**



### Single Open Top Bread Pans Aluminized steel, folded construction (unless otherwise noted)

<b>14</b> a ma #	In	Centing	Description	Individ	lual Pan Size (ir	1)	Weight	Loaf Weight
Item #	Stock	Coating	Description	Top Inside	Btm. Out.	Depth	Each (lb)	Each (lb)
40411	*	Plain	26 gauge, seamless construction, curled rim	5 <sup>5</sup> /8 x 3 <sup>1</sup> /8	5 x 2½	23⁄16	0.3	0.4
40415	*	Glazed	26 gauge, seamless construction, curled rim	55% x 31/8	5 x 2½	23⁄16	0.3	0.4
45031	*	Glazed	26 gauge, seamless construction, wire in rim with notched corners	7¼ x 35⁄8	6¾ x 3	21/4	0.8	0.5
41065	*	Glazed	26 gauge, wire in rim	8 x 4	7¼ x 3¼	<b>2</b> <sup>1</sup> / <sub>2</sub>	0.9	0.8
40421	$\star$	Plain	26 gauge, wire in rim	8½ x 4½	75/8 x 35/8	<b>2</b> <sup>11</sup> /16	1.0	1.0
40425	*	Glazed	26 gauge, wire in rim	8½ x 4½	75/8 x 35/8	<b>2</b> <sup>11</sup> /16	1.0	1.0
40561	$\star$	Plain	26 gauge, wire in rim	9 x 4½	8¼ x 3¾	23⁄4	1.1	1.0
40565	$\star$	Glazed	26 gauge, wire in rim	9 x 4½	8¼ x 3¾	23⁄4	1.1	1.0
10257	*	Glazed	26 gauge, wire in rim	9½ x 4½	9 x 4	23⁄4	1.3	1.0
49110	$\star$	Plain	26 gauge, wire in rim	10 x 5	93⁄8 x 43⁄8	3	1.3	1.5
49115	*	Glazed	26 gauge, wire in rim	10 x 5	93⁄8 x 43⁄8	3	1.3	1.5
42304	*	Glazed	26 gauge, seamless construction, curled rim	10 <sup>7</sup> / <sub>8</sub> x 4 <sup>7</sup> / <sub>8</sub>	10 x 4	25⁄16	0.7	1.5
40491	$\star$	Plain	26 gauge, wire in rim	12¼ x 4½	111½ x 3¾	23⁄4	1.3	1.5
40495	$\star$	Glazed	26 gauge, wire in rim	12¼ x 4½	111⁄2 x 33⁄4	23⁄4	1.3	1.5
10291	*	Glazed	26 gauge, wire in rim	12 x 5	111⁄4 x 41⁄4	31⁄2	1.9	1.5

### 3-Strap Open Top Bread Pans Aluminized steel, folded construction, band over wire

It a un #	In	Casting	Description	Individ	dual Pan Size (ir	ו)	Weight	Overall	
Item #	Stock	Coating	Description	Top Inside	Btm. Out.	Depth	Each (lb)	Size (in)	
44235	$\star$	Glazed	26 gauge, wire in rim	<b>8</b> <sup>1</sup> / <sub>2</sub> x 4 <sup>1</sup> / <sub>2</sub>	75⁄8 x 35⁄8	23⁄4	4.7	97/32 x 177/8	
45635	$\star$	Glazed	26 gauge, wire in rim	9 x 4½	81/4 x 33/4	23⁄4	4.8	9 <sup>23</sup> / <sub>32</sub> x 17 <sup>3</sup> / <sub>4</sub>	



It area //	In	Oration	Description	Individ	lual Pan Size (ir	1)	Weight	Overall
Item #	Stock	Coating	Description	Top Inside	Btm. Out.	Depth	Each (lb)	Size (in)
44145	*	Glazed	26 gauge, seamless construction, strap under curled pan rims	5 <sup>5</sup> /8 x 3 <sup>1</sup> /8	5 x 2 <sup>1</sup> / <sub>2</sub>	<b>2</b> <sup>3</sup> ⁄16	2.0	6 <sup>1</sup> / <sub>8</sub> x 18
44065	*	Glazed	26 gauge, wire in rim	8 x 4	7¼ x 3¼	<b>2</b> <sup>1</sup> / <sub>2</sub>	5.1	8 <sup>3</sup> / <sub>4</sub> x 19 <sup>3</sup> / <sub>4</sub>
44245	*	Glazed	26 gauge, wire in rim	8½ x 4½	75/8 x 35/8	23⁄4	6.0	97/32 x 217/8
44585	*	Glazed	26 gauge, wire in rim	8½ x 5¾	8 x 5	3	7.5	9 <sup>3</sup> ⁄16 x 26
10392	*	Glazed	26 gauge, wire in rim	9½ x 4½	9 x 4	23⁄4	6.8	10 <sup>1</sup> /4 x 21 <sup>3</sup> /4
10396	*	Glazed	26 gauge, wire in rim	10½ x 4½	10 x 4	3	8.0	111⁄4 x 213⁄4
45642	$\star$	Glazed	26 gauge, wire in rim	9 x 4½	81/4 x 33/4	23⁄4	6.1	9 <sup>23</sup> / <sub>32</sub> x 21 <sup>7</sup> / <sub>8</sub>
49145	*	Glazed	26 gauge, wire in rim	10 x 5	93/8 x 43/8	3	7.1	10 <sup>23</sup> / <sub>32</sub> x 23 <sup>7</sup> / <sub>8</sub>
49415	*	Glazed	26 gauge, wire in rim	10 x 5	93/8 x 43/8	3	7.3	10 <sup>23</sup> / <sub>32</sub> x 26
44765	*	Glazed	26 gauge, wire in rim	12 x 5	11 <sup>1</sup> / <sub>4</sub> x 4 <sup>1</sup> / <sub>4</sub>	31/2	9.0	12 <sup>11</sup> /16 x 23 <sup>3</sup> /8
44945	$\star$	Glazed	26 gauge, wire in rim	12¼ x 4½	111 <sup>1</sup> /2 x 3 <sup>3</sup> /4	23⁄4	7.5	12 <sup>31</sup> / <sub>32</sub> x 21 <sup>7</sup> / <sub>8</sub>

### 5-Strap Open Top Bread Pans Aluminized steel, folded construction, band over wire

ltere #	Item # In Coating		Description	Individ	lual Pan Size (ir	1)	Weight	Overall
item#	Stock	Coating	Description	Top Inside	Btm. Out.	Depth	Each (lb)	Size (in)
44575	$\star$	Glazed	26 gauge, wire in rim	7 <sup>3</sup> ⁄8 x 3 <sup>5</sup> ⁄8	6¾ x 3	2 <sup>1</sup> /4	6.1	8 <sup>5</sup> / <sub>32</sub> x 25 <sup>3</sup> / <sub>4</sub>
10424	*	Glazed	26 gauge, wire in rim	8 x 4	7¼ x 3¼	<b>2</b> <sup>1</sup> / <sub>2</sub>	6.9	8 <sup>3</sup> / <sub>4</sub> x 25 <sup>3</sup> / <sub>4</sub>
44255	*	Glazed	26 gauge, wire in rim	8½ x 4½	75/8 x 35/8	23⁄4	7.1	97⁄32 x 26
10428	*	Glazed	26 gauge, wire in rim	9½ x 4½	9 x 4	23⁄4	8.8	10¼ x 26
10430	*	Glazed	26 gauge, wire in rim	10½ x 4½	10 x 4	3	10.0	11¼ x 26
45655	$\star$	Glazed	26 gauge, wire in rim	9 x 4½	81/4 x 33/4	23⁄4	7.5	9 <sup>23</sup> / <sub>32</sub> x 26
44955	$\star$	Glazed	26 gauge, wire in rim	12¼ x 4½	111½ x 33/4	23⁄4	9.0	12 <sup>31</sup> / <sub>32</sub> x 26

### 6-Strap Open Top Bread Pans Aluminized steel, seamless construction, strap under pan rims

	In			Individ	ual Pan Size	(in)	Weight	Overall
Item #	Stock	Coating	Description	Top Inside	Btm. Out.	Depth	Each (lb)	Size (in)
46925	*	Glazed	26 gauge, curled rim, large-radius corners	55/8 x 31/8	5 <sup>1</sup> /8 x 2 <sup>1</sup> /2	2 <sup>1</sup> /4	3.3	6 x 251/8
41465	$\star$	Glazed	26 gauge, curled rim, small-radius corners	5 <sup>5</sup> /8 x 3 <sup>1</sup> /8	5 x 2 <sup>1</sup> / <sub>2</sub>	23⁄16	3.0	6 <sup>1</sup> /16 x 25 <sup>7</sup> /8









# **Bread & Baguette Pans**

### Single Pullman Pans/Covers Aluminized steel, folded construction

1		In			Individual Pan Size (in)		(in)	Weight	Loaf	Overall
	Item # Stock		Coating	Description	Top Inside	Btm. Out.	Depth	Each (lb)	Weight Each (lb)	Size (in)
	44615	$\star$	Glazed	26 gauge, wire in rim	13 x 4	12 <sup>3</sup> / <sub>4</sub> x 3 <sup>3</sup> / <sub>4</sub>	4	1.8	1.5	$13^{14/_{25}} \times 4^{14/_{25}}$
	44660	$\star$	Glazed	Individual sliding cover for #44615		<u> </u>		0.6	<u> </u>	14 <sup>9</sup> /16 x 4 <sup>3</sup> /4
	44650	*	Glazed	26 gauge, wire in rim	16 x 4	15 <sup>3</sup> ⁄4 x 3 <sup>3</sup> ⁄4	4	2.1	2.0	165/8 x 45/8
	44655	*	Glazed	Individual sliding cover for #44650		<u> </u>		0.7		17 <sup>3</sup> /8 x 4 <sup>5</sup> /8

#### 3-Strap Pullman Pans/Covers Aluminized steel, folded construction, band over wire

5		In		ing Deceription		ual Pan Size	(in)	Weight	Loaf	Overall	
7	Item #	Stock	Coating	Description	Top Inside	Btm. Out.	Depth	Each (lb)	Weight Each (lb)	Size (in)	
9	10367	*	Glazed	26 gauge, wire in rim	12 x 4	11 <sup>3</sup> / <sub>4</sub> x 3 <sup>3</sup> / <sub>4</sub>	4	7.5	1.5	12 <sup>3</sup> / <sub>4</sub> x 15 <sup>3</sup> / <sub>4</sub>	
	10471	*	Glazed	1" non-nesting, drop cover for #10367				6.3		13¾ x 16¾	
	44635	$\star$	Glazed	26 gauge, wire in rim	13 x 4	12 <sup>3</sup> / <sub>4</sub> x 3 <sup>3</sup> / <sub>4</sub>	4	7.3	1.5	$13^{23}\!/_{32}x15^{5}\!/_{8}$	
	44645	$\star$	Glazed	1" non-nesting, drop cover for #44635				4.3		143/8 x 169/32	
	44365	$\star$	Glazed	26 gauge, wire in rim	16 x 4	15¾ x 3¾	4	8.5	2.0	16 <sup>3</sup> ⁄ <sub>4</sub> x 15 <sup>3</sup> ⁄ <sub>4</sub>	
	46465	$\star$	Glazed	1" non-nesting, drop cover for #44365				5.3		173/8 x 1613/32	
	10369	*	Glazed	26 gauge, wire in rim	16 x 4½	15¾ x 4¼	<b>4</b> <sup>1</sup> / <sub>2</sub>	10.0	2.1	16¾ x 17	
	16083	*	Glazed	1" non-nesting, drop cover for #10369		<u> </u>		6.2	<u> </u>	17¾ x 18	

#### 4-Strap Pullman Pan/Cover Aluminized steel, folded construction, band over wire

Itom #	In	Coating		Individ	lual Pan Size (	in)	Weight	Loaf	Overall	
ſ	Item # Stock Co		Coating	ting Description		Btm. Out.	Depth	Each (lb)	Weight Each (lb)	Size (in)
	44685	$\star$	Glazed	26 gauge, wire in rim	13 x 4	12 <sup>3</sup> ⁄4 x 3 <sup>3</sup> ⁄4	4	9.5	1.5	13 <sup>3</sup> /4 x 21 <sup>3</sup> /8
	44695	$\star$	Glazed	$1^{1/2}$ " nested cover for #44685				6.3		14 <sup>3</sup> / <sub>4</sub> x 22 <sup>3</sup> / <sub>8</sub>

### **3-Strap Hearth Bread Pan**

Aluminized steel, seamless construction, band over wire, partial bottom and sidewall perforations, flat bottom

7	Item #	In	Coating	Description	Individ	lual Pan Size (i	in)	Weight	Loaf	Overall	
7	Item #	Stock			Top Inside	Btm. Out.	Depth	Each (lb)	Weight Each (lb)	Size (in)	
	44405	$\star$	Glazed	22 gauge, wire in rim	111½ x 6	11 x 3 <sup>1</sup> /2	<b>2</b> <sup>1</sup> / <sub>2</sub>	6.5	1.5	12 <sup>3</sup> / <sub>16</sub> x 25 <sup>7</sup> / <sub>8</sub>	

### 4-Strap Hearth Bread Pan

Aluminized steel, folded construction, band over wire, quilted corrugations, flat bottom with two rows of sidewall perforations

9	Item #	In	<b>a</b>		Individ	lual Pan Size (ir	ו)	Weight	Loaf	Overall	
	Item #	Stock	Coating	Description	Top Inside	Btm. Out.	Depth	Each (lb)	Weight Each (lb)	Size (in)	
	41145	$\star$	Glazed	22 gauge, wire in rim	119/16 x 53/4	10 <sup>15</sup> /16 x 3 <sup>3</sup> /4	23⁄4	7.8	1.5	12 <sup>3</sup> / <sub>8</sub> x 26 <sup>1</sup> / <sub>16</sub>	

### Rye Bread/Miche Pan 3-Strap Set Aluminized steel

		In			Indivi	dual Pan Size (	in)	Weight	Loaf	Overall	
It	em#	Stock	Coating	Description	Top Inside	Btm. Out.	Depth	Each (lb)	Weight Each (lb)	Size (in)	
4	7125	$\star$	Glazed	22 gauge, seamless construction, wire in rim, band over wire	11½ x 7	4½ x 11	3	7.9	1.5	12¼ x 251/8	

### Baguette Pans Aluminum

Item#	In Stock	Coating	Description	Moulds Per Pan	Mould Dimensions (in) Top Inside	Weight Each (lb)	Overall Size (in)	Ø
49011	*	Glazed	16 gauge, .081" diameter perforation, open ends, welded style	3 long	5 x 25¾	3.3	17 <sup>3</sup> /4 x 25 <sup>3</sup> /4 x 2 <sup>1</sup> /16	- 4.3
45505	*	Glazed	16 gauge, .081" diameter perforation, open ends, welded style	5 across	3 <sup>7</sup> /8 x 17 <sup>3</sup> /4	3.8	17 <sup>3</sup> /4 x 25 <sup>3</sup> /4 x 1	

### Uni-Lock<sup>®</sup> Baguette Pans<sup>†</sup> Aluminum

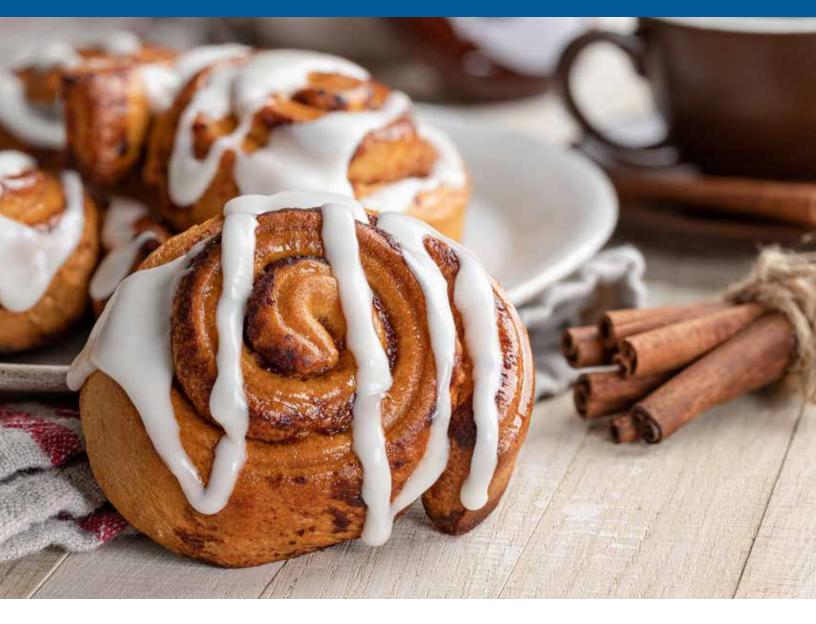
Item #	In Stock	Coating	Description	Moulds Per Pan	Mould Dimensions (in) Top Inside	Weight Each (lb)	Overall Size (in)	
49034	*	Glazed	16 gauge, .081" diameter perforation, open ends	4 long	37⁄8 x 253⁄4	3.5	17 <sup>3</sup> /4 x 25 <sup>3</sup> /4 x 1	
49035	*	Glazed	16 gauge, .081" diameter perforation, open ends	5 long	3 x 25¾	3.7	17 <sup>3</sup> /4 x 25 <sup>3</sup> /4 x 1	
45515	$\star$	Glazed	16 gauge, .081" diameter perforation, open ends	5 across	37/8 x 173/4	3.5	17 <sup>3</sup> /4 x 25 <sup>3</sup> /4 x 1	_
49036	*	Glazed	16 gauge, .081" diameter perforation, open ends	6 long	27/16 x 253/4	3.7	17 <sup>3</sup> /4 x 25 <sup>3</sup> /4 x 1	

\*Uni-Lock\* U.S. Patent No. 7,258,246 and Canada Patent No. 2,557,979. For Uni-Lock\* patent numbers of other countries, please visit www.bundybakingsolutions.com/patents-trademarks/.

## **Uni-Lock® Baguette Pans**

Our Uni-Lock<sup>®</sup> Baguette Pans utilize a patented locking method to provide a permanent connection between the frame and panel. Our unique design does not rely on individual fasteners or welding so there are no rivets to loosen and fall free and no broken welds to worry about.

# **Specialty Bread Pans**



### Crimped Round Bread 4-Pan Set Aluminized steel

9		In			Individual Pan Size (in)		Weight	Loaf	Overall	
	Item #	Stock	Coating	Description	Top Inside	Diameter	Each (lb)	Weight (lb)	Size (in)	
	48514	*	Glazed	26 gauge, wire in rim, 2-piece locking set	10	33⁄4	10.0	1.0	10 <sup>17</sup> / <sub>32</sub> x 17 <sup>1</sup> / <sub>4</sub>	



### Cinnamon/Package Roll 3-Pan Set Aluminized steel

7	It	In	Centing	Description	Individual Pan Size (in)		Weight	Overall	
	Item #	Stock	Coating	Description	Top Inside	Btm. Out.	Depth	Each (lb)	Size (in)
	41695	*	Glazed	26 gauge, seamless construction, wire in rim	9¼ x 65⁄8	9 x 63⁄8	17⁄8	4.5	9 <sup>7</sup> / <sub>8</sub> x 22 <sup>1</sup> / <sub>8</sub>

### Tortilla Shell Pans Aluminized steel

<b>14</b> a sea 11	In	Quating	Description	Ir	Weight			
Item #	Stock	Coating	Description	Top Inside	Bottom Outside	Depth	Each (lb)	
46990	*	Plain	26 gauge	91⁄8	41/8	3	0.5	
46995	$\star$	Glazed	26 gauge	91⁄8	41/8	3	0.5	
45990	$\star$	Plain	22 gauge	65⁄8	31⁄8	23⁄16	0.3	
45995	$\star$	Glazed	22 gauge	65⁄8	31⁄8	<b>2</b> <sup>3</sup> ⁄16	0.3	

### Sub Sandwich Roll Pans Aluminum

	In		_	Arrange-	Individ	lual Pan Size	(in)	Weight	Overall
Item #	Stock	Coating	Description	ment	Top Inside	Btm. Out.	Depth	Each (lb)	Size (in)
Full-Size									
49015	*	Glazed	16 gauge, perforated, individual flat bottom moulds with end caps	2 rows of 5	12½ x 3	12½ x 2¼	3⁄4	3.4	17 <sup>3</sup> ⁄4 x 25 <sup>3</sup> ⁄8 x <sup>3</sup> ⁄4
Half-Siz	е								
49014	*	Glazed	16 gauge, perforated, individual flat bottom moulds with end caps	1 row of 5	12½ x 3	12½ x 2¼	3⁄4	1.9	17 <sup>3</sup> /4 x 12 <sup>3</sup> /4 x <sup>3</sup> /4

### Loaf Pan Aluminized steel

	In	Coating		Arrange-	range- Individual Pan Size (in)			Cente	ers (in)	Weight	Overall
Item #	Stock		ating Description	mont	Top Inside	Btm. Out.	Depth	L	w	Each (lb)	Size (in)
43040	*	Glazed	26 gauge, wire in rim	3 rows of 2	10% x 4%	10 x 4	25⁄16	5 <sup>1</sup> /2	113⁄4	5.6	171/8 x 251/8

### Mini-Loaf Pans Aluminized steel

	In		_	Arrange-	Vol.	Individual Pan Size (in)			Centers (in)		-	Overall
Item #	Stock	Coating	Description	ment	(oz)*	Top Inside	Btm. Out.	Depth	L	w	Each (lb)	Size (in)
45755	*	Glazed	26 gauge, square corners, wire in rim	2 rows of 6	6.4	37/8 x 21/2	3 <sup>1</sup> /2 x 2 <sup>1</sup> /8	<b>1</b> 5⁄16	31⁄8	41⁄2	3.8	97/8 x 19½
45725	*	Glazed	26 gauge, square corners, wire in rim	4 rows of 7	6.4	3 <sup>7</sup> / <sub>8</sub> x 2 <sup>1</sup> / <sub>2</sub>	3½ x 21/8	<b>1</b> 5⁄16	31⁄8	41⁄2	7.8	18% x 25%
45727	*	Glazed	26 gauge, square corners, wire in rim	4 rows of 7	6.4	37/8 x 21/2	3 <sup>1</sup> / <sub>2</sub> x 2 <sup>1</sup> / <sub>8</sub>	15⁄16	31⁄8	<b>4</b> <sup>1</sup> / <sub>4</sub>	7.9	17% x 25%

\*Volume (Vol.) indicates liquid volume of mould when filled to brim. Use 60-70% to estimate actual batter weight.

### **Tortilla Shell Pans**

Chicago Metallic's Tortilla Shell Pan is ideal for baking a healthier version of the popular fried tortilla bowl. Baking tortillas instead of frying them eliminates the extra fat and calories while still providing the crispy texture that consumers love. The tortilla shell pan can accommodate a variety of tortilla sizes; thus, the tortillas can be used as a delicious serving bowl for dips, salads, desserts, and more.





## **Pizza Pans**



### Straight Sidewall Pizza Pans Aluminized steel

	Item #	In Stock	Coating	Description	Nominal Size (in)	Top Inside (in)	Bottom Outside (in)	Depth (in)	Weight Each (lb)	
and the second s	41010	$\star$	Plain	26 gauge	10	10	10	1	0.8	
	41210	$\star$	Plain	26 gauge	12	12	12	1	1.0	
	41400	$\star$	Plain	22 gauge	14	14	14	1	1.8	
	41610	$\star$	Plain	22 gauge	16	16	16	1	2.2	
	46150	*	Plain	26 gauge	6	6	6	11/2	0.4	
	48050	*	Plain	26 gauge	8	8	8	11/2	0.7	
	49152	*	Plain	26 gauge	9	9	9	11/2	0.8	
	45020	*	Plain	26 gauge	5	<b>5</b> <sup>1</sup> /32	51/32	<b>2</b> <sup>1</sup> /16	0.4	
	46020	*	Plain	26 gauge	6	6	6	2	0.5	
	47020	*	Plain	26 gauge	7	7	7	2	0.6	
	48020	*	Plain	26 gauge	8	8	8	2	0.8	
	49020	*	Plain	26 gauge	9	9	9	2	0.9	
	41020	$\star$	Plain	26 gauge	10	10	10	2	1.1	
	41220	$\star$	Plain	26 gauge	12	12	12	2	1.4	
	41420	$\star$	Plain	22 gauge	14	14	14	2	2.3	

#### Detroit Style Pizza Pans Carbon steel (unless otherwise noted)

Item #	In Stock	Coating	Description	Weight Each (lb)	Overall Size (in)
90825	$\star$	Glazed	22 gauge	1.0	$8^{1/8} \times 10^{1/4} \times 2^{1/2}$
91025	$\star$	Glazed	22 gauge	1.5	10 <sup>1</sup> /8 x 14 <sup>1</sup> /4 x 2 <sup>1</sup> /2
90800	$\star$	Plain	Aluminum stacking lid for #90825 and #91025	0.7	11 <sup>3</sup> /16 x 15 <sup>1</sup> /8 x <sup>1</sup> /2

### BAKALON Tandem Detroit Style Pizza Pans Hardcoat anodized aluminum

Item #	In Stock	Coating	Description	Weight Each (lb)	Overall Size (in)	1
91000	$\star$	Plain	14 gauge	1.5	913/16 x 147/8 x 23/16	C
91005	$\star$	Pre-Seasoned	14 gauge	1.5	913/16 x 147/8 x 23/16	]

### EXACT STACK® Deep Dish Pizza Pans Hardcoat anodized aluminum

Item #	In Stock	Coating	Description	Nominal Size (in)	Top Inside (in)	Bottom Outside (in)	Depth (in)	Weight Each (lb)	
75010	*	Plain	14 gauge, nestable, BĀKALON	12	121/4	<b>11</b> <sup>15</sup> ⁄16	2	1.2	
75012	*	Pre-Seasoned	14 gauge, nestable, BĀKALON	12	121/4	<b>11</b> <sup>15</sup> ⁄16	2	1.2	
75140	*	Plain	14 gauge, nestable, BĀKALON	14	141⁄8	<b>13</b> <sup>15</sup> ⁄16	2	1.4	
75145	*	Pre-Seasoned	14 gauge, nestable, BĀKALON	14	141⁄8	<b>13</b> <sup>15</sup> ⁄16	2	1.4	

## EXACT STACK<sup>®</sup> Pizza Pans

Chicago Metallic EXACT STACK<sup>®</sup> Pizza Pans are engineered to stack securely yet release easily when lifted. The pans can be used to proof dough while stacked and will not stick together due to the proprietary design. They offer an average overall space savings of 30% over traditional pizza pans with lids. Made with high-strength aluminum with a durable, hardcoat anodized surface that will not chip, peel, rust, or interact with food, EXACT STACK<sup>®</sup> Pizza Pans are available plain or pre-seasoned with AMERICOAT<sup>®</sup> ePlus glaze.





# **Pizza Pans**



### BAKALON Deep Dish Pizza Pans Hardcoat anodized aluminum

Item #	In Stock	Coating	Description	Nominal Size (in)	Top Inside (in)	Btm. Out. (in)	Depth (in)	Weight Each (lb)
91060	$\star$	Plain	14 gauge, nestable	6	65⁄8	6	<b>1</b> ½	0.5
91065	$\star$	Pre-Seasoned	14 gauge, nestable	6	65⁄8	6	<b>1</b> <sup>1</sup> /2	0.5
91068	$\star$	Plain	14 gauge, nestable, perforated bottom	6	65⁄8	6	<b>1</b> ½	0.5
91090	$\star$	Plain	14 gauge, nestable, embossed feet	9	9	83⁄8	11/2	0.8
91095	$\star$	Pre-Seasoned	14 gauge, nestable, embossed feet	9	9	83⁄8	11/2	0.8
91098	$\star$	Plain	14 gauge, nestable, embossed feet, perforated bottom	9	9	<b>8</b> <sup>3</sup> ⁄8	11/2	0.8
91100	$\star$	Plain	14 gauge, nestable, embossed feet	10	101/4	95⁄8	11/2	0.9
91105	$\star$	Pre-Seasoned	14 gauge, nestable, embossed feet	10	101/4	<b>9</b> 5⁄8	11/2	0.9
91108	$\star$	Plain	14 gauge, nestable, embossed feet, perforated bottom	10	101⁄4	<b>9</b> 5⁄8	<b>1</b> ½	0.9
91120	$\star$	Plain	14 gauge, nestable, embossed feet	12	12	113⁄8	11/2	1.2
91125	$\star$	Pre-Seasoned	14 gauge, nestable, embossed feet	12	12	113⁄8	11/2	1.2
91128	*	Plain	14 gauge, nestable, embossed feet, perforated bottom	12	12	113⁄8	11/2	1.2
91130	$\star$	Plain	14 gauge, nestable, embossed feet	13	131/16	<b>12</b> <sup>3</sup> ⁄8	11/2	1.4
91135	$\star$	Pre-Seasoned	14 gauge, nestable, embossed feet	13	131/16	123⁄8	11/2	1.4
91138	$\star$	Plain	14 gauge, nestable, embossed feet, perforated bottom	13	<b>13</b> <sup>1</sup> ⁄16	123⁄8	<b>1</b> ½	1.4
91140	$\star$	Plain	14 gauge, nestable, embossed feet	14	143⁄16	1317/32	11/2	1.6
91145	$\star$	Pre-Seasoned	14 gauge, nestable, embossed feet	14	143⁄16	1317/32	<b>1</b> ½	1.6
91148	$\star$	Plain	14 gauge, nestable, embossed feet, perforated bottom	14	<b>14</b> <sup>3</sup> ⁄16	1317/32	11/2	1.6
91150	$\star$	Plain	14 gauge, nestable, embossed feet	15	143⁄4	14 <sup>1</sup> /8	11/2	1.7
91155	$\star$	Pre-Seasoned	14 gauge, nestable, embossed feet	15	143⁄4	141⁄8	11/2	1.7
91158	*	Plain	14 gauge, nestable, embossed feet, perforated bottom	15	143⁄4	141⁄8	11/2	1.7
91160	$\star$	Plain	14 gauge, nestable, embossed feet	16	16 <sup>1</sup> /32	155⁄16	11/2	2.0
91165	$\star$	Pre-Seasoned	14 gauge, nestable, embossed feet	16	161/32	155⁄16	<b>1</b> ½	2.0



### BAKALON Thin Crust Pizza Pans Hardcoat anodized aluminum

Item #	In Stock	Coating	Description	Nominal Size (in)	Top Inside (in)	Btm. Out. (in)	Depth (in)	Weight Each (lb)	
49100	$\star$	Plain	14 gauge	10	10	97⁄8	3⁄8	0.8	
49103	$\star$	Pre-Seasoned	14 gauge	10	10	97⁄8	3⁄8	0.8	
49108	$\star$	Plain	14 gauge, perforated bottom	10	10	97⁄8	3⁄8	0.8	
49120	$\star$	Plain	14 gauge	12	12	117⁄8	3⁄8	1.1	
49123	$\star$	Pre-Seasoned	14 gauge	12	12	117⁄8	3⁄8	1.1	
49128	$\star$	Plain	14 gauge, perforated bottom	12	12	117⁄8	3⁄8	1.1	
49140	$\star$	Plain	14 gauge	14	1315/16	<b>13</b> <sup>13</sup> ⁄16	3⁄8	1.4	
49143	$\star$	Pre-Seasoned	14 gauge	14	1315/16	<b>13</b> <sup>13</sup> ⁄16	3⁄8	1.4	
49148	$\star$	Plain	14 gauge, perforated bottom	14	<b>13</b> <sup>15</sup> ⁄16	<b>13</b> <sup>13</sup> ⁄16	3⁄8	1.4	
49160	$\star$	Plain	14 gauge	16	161/8	1523/32	3⁄8	1.7	
49163	$\star$	Pre-Seasoned	14 gauge	16	161/8	1523/32	3⁄8	1.7	J

### BAKALON Sheet Pans Hardcoat anodized aluminum

Item #	In Stock	Coating	Description	Weight Each (lb)	Overall Size (in)		
Full-Size	;						
44693	$\star$	Plain	16 gauge, aluminum wire in rim, StayFlat*	3.4	171/8 x 2513/16 x 11/16		
44694	44694 🛧 Pre-Seasoned 16 gauge, aluminum wire in rim, StayFlat®		3.4	171/8 x 2513/16 x 11/16			
Half-Siz	е						
40952	$\star$	Plain	14 gauge, open/semi-curled rim	1.7	12 <sup>7</sup> / <sub>8</sub> x 17 <sup>3</sup> / <sub>4</sub> x 1		
40954	$\star$	Pre-Seasoned	14 gauge, open/semi-curled rim	1.7	12 <sup>7</sup> / <sub>8</sub> x 17 <sup>3</sup> / <sub>4</sub> x 1		
Quarter-	Size						
40452	$\star$	Plain	16 gauge, curled rim, no wire	0.8	9½ x 13 x 1½		
40454	0454 🛨 Pre-Seasoned 16 gauge, curled rim, no wire		16 gauge, curled rim, no wire	0.8	$9^{1/2} \times 13 \times 1^{1/16}$		
Eighth-Size							
41852	1852 ★ Plain 16 gauge, curled rim, no wire		0.4	67/16 x 97/16 x 11/32			
41854	$\star$	Pre-Seasoned	16 gauge, curled rim, no wire	0.4	67/16 x 97/16 x 11/32		

## **BĀKALON Pans**

Chicago Metallic BĀKALON Pans are hard anodized aluminum pans that provide optimal strength, durability, and thermal conductivity. This ultra-hard, aluminum oxide surface provides a nearly permanent protective dark gray cooking surface that will not chip, peel, rust, or interact with food. In fact, these pans are so durable that some bakers have experienced over 50,000 bakes!

BĀKALON pans pre-seasoned with Chicago Metallic's proprietary AMERICOAT<sup>®</sup> ePlus silicone release coating offer exceptional ease and convenience, combining the release characteristics of a non-stick coating with the flexibility to use metal utensils.







# Pizza Pans



### BĀKALON Flatbread Pizza Pan Hardcoat anodized aluminum

Item#	In Stock	Coating	Description	Weight Each (lb)	Overall Size (in)
96310	$\star$	Pre-Seasoned	14 gauge, flared sides, welded corners	0.7	$5 \times 15 \times \frac{1}{2}$

### BĀKALON Roman Style Pizza Pans Hardcoat anodized aluminum

Item #	In Stock	Coating	Description	Weight Each (lb)	Overall Size (in)	
96010	$\star$	Pre-Seasoned	12 gauge, straight sides, welded corners	1.9	<b>7</b> <sup>7</sup> /8 x <b>23</b> <sup>5</sup> /8 x <sup>3</sup> /4	
96030	$\star$	Pre-Seasoned	12 gauge, straight sides, welded corners	3.4	15 <sup>3</sup> /4 x 23 <sup>5</sup> /8 x <sup>3</sup> /4	

### BĀKALON Grandma Style Pizza Pans Hardcoat anodized aluminum

Item#	In Stock	Coating	Description	Weight Each (lb)	Overall Size (in)
96110	$\star$	Pre-Seasoned	14 gauge, flared sides, welded corners	0.5	5 x 7 x 1
96130	$\star$	Pre-Seasoned	14 gauge, flared sides, welded corners	0.7	8 x 8 x 1
96150	$\star$	Pre-Seasoned	14 gauge, flared sides, welded corners	0.9	8 x 12 x 1
96170	$\star$	Pre-Seasoned	14 gauge, flared sides, welded corners	1.0	10 x 10 x 1
96190	$\star$	Pre-Seasoned	14 gauge, flared sides, welded corners	1.2	9 <sup>3</sup> / <sub>4</sub> x 13 <sup>3</sup> / <sub>4</sub> x 1
96210	$\star$	Pre-Seasoned	14 gauge, flared sides, welded corners	1.3	12 x 12 x 1
96230	$\star$	Pre-Seasoned	14 gauge, flared sides, welded corners	1.7	12 x 16 x 1
96250	$\star$	Pre-Seasoned	14 gauge, flared sides, welded corners	1.7	11 <sup>3</sup> / <sub>4</sub> x 17 <sup>3</sup> / <sub>4</sub> x 1
96270	$\star$	Pre-Seasoned	14 gauge, flared sides, welded corners	1.6	14 x 14 x 1
96290	$\star$	Pre-Seasoned	14 gauge, flared sides, welded corners	3.6	17 <sup>3</sup> / <sub>4</sub> x 25 <sup>3</sup> / <sub>4</sub> x 1



### **Materials**

Pizza pan material impacts heat conduction, durability, and crust quality, making it an important consideration for consistent and efficient baking.

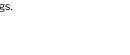
- Aluminized Steel: Retains a significant amount of heat during the baking process.
- Carbon Steel: Produces a truly authentic Detroit Style Pizza that heats evenly and retains heat well.
- Hardcoat Anodized Aluminum: Radiates more heat than lighter colored pans, resulting in faster bake times and crusts with a darker bottom.

### **Shapes**

Coatings

The shape of your pizza pan affects portioning, presentation, and space optimization, influencing both operational efficiency and customer appeal.

- **Rectangular:** Maximizes the use of oven space and provides a larger surface area.
- **Round:** Presents a truly recognizable dish with a variety of size and topping options, offering extreme flexibility in menu offerings.
- Square: Offers more crust edges and appeals to customers looking for a non-traditional pizza style.



The right pan coating ensures easy release, reducing the need for oil/grease, and enhances the pan's lifespan, streamlining your baking process and maintenance.

- **Glazed:** Reduces the need for secondary release agents such as oil.
- Plain: Provides a budget-friendly pan option, allowing you to season it yourself for customized results.
- **Pre-Seasoned:** Offers exceptional ease and convenience, combining the release characteristics of a non-stick coating with the flexibility to use metal utensils.

### **Special Features**

Special features of pizza pans optimize baking performance and cater to unique menu offerings, setting your operation apart.

- Embossed Feet: Allows air to flow between the pan bottom and deck oven heating element, enabling deep dish pizzas to bake longer without burning the crust.
- **Perforated Bottoms:** Provides air flow to the bottom of the crust to help crisp crusts faster.



**Stackable Sidewalls:** Offers the ability to stack pans securely during proofing or storing to save on space.

## The Upper Crust in Pizza Pan Options

From thin crust to deep dish and a wide range of specialty styles, we have the perfect assortment of pizza pan materials, shapes, coatings, and special features in stock and ready to take your pizza production to the next level!

### BĀKALON Sicilian Style Pizza Pans Hardcoat anodized aluminum

Item #	In Stock	Coating	Description	Weight Each (lb)	Overall Size (in)
97002	$\star$	Pre-Seasoned	14 gauge, flared sides, welded corners	0.5	6 x 6 x 1½
97004	$\star$	Pre-Seasoned	14 gauge, flared sides, welded corners	0.6	6 x 6 x 2
97006	$\star$	Pre-Seasoned	14 gauge, flared sides, welded corners	0.7	8 x 8 x 1½
97008	$\star$	Pre-Seasoned	14 gauge, flared sides, welded corners	0.9	8 x 8 x 2
97014	$\star$	Pre-Seasoned	14 gauge, flared sides, welded corners	0.9	9 x 9 x 1½
97016	$\star$	Pre-Seasoned	14 gauge, flared sides, welded corners	0.9	9 x 9 x 2
97010	$\star$	Pre-Seasoned	14 gauge, flared sides, welded corners	0.9	10 x 8 x 1½
97012	$\star$	Pre-Seasoned	14 gauge, flared sides, welded corners	0.9	10 x 8 x 2
97018	$\star$	Pre-Seasoned	14 gauge, flared sides, welded corners	1.0	10 x 10 x 1 <sup>1</sup> / <sub>2</sub>
97020	$\star$	Pre-Seasoned	14 gauge, flared sides, welded corners	1.2	10 x 10 x 2
97022	$\star$	Pre-Seasoned	14 gauge, flared sides, welded corners	1.0	12 x 8 x 1½
97024	$\star$	Pre-Seasoned	14 gauge, flared sides, welded corners	1.2	12 x 8 x 2
97026	$\star$	Pre-Seasoned	14 gauge, flared sides, welded corners	1.4	12 x 12 x 1 <sup>1</sup> / <sub>2</sub>
97028	$\star$	Pre-Seasoned	14 gauge, flared sides, welded corners	1.6	12 x 12 x 2
97030	$\star$	Pre-Seasoned	14 gauge, flared sides, welded corners	1.4	14 x 10 x 1 <sup>1</sup> / <sub>2</sub>
97032	$\star$	Pre-Seasoned	14 gauge, flared sides, welded corners	1.6	14 x 10 x 2
97034	$\star$	Pre-Seasoned	14 gauge, flared sides, welded corners	1.8	14 x 14 x 1 <sup>1</sup> / <sub>2</sub>
97036	$\star$	Pre-Seasoned	14 gauge, flared sides, welded corners	2.0	14 x 14 x 2
97038	$\star$	Pre-Seasoned	14 gauge, flared sides, welded corners	1.8	16 x 12 x 1 <sup>1</sup> / <sub>2</sub>
97040	$\star$	Pre-Seasoned	14 gauge, flared sides, welded corners	2.0	16 x 12 x 2
97042	$\star$	Pre-Seasoned	14 gauge, flared sides, welded corners	2.3	16 x 16 x 1 <sup>1</sup> / <sub>2</sub>
97044	$\star$	Pre-Seasoned	14 gauge, flared sides, welded corners	2.5	16 x 16 x 2
97046	$\star$	Pre-Seasoned	14 gauge, flared sides, welded corners	2.0	18 x 12 x 1½
97048	$\star$	Pre-Seasoned	14 gauge, flared sides, welded corners	2.3	18 x 12 x 2
97050	$\star$	Pre-Seasoned	14 gauge, flared sides, welded corners	2.8	18 x 18 x 1½
97052	$\star$	Pre-Seasoned	14 gauge, flared sides, welded corners	3.0	18 x 18 x 2



# Egg Pans



### Egg Pans Aluminized steel

	In				Mould	Dimensions	s (in)	Weight		
Item #	Stock	Coating	Description	Arrangement	Top Inside	Btm. Out.	Depth	Each (lb)	Overall Size (in)	
41002	*	Glazed	22 gauge, band in rim	3 rows of 5	<b>4</b> <sup>1</sup> / <sub>8</sub>	33⁄4	1/2	8.3	17 <sup>3</sup> / <sub>4</sub> x 25 <sup>3</sup> / <sub>4</sub> x 1 <sup>1</sup> / <sub>2</sub>	
41005	*	Glazed	22 gauge, band in rim	3 rows of 4	5	43⁄4	1/2	8.5	$17^{3/4} \times 25^{3/4} \times 1^{1/2}$	
41006	$\star$	Glazed	22 gauge, band in rim	2 rows of 3	41⁄8	37⁄8	11/8	5.3	$12 \times 17^{5/8} \times 2^{1/8}$	
42495*	*	Glazed	26 gauge, wire in rim	4 rows of 6	33⁄4	31⁄8	3⁄8	4.6	17 <sup>3</sup> / <sub>4</sub> x 25 <sup>3</sup> / <sub>4</sub> x 1 <sup>1</sup> / <sub>3</sub>	
42425*	*	Glazed	26 gauge, wire in rim	3 rows of 5	41⁄8	37⁄8	1/2	4.5	$17^{11}\!/_{16}x25^{11}\!/_{16}x1^{19}\!/_{32}$	
42345	$\star$	Glazed	26 gauge, wire in rim	4 rows of 6	41/4	35⁄8	1/2	6.8	19½ x 28¾ x 15/8	
71300	$\star$	Glazed	22 gauge, wire in rim	8-on	41/4	33⁄4	5⁄16	3.3	$13 \times 18 \times \frac{1}{2}$	

\*ePAN° Pans

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## **Cake & Pie Pans**



### Mini-Fluted Cake Pans Aluminized steel

@ (B)	Item#	em # In Stock		ing Description		Vol. (oz)*	Mould Dimensions (in)			Centers (in)		Weight	Overall
20			Coating				Top (A)	Btm. Out. <sup>(B)</sup>	Depth (C)	L	w	Each (lb)	Size (in)
	With Tube												
	20853	$\star$	Glazed	26 gauge, curled rim	3 rows of 2	8.0	<b>3</b> <sup>15</sup> ⁄16	<b>3</b> <sup>5</sup> / <sub>32</sub>	17⁄8	<b>4</b> 4⁄9	<b>4</b> 4⁄9	2.5	111⁄8 x 153⁄4
	43055	*	Glazed	22 gauge, wire in rim	3 rows of 5	7.5	<b>3</b> <sup>15</sup> /16	3	111/16	45⁄8	41⁄8	9.6	171/8 x 251/8
	Without	Tube											
	26200	*	Glazed	26 gauge cups, 22 gauge panel, curled rim	4 rows of 3	3.0	23⁄4	25⁄8	11/4	<b>3</b> 5⁄16	<b>3</b> 5⁄16	2.2	11 <sup>1</sup> /8 x 15 <sup>3</sup> /4

Slab Cake Pans Aluminized steel, seamless construction (pans do not nest)

Item #	In	Coating	Description	Vol.	Mould	Maisht Fach (lb)		
item#	Stock			(oz)*	Top Inside	Btm. Out.	Depth	Weight Each (lb)
40232	*	Glazed	22 gauge, wire in rim	21.5	15 <sup>3</sup> ⁄25 x 21 <sup>3</sup> ⁄25	14 <sup>5</sup> /8 x 20 <sup>5</sup> /8	2	5.8
40237	*	Glazed	22 gauge, band in rim	30.0	17 <sup>11</sup> / <sub>50</sub> x 25 <sup>11</sup> / <sub>50</sub>	17 x 25	2	8.2

\*Volume (Vol.) indicates liquid volume of mould when filled to brim. Use 60-70% to estimate actual batter weight.

#### Bundt<sup>®</sup> Pans<sup>†</sup> Cast aluminum

It a sea #	In	Casting	Description	Vol.			Weight		
Item #	Stock Coating		Description	(oz)*	Top Inside	Btm. Out.	Top Out.	Depth	Each (lb)
Small Bu	undt®								
51224	$\star$	Non-Stick Black	10 gauge, no handles	48.0	71/8	63⁄4	<b>8</b> <sup>3</sup> ⁄16	<b>2</b> <sup>29</sup> / <sub>32</sub>	1.3
Large B	Large Bundt <sup>®</sup>								
50136	$\star$	Non-Stick Black	10 gauge, no handles	96.0	<b>9</b> <sup>15</sup> ⁄16	83⁄4	103⁄8	<b>3</b> <sup>21</sup> / <sub>32</sub>	1.8

## Bundtlette® Pan<sup>†</sup> Cast aluminum

Item	" In	Coating	Description	Arrangement	Vol.	Mould	Dimensions	s (in)	Weight	Overall	1
Item	<sup>#</sup> Stock	Coating	Description	Arrangement	(oz)*	Top Inside	Btm. Out.	Depth	Each (lb)	Size (in)	CH
5062	4 ★	Non-Stick Black	10 gauge	2 rows of 3	8.0	4	23⁄4	17⁄8	2.2	8 <sup>15</sup> /16 x 13 <sup>15</sup> /16	14 -

\*Bundt\* and Bundtlette\* are the registered trademarks of Nordic Ware\*, a division of Northland Aluminum Products, Inc., Minneapolis, MN 55416

## Angel Food/Tube Cake Pans Aluminum

Here //	In	O t'u	Description	Vol.	Mould I	Dimensions	s (in)	Tube	Dimensions (	in)	Weight	
Item #	Stock	Coating	Description	(oz)*	Top Inside	Btm. Out.	Depth	Top Inside	Btm. Inside	Depth	Each (lb)	
46500	*	Plain	15 gauge, solid bottom, nesting ring in tube	62.0	71/2	7	23⁄4	13⁄4	25⁄8	3	0.8	
46505	*	Glazed	15 gauge, solid bottom, nesting ring in tube	62.0	71/2	7	23⁄4	13⁄4	25⁄8	3	0.8	
46530	*	Plain	15 gauge, solid bottom, nesting ring in tube	60.0	71/2	67⁄8	<b>3</b> <sup>1</sup> /16	2%16	31⁄8	31⁄8	0.8	
46535	*	Glazed	15 gauge, solid bottom, nesting ring in tube	60.0	71/2	67⁄8	<b>3</b> <sup>1</sup> /16	2%16	31⁄8	31⁄8	0.8	
46540	*	Plain	15 gauge, solid bottom, nesting ring in tube	116.0	91/4	8	4	21/4	3	41⁄8	1.2	
46545	*	Glazed	15 gauge, solid bottom, nesting ring in tube	116.0	91/4	8	4	21/4	3	41⁄8	1.2	
46550	*	Plain	15 gauge, solid bottom, nesting ring in tube	128.0	93⁄8	81/4	4	23⁄8	31⁄8	<b>4</b> <sup>1</sup> / <sub>8</sub>	1.3	
46555	*	Glazed	15 gauge, solid bottom, nesting ring in tube	128.0	93⁄8	81/4	4	23⁄8	31⁄8	<b>4</b> <sup>1</sup> / <sub>8</sub>	1.3	
46560	*	Plain	15 gauge, solid bottom, nesting ring in tube	144.0	10	91/4	33⁄4	31⁄4	4	<b>4</b> <sup>1</sup> / <sub>2</sub>	1.5	
46565	*	Glazed	15 gauge, solid bottom, nesting ring in tube	144.0	10	91/4	33⁄4	31/4	4	<b>4</b> <sup>1</sup> / <sub>2</sub>	1.5	

### Spring Form Cake Pans High strength aluminum alloy

Item #		Conting	Description	Vol.	Overall Dim	ensions (in)	Maight Feeh (lb)
nem#	Stock	Coating	Description	(oz)*	Top Inside	Depth	Weight Each (lb)
40406	$\star$	Plain	20 gauge, includes removable bottom	47.0	6	23⁄4	0.6
40408	$\star$	Plain	20 gauge, includes removable bottom	83.5	8	23⁄4	0.8
40409	*	Plain	20 gauge, includes removable bottom	105.7	9	23⁄4	0.8
40410	$\star$	Plain	20 gauge, includes removable bottom	130.5	97⁄8	23⁄4	0.8
40412	*	Plain	20 gauge, includes removable bottom	187.9	12	23⁄4	1.2

\*Volume (Vol.) indicates liquid volume of mould when filled to brim. Use 60-70% to estimate actual batter weight.











# **Cake & Pie Pans**

### Round Cake Pans Aluminized steel

ltom #	In	Conting	Description	V(a) (a=)*	Overall Dim	ensions (in)	Maight Feeh (lb)
Item #	Stock	Coating	Description	Vol. (oz)*	Top Inside	Depth	Weight Each (lb)
41010	$\star$	Plain	26 gauge, straight sidewalls	43.5	10	1	0.8
41018	$\star$	Glazed	26 gauge, straight sidewalls	43.5	10	1	0.8
41210	$\star$	Plain	26 gauge, straight sidewalls	62.6	12	1	1.0
41215	$\star$	Glazed	26 gauge, straight sidewalls	62.6	12	1	1.0
41400	$\star$	Plain	22 gauge, straight sidewalls	85.3	14	1	1.8
41405	$\star$	Glazed	22 gauge, straight sidewalls	85.3	14	1	1.8
41610	$\star$	Plain	22 gauge, straight sidewalls	111.4	16	1	2.2
41615	$\star$	Glazed	22 gauge, straight sidewalls	111.4	16	1	2.2
46150	$\star$	Plain	26 gauge, straight sidewalls	23.5	6	11/2	0.4
46155	$\star$	Glazed	26 gauge, straight sidewalls	23.5	6	11/2	0.4
48050	*	Plain	26 gauge, straight sidewalls	41.8	8	11/2	0.7
48055	*	Glazed	26 gauge, straight sidewalls	41.8	8	11/2	0.7
49152	*	Plain	26 gauge, straight sidewalls	52.8	9	11/2	0.8
49155	*	Glazed	26 gauge, straight sidewalls	52.8	9	11/2	0.8
45020	*	Plain	26 gauge, straight sidewalls	21.8	5 <sup>1</sup> /32	<b>2</b> <sup>1</sup> /16	0.4
45025	*	Glazed	26 gauge, straight sidewalls	21.8	5 <sup>1</sup> /32	<b>2</b> <sup>1</sup> /16	0.4
46020	*	Plain	26 gauge, straight sidewalls	31.3	6	2	0.5
46025	*	Glazed	26 gauge, straight sidewalls	31.3	6	2	0.5
47020	*	Plain	26 gauge, straight sidewalls	42.6	7	2	0.6
47026	*	Glazed	26 gauge, straight sidewalls	42.6	7	2	0.6
48020	*	Plain	26 gauge, straight sidewalls	55.7	8	2	0.8
48025	*	Glazed	26 gauge, straight sidewalls	55.7	8	2	0.8
49020	*	Plain	26 gauge, straight sidewalls	70.5	9	2	0.9
49025	*	Glazed	26 gauge, straight sidewalls	70.5	9	2	0.9
41020	*	Plain	26 gauge, straight sidewalls	87.0	10	2	1.1
41025	*	Glazed	26 gauge, straight sidewalls	87.0	10	2	1.1
41220	$\star$	Plain	26 gauge, straight sidewalls	125.3	12	2	1.4
41225	$\star$	Glazed	26 gauge, straight sidewalls	125.3	12	2	1.4
41420	$\star$	Plain	22 gauge, straight sidewalls	170.5	14	2	2.3
41425	$\star$	Glazed	22 gauge, straight sidewalls	170.5	14	2	2.3

\*Volume (Vol.) indicates liquid volume of mould when filled to brim. Use 60-70% to estimate actual batter weight.



#### **Custom Embossed Pans**

You don't have to order thousands of pans to take advantage of our custom embossing services. Contact Chicago Metallic today to request pans stamped with your logo or other custom design.

# Specialty Cake Pans Aluminum (unless otherwise noted)

Itom #	In	Conting	Description	Vol.	Mould Dimer	nsions (in)	Weight	Tube I	Dimensions (i	n)
Item #	Stock	Coating	Description	(oz)*	Top Inside	Depth	Each (lb)	Top Inside	Btm. Inside	Dept
Turks He	ead									
47605	*	Glazed	16 gauge, wire in rim, fluted sidewalls, round bottom	36.0	61⁄2	<b>2</b> <sup>15</sup> ⁄16	0.6	1 diameter	2 diameter	33⁄8
Sand To	rte									
47645	*	Glazed	16 gauge, wire in rim, ribbed sidewalls, embossed bottom	56.0	71⁄16	31⁄8	0.6	2 diameter	2 <sup>1</sup> /2 diameter	3
Heart										
48105	$\star$	Glazed	26 gauge aluminized steel	60.0	813/16 x 81/8	2	0.8			
Lava Ca	ke									
40575	*	Glazed	22 gauge aluminized steel, curled rim, fluted sidewalls	18.0	53⁄4	<b>2</b> <sup>1</sup> ⁄16	0.5	15⁄% diameter	17⁄8 diameter	11/4

\*Volume (Vol.) indicates liquid volume of mould when filled to brim. Use 60-70% to estimate actual batter weight.

Pie Pans Aluminum (unless otherwise noted), sold by the gross only (144 minimum)

Item #	In Stock	Coating	Description	Top Inside (in)	Btm. Out. (in)	Depth (in)	Weight per Gross (lb)	Overall Size (in)
41509	$\star$	Plain	30 gauge	8	61⁄4	13⁄16	14.4	$8^{29/_{32}} \times 1^{3/_{16}}$
41110 <sup>+</sup>	$\star$	Plain	30 gauge tin	9	71/2	1	43.2	$9^{27}/_{32} \times 1$
48110	$\star$	Plain	30 gauge	81⁄8	73⁄16	11/8	10.2	95/8 x 11/8

†Hand-wash only

## Heavy-Duty Pie Pan, Deep Dish Aluminized steel

Item #	In Stock	Coating	Description	Top Inside (in)	Btm. Out. (in)	Depth (in)	Weight Each (lb)	Overall Size (in)
23100	*	Glazed	22 gauge, curled rim	9	6 <sup>15</sup> ⁄16	11/2	1.0	10 x 1 <sup>1</sup> / <sub>2</sub>



# **USA PAN<sup>®</sup> Bakeware**



### Cake Pans Aluminized steel, folded construction

1	Itom # In			a Deceription	Vol.	Μοι	uld Dimensions	(in)	Weight	Overall	
	Item #	em # Stock Coating D	Description	(oz)*	Top Inside	Btm. Out.	Depth	Each (lb)	Size (in)		
	Square (	Cake									
	21300	*	Glazed	22 gauge, wire in rim	77.3	8 x 8	7 <sup>3</sup> /4 x 7 <sup>3</sup> /4	21/4	2.0	8%16 x 8%16	
	21500	*	Glazed	22 gauge, wire in rim	87.3	9 x 9	8 <sup>3</sup> / <sub>4</sub> x 8 <sup>3</sup> / <sub>4</sub>	21/4	2.2	<b>9</b> %16 x <b>9</b> %16	
	Rectangular Cake										
	21100	*	Glazed	22 gauge, wire in rim	126.6	9 x 13	8 <sup>3</sup> / <sub>4</sub> x 12 <sup>3</sup> / <sub>4</sub>	21/4	2.3	9%16 x 13%16	

# Fluted Tube Cake Pan Aluminized steel, seamless construction

11 -	ltem#		Continue	Description	Vol.	Μοι	uld Dimensions	s (in)	))(aiadat Ealah (lla)
3)	item #	Stock	Coating	Description	(oz)*	Top Inside	Btm. Out.	Depth	Weight Each (lb)
	51060	$\star$	Plain	22 gauge, curled rim	96.0	10	81⁄8	33⁄4	2.3
	51065	$\star$	Glazed	22 gauge, curled rim	96.0	10	81⁄8	33⁄4	2.3

# Mini-Fluted Cake Pans Aluminized steel

	In			A ##0.0000	Val	Mould	Dimensi	ons (in)	Centers (in)		Weight	Overall	
Item #	f In Stock	Coating	Description	Arrange- ment	Vol. (oz)*	Top Inside	Btm. Out.	Depth	L	w	Each (lb)	Size (in)	
With 1	ſube												
2085	3 ★	Glazed	26 gauge, curled rim	3 rows of 2	8.0	<b>3</b> <sup>15</sup> /16	<b>3</b> 5⁄32	17⁄8	<b>4</b> 4⁄9	<b>4</b> 4⁄9	2.5	111⁄8 x 153⁄4	
Witho	ut Tube												
26200	▶ ★	Glazed	26 gauge cups, 22 gauge panel, curled rim	4 rows of 3	3.0	23⁄4	25⁄8	11/4	35⁄16	35⁄16	2.2	111⁄8 x 153⁄4	

\*Volume (Vol.) indicates liquid volume of mould when filled to brim. Use 60-70% to estimate actual batter weight.

# Heavy-Duty Pie Pan, Deep Dish Aluminized steel

Itom #	In	Coating	Description	Μοι	uld Dimensions	s (in)	Maight Feeh (lb)	Overall Size (in)	
Item #	Stock	Coating	Description	Top Inside	Btm. Out.	Depth	Weight Each (lb)	Overall Size (iii)	
23100	$\star$	Glazed	22 gauge, curled rim	9	<b>6</b> <sup>15</sup> /16	11/2	1.0	10 x 1½	

# Mini-Cheesecake Pan Aluminized steel

					N-1	Mould	Dimensio	ons (in)	Cente	ers (in)	Weight	0	
Item #	In Stock	Coating	Description	Arrange- ment	Vol. (oz)*	Top Inside	Btm. Out.	Depth	L	w	Each (lb)	Overall Size (in)	00
21700	*	Glazed	26 gauge cups, 22 gauge panel, includes 6 removable bottoms	3 rows of 2	8.5	3³⁄32	31/32	21⁄8	35⁄8	4	2.8	1111/8 x 153/4	
21706	*	Glazed	Replacement disks (6) for #21700										

# Pecan Roll/Large Muffin Pan Aluminized steel

		l.a.			<b>A</b>	Val		Dimensi	ons (in)	Cente	ers (in)	Weight	Oursell	00
Item	s s	In Stock	Coating	Description	Arrange- ment	Vol. (oz)*	Top Inside	Btm. Out.	Depth	L	w	Each (lb)	Overall Size (in)	00
2650	00	$\star$	Glazed	26 gauge cups, 22 gauge panel, curled rim	3 rows of 2	8.2	311/16	21/2	<b>1</b> <sup>13</sup> ⁄16	41/4	41⁄4	2.2	111½ x 15¾	

## Madeleine Pan Aluminized steel

		l				N-1	Mould	Dimensio	ons (in)	Cente	rs (in)	Weight	0	12 60 6
ŀ	tem #	In Stock	Coating	Description	Arrange- ment	Vol. (oz)*	Top Inside	Btm. Out.	Depth	L	w	Each (lb)	Overall Size (in)	
2	5400	*	Glazed	22 gauge, curled rim	4 rows of 4	1.0	3	3	5⁄8	3 <sup>23</sup> ⁄64	27⁄16	1.7	11½ x 15¾	

## Donut Pan Aluminized steel

				•	N-1	Mould	Dimensio	ons (in)	Cente	ers (in)	Weight	0	22
Item #	In Stock	Coating	Description	Arrange- ment	Vol. (oz)*	Top Inside	Btm. Out.	Depth	L	w	Each (lb)	Overall Size (in)	66
25200	*	Glazed	22 gauge, curled rim	3 rows of 2	3.5	<b>3</b> ½	<b>3</b> ¾	7⁄8	41⁄8	41⁄8	2.1	111⁄8 x 153⁄4	

# Jelly Roll Pans Aluminized steel

<b>14</b>	In	Oration	Description	Μοι	uld Dimensions	; (in)	Weight	Overall	
	Stock	Coating	Description	Top Inside	Btm. Out.	Depth	Each (lb)	Size (in)	
20700	$\star$	Glazed	22 gauge, wire in rim	95/16 x 141/4	85% x 13%	1	2.3	913/16 x 143/4	
20800	$\star$	Glazed	22 gauge, wire in rim	125⁄16 x 171⁄4	115% x 165%	1	3.3	12 <sup>13</sup> /16 x 17 <sup>3</sup> /4	
20900	$\star$	Glazed	22 gauge, wire in rim	9 x 12 <sup>1</sup> / <sub>2</sub>	<b>8</b> 5⁄16 x <b>11</b> 13⁄16	1	1.8	9½ x 13	

# Brownie Bite Pan Aluminized steel (pans do not nest)

	In			Arrange-	Vol.	Mould I	Dimensions (i	n)	Cente	ers (in)	Weight	Overall	HH
Item #	Stock	Coating	Description		(oz)*	Top Inside	Btm. Out.	Depth	L	w	Each (lb)	Size (in)	
25300	*	Glazed	26 gauge cups, 22 gauge panel, curled rim	5 rows of 4	1.8	1 <sup>21</sup> / <sub>32</sub> x 1 <sup>21</sup> / <sub>32</sub>	<b>1</b> %16 x <b>1</b> %16	19⁄32	23⁄8	<b>2</b> <sup>11</sup> /16	3.0	11 <sup>1</sup> /8 x 15 <sup>3</sup> /4	

\*Volume (Vol.) indicates liquid volume of mould when filled to brim. Use 60-70% to estimate actual batter weight.



# **USA PAN<sup>®</sup> Bakeware**

#### Fluted Tart Pan Aluminized steel

Diffe and a state of the		l			A	Val	Mould	Dimensi	ons (in)	Cente	ers (in)	Weight	Ouenell
	Item #	In Stock	Coating	Description	Arrange- ment	Vol. (oz)*	Top Inside	Btm. Out.	Depth	L	w	Each (lb)	Overall Size (in)
	25500	$\star$	Glazed	26 gauge cups, 22 gauge panel, curled rim	3 rows of 2	7.2	4%16	<b>4</b> <sup>1</sup> /16	7⁄8	5	5 <sup>3</sup> ⁄8	2.0	111 <sup>1</sup> /8 x 15 <sup>3</sup> /4

#### Cookie Sheet Pans Aluminized steel

1	ltone #	In	Centing	Description	Baking Su	urface (in)		
	Item #	Stock	Coating	Description	Overall	Thickness	Weight Each (lb)	Overall Size (in)
	20100	$\star$	Glazed	22 gauge	85⁄16 x 13	1⁄16	1.7	97⁄8 x 14
2	20300	$\star$	Glazed	22 gauge	125/16 x 131/16	1⁄16	2.3	131/8 x 14
	20500	*	Glazed	22 gauge	12 <sup>5</sup> /16 x 17	1⁄16	2.7	131 x 18

# Mini-Loaf Pan Aluminized steel

7	/	L.a			A	Val	Mould D	imension	s (in)	Cente	ers (in)	Weight	Overell	
/	Item #	In Stock	Coating	Description	Arrange- ment	Vol. (oz)*	Top Inside	Btm. Out.	Depth	L	w	Each (lb)	Overall Size (in)	
	25100	*	Glazed	26 gauge cups, 22 gauge panel, curled rim	4 rows of 2	5.1	37/8 x 21/2	33⁄8 x 2	11/4	31⁄8	41⁄2	2.0	111⁄8 x 153⁄4	



# New England Hot Dog Bun Pan Aluminized steel

7	<b>1 1 1 1</b>	In	O thu	Description	Arrange-	Mould	Dimensions (in	n)	Weight	
1	Item #	Stock	Coating	Description	ment	Top Inside Btm. Out. D		Depth	Each (lb)	Overall Size (in)
	22100	$\star$	Glazed	26 gauge	1 row of 10	<b>1</b> <sup>5</sup> ⁄16 x <b>4</b> <sup>13</sup> ⁄16	11/16 x 41/8	5⁄16	1.7	$6^{1/2} \times 15^{1/2} \times 17/_{16}$

### Popover Pan Aluminized steel

~	1		lu.			<b>A</b>	Val	Mould	Dimensi	ons (in)	Cente	ers (in)	Weight	Ouenell
1	Item	#	In Stock	Coating	Description	Arrange- ment	Vol. (oz)*	Top Inside	Btm. Out.	Depth	L	w	Each (lb)	Overall Size (in)
5	2610	0	$\star$	Glazed	26 gauge cups, 22 gauge panel, curled rim	3 rows of 2	5.0	23⁄4	17⁄8	27⁄16	4¼	41⁄4	1.9	111⁄8 x 153⁄4

\*Volume (Vol.) indicates liquid volume of mould when filled to brim. Use 60-70% to estimate actual batter weight.

#### 6-Piece Bakeware Set Aluminized steel

-11	Item #	In Stock	Coating	Description	Weight Each (lb)
	21320	*	Glazed	22 gauge, 6-piece set (large cookie sheet, half sheet, rectangular cake, square cake, small bread, and 12-cup muffin)	12.4

# **Racks & Accessories**



# Egg Omelet Ring with Handle Carbon steel

Item #	In Stock	Coating	Description	Mould Dimensions, Top Inside (in)	Weight Each (lb)	Overall Size (in)	
48002	* ★	Glazed	8" ring with 5" stainless steel wire handle	17⁄10	0.7	7⁄10	

# Sheet Pan Rack & Dollies Steel (unless otherwise noted)

Item #	In Stock	Coating	Description	Weight Each (lb)	(
18112	*	Plain	ETL 12-shelf aluminum knock-down rack, 5" spacing	42.0	
40428	*	Plain	Double width dolly truck for 20" x $25^{1\!/_2}$ " strapped bread sets, 3" casters	15.0	
40615	$\star$	Plain	17" aluminum dolly for round pizza pans, 4" casters	4.45	
42580	*	Plain  Dolly truck for 17%" x 25%" sheet pans, 3" casters, dark green, can hold up to 800 pounds		16.0	



# **Racks & Accessories**

Z+ Racks Stainless steel



Type A Lift



Type B Lift



Type C Lift

Item #	In Stock	Coating	Description	# of Shelves	Shelf Spacing (in)	Height (in)	Width (in)	Depth (in)
No Lift								
42680	*	Plain	Single rack	10	57⁄8	705⁄8	201/4	267⁄8
42681	*	Plain	Single rack	15	4	705⁄8	201/4	267⁄8
42683	*	Plain	Single rack	20	3	705⁄8	201/4	267⁄8
42880	*	Plain	Double rack	10	57⁄8	705⁄8	281/8	371⁄8
42881	*	Plain	Double rack	15	4	705⁄8	281/8	371⁄8
42883	*	Plain	Double rack	20	3	705⁄8	281/8	371/8
Type A L	ift				,		,	
42685	$\star$	Plain	Single rack	10	51/8	<b>71</b> ½	201/4	267⁄8
42687	$\star$	Plain	Single rack	15	4	<b>71</b> ½	201/4	267⁄8
42689	*	Plain	Single rack	20	3	<b>71</b> ½	201/4	267⁄8
42885	*	Plain	Double rack	10	57⁄8	<b>71</b> ½	281/8	371/8
42887	$\star$	Plain	Double rack	15	4	<b>71</b> ½	281/8	371/8
42889	*	Plain	Double rack	20	3	<b>71</b> ½	281/8	371/8
Type B L	ift							
42780	*	Plain	Single rack	10	56⁄8	695/8	201/4	267⁄8
42781	*	Plain	Single rack	15	37⁄8	695/8	201/4	267⁄8
42783	*	Plain	Single rack	20	27⁄8	695/8	201/4	267⁄8
42980	*	Plain	Double rack	10	56⁄8	695/8	281/8	371/8
42981	*	Plain	Double rack	15	37⁄8	695/8	281/8	371/8
42983	*	Plain	Double rack	20	27⁄8	695/8	281/8	371/8
Type C L	.ift	1		1	1	1	1	1
42785	*	Plain	Single rack	10	57⁄8	73	201/4	267⁄8
42787	*	Plain	Single rack	15	4	73	201/4	267⁄8
42789	*	Plain	Single rack	20	3	73	201/4	267⁄8
42985	*	Plain	Double rack	10	51/8	73	281/8	371/8
42987	$\star$	Plain	Double rack	15	4	73	28 <sup>1</sup> /8	371/8
42989	*	Plain	Double rack	20	3	73	281/8	371/8

Sholf

Width

Donth

#### Z+ Racks

Chicago Metallic's Z+ Racks are engineered to provide the benefits of a traditional z-rack plus features that increase rack strength, durability, and versatility. These stainless steel racks are stocked in various configurations or can be custom built to meet your operation's specific needs.

Item #	In Stock	Coating	Description		
10001	*	Plain	Manual Cake Filler, 5 quart capacity	(Right image)	
10003	*	Plain	#3 Adjustment Pin, replacement part for #10001		
10004	*	Plain	#4 Handle, replacement part for #10001	7	
10005	*	Plain	#5 Nozzle, replacement part for #10001	9	-
10006	*	Plain	#6 Piston Assembly, replacement part for #10001	2	
10007	*	Plain	#7 Split Roll Pin, replacement part for #10001	0	
10008	*	Plain	#8 Spring, replacement part for #10001	90-	
10009	*	Plain	#9 Spring Bushing, replacement part for #10001		
10010	*	Plain	#10 Thumbscrew, replacement part for #10001	(Pictured together with #10011, below)	-
10011	*	Plain	#11 Wing Nut, replacement part for #10001	Come le	
10012	*	Plain	#5B Nozzle Nut, replacement part for #10001	$\mathbf{C}$	



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