



Chicago Metallic

Commercial & Foodservice Bakeware

A BUNNY BAKING SOLUTION

Stock Catalog

Look for our
**50+ NEW
PRODUCTS**
highlighted in gold!

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LEARN
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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® 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® 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.



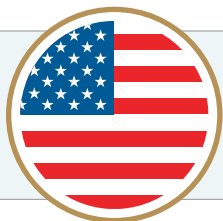
Expertise

- **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®

Industrial Baking Pans & Coatings

Brazil | Germany | Romania
Spain | UK | USA



Chicago Metallic

Commercial & Foodservice Bakeware

Canada | USA



DuraShield®

Non-Stick Coatings

USA



Pan Glo®

Pan Cleaning & Recoating

Canada | Colombia | Mexico
UK | USA



Runex

Baking Equipment & Coatings

Sweden



Synova

Release Agents

USA



Turbel

Baking Pans & Coatings

Turkey

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® ePlus silicone coating
Pre-Seasoned	BÄKALON pan material with AMERICOAT® ePlus silicone coating
Copper	Color anodized
Gold	Color anodized
Silver	Color anodized
Non-Stick Black	Nordic Ware® silicone coating

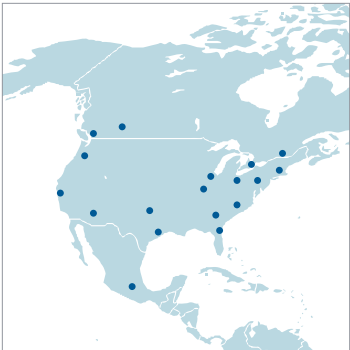
AMERICOAT® ePlus silicone release coating is the industry’s leading silicone coating technology used on all Chicago Metallic glazed pans. AMERICOAT® ePlus is a clear glaze that reduces the need for secondary release agents such as oil, silicone, or paper by up to 50% and offers long-lasting performance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

Safe for Food Contact

AMERICOAT® is a silicon-based, non-stick, and non-toxic coating that is responsibly manufactured and derived from naturally occurring minerals. AMERICOAT® 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®, we offer The Pan Glo® Process. Every year, millions of baking pans of every shape, size, brand, and configuration are processed by Pan Glo® 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.



LEARN
MORE

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.

REQUEST
A QUOTE



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® 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 (kg)	Overall Size (mm)
Full-Size					
30694	★	Plain	16 gauge, band in rim, NSF-certified	1.81	452 x 656 x 25
Half-Size					
30850	★	Plain	18 gauge, band in rim, NSF-certified	0.86	325 x 452 x 25
Third-Size					
45052	★	Plain	16 gauge, sanitary open bead, semi-curved rim, NSF-certified	0.50	237 x 451 x 25

StayFlat® Full-Size Sheet Pan Identification Guide

Our item number stamping system allows for easy reordering of any of our StayFlat® 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® 40694 / 40698	4080XS	StayFlat® 40804 / 40808
4096XS	StayFlat® 40960 / 40965	4469XS	StayFlat® 44693 / 44694
4469XS	StayFlat® 44699 / 44690	4489XS	StayFlat® 44891 / 44896

4069XS

Sheet Pan Size Reference



StayFlat® Full-Size Sheet Pans[†] Aluminum (unless otherwise noted)

Item #	In Stock	Coating	Description	Weight Each (kg)	Overall Size (mm)
40694		Plain	16 gauge, wire in rim	1.81	454 x 656 x 25
40698		Glazed	16 gauge, wire in rim	1.81	454 x 656 x 25
40804		Plain	18 gauge, wire in rim	1.72	454 x 656 x 25
40808		Glazed	18 gauge, wire in rim	1.72	454 x 656 x 25
40960		Plain	14 gauge, sanitary open bead, semi-curved rim	1.45	454 x 657 x 27
40965		Glazed	14 gauge, sanitary open bead, semi-curved rim	1.45	454 x 657 x 27
44699		Plain	16 gauge, 2.0 mm diameter bottom perforation, wire in rim	1.59	454 x 656 x 25
44690		Glazed	16 gauge, 2.0 mm diameter bottom perforation, wire in rim	1.59	454 x 656 x 25
44891		Plain	18 gauge, 3.1 mm diameter bottom perforation, wire in rim	1.32	454 x 656 x 25
44896		Glazed	18 gauge, 3.1 mm diameter bottom perforation, wire in rim	1.32	454 x 656 x 25
44693		Plain	16 gauge hardcoat anodized aluminum, aluminum wire in rim, BAKALON	1.54	454 x 656 x 27
44694		Pre-Seasoned	16 gauge hardcoat anodized aluminum, aluminum wire in rim, BAKALON	1.54	454 x 656 x 27

[†]StayFlat® U.S. Patent No. 9,737,171.

StayFlat® Sheet Pans

StayFlat® 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® 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 (kg)	Overall Size (mm)
Full-Size					
40600	★	Plain	12 gauge, sanitary open bead, semi-curved rim	1.95	452 x 656 x 24
40605	★	Glazed	12 gauge, sanitary open bead, semi-curved rim	1.95	452 x 656 x 24
41031	★	Glazed	22 gauge aluminized steel, band in rim	3.27	451 x 654 x 25
41555	★	Glazed	22 gauge aluminized steel, wire in rim	2.54	452 x 656 x 28
40700	★	Plain	20 gauge stainless steel (304), sanitary open bead, semi-curved rim	2.45	454 x 657 x 25
Three-Quarter-Size					
41500	★	Plain	18 gauge, wire in rim	1.18	402 x 554 x 25
41505	★	Glazed	18 gauge, wire in rim	1.18	402 x 554 x 25
10317	★	Glazed	22 gauge aluminized steel, wire in rim	2.04	402 x 554 x 25
Half-Size					
40850	★	Plain	18 gauge, wire in rim	0.95	327 x 451 x 25
40855	★	Glazed	18 gauge, wire in rim	0.95	327 x 451 x 25
40950	★	Plain	14 gauge, sanitary open bead, semi-curved rim	0.77	327 x 451 x 25
40955	★	Glazed	14 gauge, sanitary open bead, semi-curved rim	0.77	327 x 451 x 25
40952	★	Plain	14 gauge hardcoat anodized aluminum, open/semi-curved rim, BĀKALON	0.77	327 x 451 x 25
40954	★	Pre-Seasoned	14 gauge hardcoat anodized aluminum, open/semi-curved rim, BĀKALON	0.77	327 x 451 x 25
Quarter-Size					
40450	★	Plain	16 gauge, curled rim, no wire	0.36	241 x 330 x 27
40455	★	Glazed	16 gauge, curled rim, no wire	0.36	241 x 330 x 27
40452	★	Plain	16 gauge hardcoat anodized aluminum, curled rim, no wire, BĀKALON	0.36	241 x 330 x 27
40454	★	Pre-Seasoned	16 gauge hardcoat anodized aluminum, curled rim, no wire, BĀKALON	0.36	241 x 330 x 27
Eighth-Size					
41800	★	Plain	16 gauge, curled rim, no wire	0.18	164 x 240 x 26
41805	★	Glazed	16 gauge, curled rim, no wire	0.18	164 x 240 x 26
41852	★	Plain	16 gauge hardcoat anodized aluminum, curled rim, no wire, BĀKALON	0.18	164 x 240 x 26
41854	★	Pre-Seasoned	16 gauge hardcoat anodized aluminum, curled rim, no wire, BĀKALON	0.18	164 x 240 x 26



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 (kg)	Overall Size (mm)
Full-Size					
40912	★	Plain	16 gauge, non-textured, semi-closed rim, no wire	1.18	452 x 656 x 28
40910	★	Copper	16 gauge, textured, semi-closed rim, no wire	1.18	452 x 656 x 28
40915	★	Gold	16 gauge, textured, semi-closed rim, no wire	1.18	452 x 656 x 28
40917	★	Silver	16 gauge, textured, semi-closed rim, no wire	1.18	452 x 656 x 28
Half-Long					
40922	★	Plain	16 gauge, non-textured, semi-closed rim, no wire	0.59	221 x 621 x 24
40920	★	Copper	16 gauge, textured, semi-closed rim, no wire	0.59	221 x 621 x 24
40925	★	Gold	16 gauge, textured, semi-closed rim, no wire	0.59	221 x 621 x 24
40927	★	Silver	16 gauge, textured, semi-closed rim, no wire	0.59	221 x 621 x 24
Half-Size					
40930	★	Copper	16 gauge, textured, semi-closed rim, no wire	0.54	303 x 456 x 21
40935	★	Gold	16 gauge, textured, semi-closed rim, no wire	0.54	303 x 456 x 21
Quarter-Size					
40940	★	Copper	16 gauge, textured, semi-closed rim, no wire	0.36	240 x 329 x 21
40945	★	Gold	16 gauge, textured, semi-closed rim, no wire	0.36	240 x 329 x 21
40947	★	Silver	16 gauge, textured, semi-closed rim, no wire	0.36	240 x 329 x 21



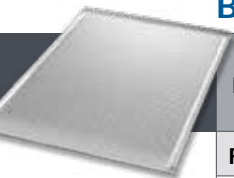
BĀKALON Diamond Grill Pan Hardcoat anodized aluminum

Item #	In Stock	Coating	Description	Weight Each (kg)	Overall Size (mm)
70821	★	Plain	12 gauge, textured	0.36	211 x 294 x 21
70824	★	Pre-Seasoned	12 gauge, textured	0.36	211 x 294 x 21





Sheet Pans



Baking Sheets/Bagel Screens Aluminum (unless otherwise noted)

Item #	In Stock	Coating	Description	Weight Each (kg)	Overall Size (mm)
Full-Size (Swedish Style, Unperforated Margins)					
44850	★	Glazed	12 gauge, hemmed sides, 2.0 mm diameter bottom perforation	1.36	452 x 656 x 17
45135	★	Glazed	14 gauge, embossed side ribs, 2.3 mm diameter bottom perforation	1.04	457 x 329 x 8
Full-Size (Cookie Sheet Style, Unperforated Margins with Seamless Corners)					
44801	★	Plain	16 gauge, 2.0 mm diameter bottom perforation, wire in rim	1.77	452 x 656 x 5
44800	★	Glazed	16 gauge, 2.0 mm diameter bottom perforation, wire in rim	1.77	452 x 656 x 5
Full-Size (StayFlat®)					
44699	★	Plain	16 gauge, 2.0 mm diameter bottom perforation, wire in rim	1.59	454 x 656 x 25
44690	★	Glazed	16 gauge, 2.0 mm diameter bottom perforation, wire in rim	1.59	454 x 656 x 25
44891	★	Plain	18 gauge, 3.1 mm diameter bottom perforation, wire in rim	1.32	454 x 656 x 25
44896	★	Glazed	18 gauge, 3.1 mm diameter bottom perforation, wire in rim	1.32	454 x 656 x 25
Full-Size					
44792	★	Glazed	16 gauge, 2.3 mm square perforation all over, stainless steel wire in rim	1.22	454 x 656 x 28
Three-Quarter-Size					
10248	★	Glazed	16 gauge, 2.3 mm square perforation all over, wire in rim	0.91	402 x 554 x 25
Half-Size					
40846	★	Glazed	16 gauge, 2.3 mm square perforation all over, wire in rim	0.59	327 x 451 x 28
40857	★	Plain	18 gauge, 2.0 mm diameter bottom perforation, wire in rim	0.86	327 x 452 x 25
40851	★	Glazed	18 gauge, 2.0 mm diameter bottom perforation, wire in rim	0.86	327 x 452 x 25
Non-Traditional Size					
70817	★	Plain	14 gauge, 1.6 mm diameter bottom perforation	0.68	324 x 467 x 8
70817S	★	Glazed	14 gauge, 1.6 mm diameter bottom perforation	0.68	324 x 467 x 8
70817B	★	Pre-Seasoned	14 gauge hardcoat anodized aluminum, 1.6 mm diameter bottom perforation, BAKALON	0.68	324 x 467 x 8
71365	★	Plain	14 gauge, three sides at 90°, welded corners, NSF-certified	1.13	406 x 457 x 25
71366	★	Plain	14 gauge, three sides at 90°, NSF-certified	1.13	356 x 406 x 25



Perforated Baking Pans

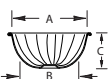
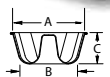
Perforated sheet pans enhance airflow during baking, making them especially ideal for convection ovens. They ensure even bakes, consistent results, and perfectly crispy textures in less time and are perfect for baking items such as fries, chicken fingers, pizza, bagels, and more!

Cupcake & Muffin Pans



Mini-Fluted Cake Pans Aluminized steel

Item #	In Stock	Coating	Description	Arrange-ment	Vol. (ml)*	Mould Dimensions (mm)			Centers (mm)		Weight Each (kg)	Overall Size (mm)
						Top (A)	Btm. Out.(B)	Depth (C)	L	W		
With Tube												
20853	★	Glazed	26 gauge, curled rim	3 rows of 2	237	100	80	48	113	113	1.13	283 x 400
43055	★	Glazed	22 gauge, wire in rim	3 rows of 5	222	100	76	43	117	124	4.35	454 x 657
Without Tube												
26200	★	Glazed	26 gauge cups, 22 gauge panel, curled rim	4 rows of 3	88	70	67	32	84	84	1.00	283 x 400

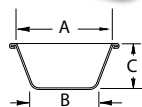


*Volume (Vol.) indicates liquid volume of mould when filled to brim. Use 60-70% to estimate actual batter weight.



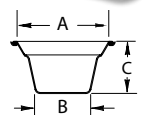
Cupcake & Muffin Pans

Mini-Muffin Pans Aluminized steel



Item #	In Stock	Coating	Description	Arrangement	Vol. (ml)*	Mould Dimensions (mm)			Centers (mm)		Weight Each (kg)	Overall Size (mm)
						Top (A)	Btm. Out. (B)	Depth (C)	L	W		
45195	★	Glazed	22 gauge, square corners, wire in rim	5 rows of 6	33	48	32	22	70	57	2.04	327 x 454
45295	★	Glazed	22 gauge, wire in rim	6 rows of 8	33	48	32	22	70	57	3.86	454 x 657
45245	★	Glazed	26 gauge, wire in rim	4 rows of 6	62	52	41	29	70	70	1.81	327 x 454
45255	★	Glazed	26 gauge, wire in rim	6 rows of 8	62	52	41	29	70	70	3.31	454 x 657

Mini-Crown Muffin Pans Aluminized steel



Item #	In Stock	Coating	Description	Arrangement	Vol. (ml)*	Mould Dimensions (mm)			Centers (mm)		Weight Each (kg)	Overall Size (mm)
						Top (A)	Btm. Out. (B)	Depth (C)	L	W		
42754	★	Glazed	26 gauge, curled rim	3 rows of 4	89	70	41	29	84	84	0.91	270 x 352
42755	★	Glazed	26 gauge, square corners, wire in rim	4 rows of 6	89	70	41	29	84	84	2.18	357 x 525
42756	★	Glazed	26 gauge, wire in rim	5 rows of 7	89	70	41	29	84	84	2.95	454 x 657

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

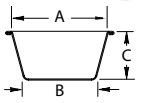


Mini-Crown Muffin Pans

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)

Item #	In Stock	Coating	Description	Arrangement	Vol. (ml)*	Mould Dimensions (mm)			Centers (mm)		Weight Each (kg)	Overall Size (mm)
						Top (A)	Btm. Out. (B)	Depth (C)	L	W		
43030	★	Glazed	26 gauge, aluminum wire in rim	4 rows of 5	112	70	52	35	102	117	2.27	454 x 657
45125	🇨🇦	Glazed	26 gauge, corrugated panel, curled rim	3 rows of 4	112	70	52	35	84	84	1.04	283 x 400
45225	🇨🇦	Glazed	26 gauge, wire in rim	3 rows of 4	112	70	52	35	102	102	1.72	327 x 454
45525	🇨🇦	Glazed	26 gauge, square corners, wire in rim	4 rows of 6	112	70	52	35	84	84	2.36	357 x 525
45575	🇨🇦	Glazed	26 gauge, wire in rim	5 rows of 7	112	70	52	35	84	84	3.31	454 x 657
45605	🇨🇦	Glazed	26 gauge, wire in rim	4 rows of 6	112	70	52	35	102	102	2.95	454 x 657
46120	★	Plain	20 gauge aluminum, square corners, wire in rim	3 rows of 4	112	70	52	35	84	84	0.91	273 x 359
46125	★	Glazed	20 gauge aluminum, square corners, wire in rim	3 rows of 4	112	70	52	35	84	84	0.91	273 x 359
46520	★	Plain	20 gauge aluminum, square corners, wire in rim	4 rows of 6	112	70	52	35	84	84	1.59	359 x 527
46525	★	Glazed	20 gauge aluminum, square corners, wire in rim	4 rows of 6	112	70	52	35	84	84	1.59	359 x 527



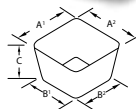
*Volume (Vol.) indicates liquid volume of mould when filled to brim. Use 60-70% to estimate actual batter weight.





Cupcake & Muffin Pans

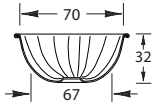
Specialty Dessert Pans Aluminized steel (unless otherwise noted)



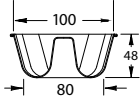
Item #	In Stock	Coating	Description	Arrange-ment	Vol. (ml)*	Mould Dimensions (mm)			Centers (mm)		Weight Each (kg)	Overall Size (mm)
						Top (A 1, 2)	Btm. Out. (B 1, 2)	Depth (C)	L	W		
Brownie Bite (pans do not nest)												
25300	★	Glazed	26 gauge cups, 22 gauge panel, curled rim	5 rows of 4	53	42 x 42	40 x 40	33	60	68	1.36	283 x 400
42865	★	Glazed	26 gauge, wire in rim	8 rows of 6	65	42 x 42	40 x 40	33	60	68	3.36	454 x 657
Mary Ann/Strawberry Shortcake												
43385	★	Glazed	26 gauge, wire in rim, indent size - 51 mm x 21 mm deep	3 rows of 4	177	86	76	38	102	100	1.86	327 x 454
43395	★	Glazed	26 gauge, wire in rim, indent size - 51 mm x 21 mm deep	4 rows of 6	177	86	76	38	97	97	3.40	454 x 657
Mini-Loaf												
25100	★	Glazed	26 gauge cups, 22 gauge panel, curled rim	4 rows of 2	150	98 x 64	86 x 51	32	79	114	0.91	283 x 400
45755	🇨🇦	Glazed	26 gauge, square corners, wire in rim	2 rows of 6	189	98 x 64	89 x 54	33	79	114	1.72	251 x 495
45725	★	Glazed	26 gauge, square corners, wire in rim	4 rows of 7	189	98 x 64	89 x 54	33	79	114	3.54	479 x 657
45727	🇨🇦	Glazed	26 gauge, square corners, wire in rim	4 rows of 7	189	98 x 64	89 x 54	33	79	108	3.58	454 x 657
Square Muffin												
46605	🇨🇦	Glazed	20 gauge aluminum, square corners, wire in rim	4 rows of 6	130	67 x 67	51 x 51	40	79	83	1.72	359 x 527
Mini-Star												
43045	★	Glazed	22 gauge, square corners, wire in rim	3 rows of 4	177	114	104	25	138	127	3.81	454 x 657
Fluted Tart												
25500	★	Glazed	26 gauge cups, 22 gauge panel, curled rim	3 rows of 2	213	116	103	22	127	137	0.91	283 x 400
Mini-Swirl Cake												
26300	★	Glazed	26 gauge cups, 22 gauge panel, curled rim	3 rows of 2	180	94	64	45	108	108	1.00	283 x 400

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

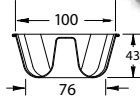
Mini-Fluted Cake Pans



Item # 26200 (C)
Mini-Fluted Cake



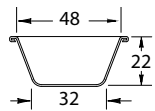
Item # 20853 (C)
Mini-Fluted Tube Cake



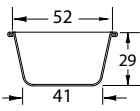
Item # 43055 (C)
Mini-Fluted Tube Cake



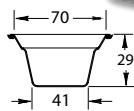
Mini-Muffin, Mini-Crown Muffin, & Cupcake Pans



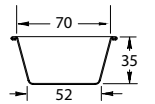
Item # 45195, 45295 (B)
Mini-Muffin



Item # 45245, 45255 (A)
Mini-Muffin

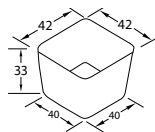


Item # 42754,
42755, 42756 (B)
Mini-Crown Muffin

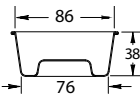


Item # 43030, 45125, 45225,
45525, 45575, 45605, 46120,
46125, 46520, 46525 (A)
Cupcake

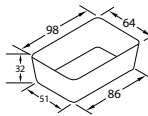
Specialty Dessert Pans



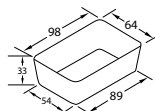
Item # 25300, 42865 (C)
Brownie Bite



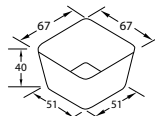
Item # 43385, 43395 (C)
Mary Ann/Strawberry
Shortcake



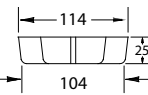
Item # 25100 (C)
Mini-Loaf



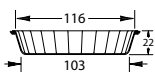
Item # 45755,
45725, 45727 (C)
Mini-Loaf



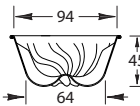
Item # 46605 (A)
Square Muffin



Item # 43045 (C)
Mini-Star



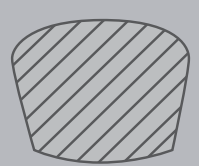
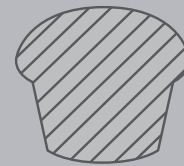
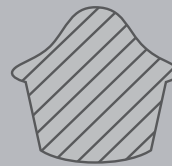
Item # 25500 (C)
Fluted Tart



Item # 26300 (C)
Mini-Swirl Cake



Cupcake & Muffin Pan Mould Profiles



(A)

Bell-Shaped
Crown

(B)

Large Rounded
Crown

(C)

Cake
Top

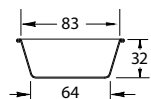
Most Chicago Metallic cupcake and muffin pans produce a bell-shaped crown. Other moulds produce a rounded crown or a flatter, cake-like top. Each mould profile is marked with an (A), (B), or (C) to indicate its typical crown shape.

Please note that all dimensions are in millimeters.

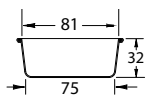


Cupcake & Muffin Pans

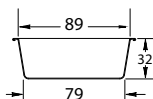
Oversized Muffin Pans



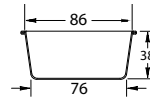
Item # 43645, 45645 (A)
Large Muffin



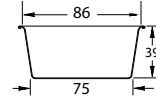
Item # 43215, 45265 (A)
Texas Muffin



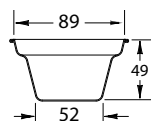
Item # 43515, 44515 (A)
Jumbo Muffin



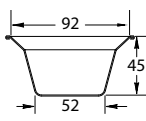
Item # 43375, 45285 (A)
Jumbo Muffin



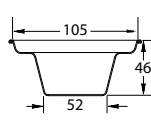
Item # 45445 (A)
Jumbo Muffin



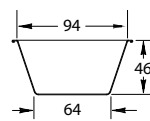
Item # 43555, 44555 (B)
Large Crown Muffin



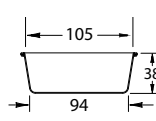
Item # 43025, 43026 (B)
Large Crown Muffin



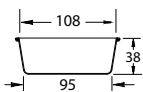
Item # 45435 (B)
Large Crown Muffin



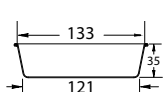
Item # 26500, 43695,
44705, 47005 (B)
Pecan Roll/Large Muffin



Item # 43037 (C)
Mini-Cake



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



Item # 45355 (C)
Mini-Cake



Oversized Muffin Pans Aluminized steel

Item #	In Stock	Coating	Description	Arrange-ment	Vol. (ml)*	Mould Dimensions (mm)			Centers (mm)		Weight Each (kg)	Overall Size (mm)
						Top (A)	Btm. Out.(B)	Depth (C)	L	W		
Large Muffin												
43645	★	Glazed	26 gauge, wire in rim	3 rows of 4	148	83	64	32	92	92	1.72	327 x 454
45645	★	Glazed	26 gauge, wire in rim	4 rows of 6	148	83	64	32	92	92	3.18	454 x 657
Texas Muffin												
43215	★	Glazed	26 gauge, wire in rim	3 rows of 4	166	81	75	32	92	92	1.77	327 x 454
45265	🇨🇦	Glazed	26 gauge, wire in rim	4 rows of 6	166	81	75	32	92	92	3.27	454 x 657
Jumbo Muffin												
43515	★	Glazed	26 gauge, wire in rim	3 rows of 4	183	89	79	32	105	105	1.91	343 x 454
44515	★	Glazed	26 gauge, wire in rim	4 rows of 5	183	89	79	32	105	105	3.04	454 x 657
43375	★	Glazed	26 gauge, wire in rim	3 rows of 4	207	86	76	38	102	100	1.81	327 x 454
45285	🇨🇦	Glazed	26 gauge, wire in rim	4 rows of 6	207	86	76	38	98	102	3.40	454 x 657
45445	★	Glazed	26 gauge, wire in rim	4 rows of 6	207	86	75	39	98	102	3.49	454 x 657
Large Crown Muffin												
43555	★	Glazed	26 gauge, wire in rim	3 rows of 4	216	89	52	49	105	105	1.91	343 x 454
44555	★	Glazed	26 gauge, wire in rim	4 rows of 5	216	89	52	49	105	105	3.08	454 x 657
43025	🇨🇦	Glazed	22 gauge, square corners, wire in rim	3 rows of 4	216	92	52	45	102	102	2.49	343 x 454
43026	🇨🇦	Glazed	22 gauge, wire in rim	4 rows of 6	216	92	52	45	102	102	4.45	454 x 657
45435	🇨🇦	Glazed	22 gauge, wire in rim	3 rows of 5	222	105	52	46	117	117	3.72	454 x 657
Pecan Roll/Large Muffin												
26500	★	Glazed	26 gauge cups, 22 gauge panel, curled rim	3 rows of 2	210	94	64	46	108	108	1.00	283 x 400
43695	★	Glazed	26 gauge, wire in rim	3 rows of 4	243	94	64	46	108	108	1.91	343 x 454
44705	🇨🇦	Glazed	26 gauge, wire in rim	4 rows of 5	243	94	64	46	108	108	3.18	454 x 657
47005	★	Glazed	26 gauge, wire in rim	3 rows of 5	243	94	64	46	108	108	2.95	454 x 657
Mini-Cake												
43037	🇨🇦	Glazed	26 gauge, wire in rim	3 rows of 5	296	105	94	38	117	124	2.49	454 x 657
44305	★	Glazed	26 gauge, curled rim	2 rows of 3	310	108	95	38	124	132	0.91	283 x 400
44215	★	Glazed	26 gauge, square corners, wire in rim	3 rows of 4	310	108	95	38	124	132	2.27	394 x 521
45305	★	Glazed	26 gauge, wire in rim	3 rows of 5	310	108	95	38	118	124	3.04	454 x 657
45355	★	Glazed	26 gauge, square corners, wire in rim	3 rows of 4	488	133	121	35	143	144	3.18	457 x 657

*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.



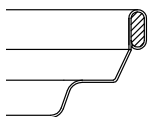
Bun & Roll Pans



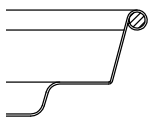
Hamburger Bun Pans Aluminized steel

Item #	In Stock	Coating	Description	Arrangement	Mould Dimensions (mm)			Weight Each (kg)	Overall Size (mm)
					Top Inside	Btm. Out.	Depth		
Individual Moulds									
41002		Glazed	22 gauge, band in rim	3 rows of 5	105	95	95	3.76	451 x 654 x 38
41005		Glazed	22 gauge, band in rim	3 rows of 4	127	121	13	3.86	451 x 654 x 38
41006		Glazed	22 gauge, band in rim	2 rows of 3	105	98	29	2.40	305 x 448 x 54
42495*		Glazed	26 gauge, wire in rim	4 rows of 6	97	79	10	2.09	451 x 654 x 34
42425*		Glazed	26 gauge, wire in rim	3 rows of 5	105	98	13	2.04	449 x 652 x 40
42345		Glazed	26 gauge, wire in rim	4 rows of 6	108	92	13	3.08	495 x 730 x 41
71300		Glazed	22 gauge, wire in rim	8-on	108	95	8	1.50	330 x 457 x 13
Cluster Moulds									
42445*		Glazed	26 gauge, wire in rim	6 clusters of 4	98	86	13	2.04	449 x 652 x 41

*ePAN® Pans



Band in Rim



Wire in Rim

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

Item #	In Stock	Coating	Description	Arrangement	Mould Dimensions (mm)			Weight Each (kg)	Overall Size (mm)
					Top Inside	Btm. Out.	Depth		
Individual Moulds									
42435*		Glazed	22 gauge, wire in rim	3 rows of 6	152 x 52	140 x 40	13	2.04	449 x 652 x 41
42415		Glazed	22 gauge, wire in rim	4 rows of 6	152 x 52	140 x 40	13	2.72	425 x 705 x 41
Cluster Moulds									
42465		Glazed	22 gauge, band in rim	8 clusters of 4	143 x 52	127 x 41	12	3.40	492 x 654 x 37

*ePAN® Pans

Hoagie Bun Pans Aluminized steel

Item #	In Stock	Coating	Description	Arrangement	Mould Dimensions (mm)			Weight Each (kg)	Overall Size (mm)
					Top Inside	Btm. Out.	Depth		
Blunt Ends									
41052		Glazed	22 gauge, band in rim	5 rows of 2	305 x 70	298 x 62	10	3.58	451 x 654 x 35
41053		Glazed	22 gauge, band in rim	2 rows of 4	254 x 76	248 x 70	13	3.58	451 x 654 x 38
Round Ends									
41055		Glazed	22 gauge, band in rim	6 rows of 2	200 x 64	186 x 54	11	3.58	451 x 654 x 37
10450		Glazed	22 gauge, band in rim	6 rows of 3	180 x 51	170 x 43	13	3.36	451 x 654 x 38

Slider Bun Pan Aluminized steel

Item #	In Stock	Coating	Description	Arrangement	Mould Dimensions (mm)			Weight Each (kg)	Overall Size (mm)
					Top In.	Bottom Outside	Depth		
40434	★	Glazed	22 gauge, band in rim	8 clusters of 12	35	3 concave bottom	3	3.22	448 x 651 x 29

Square Ciabatta Roll Pan Aluminized steel

Item #	In Stock	Coating	Description	Arrangement	Mould Dimensions (mm)			Weight Each (kg)	Overall Size (mm)
					Top Inside	Btm. Out.	Depth		
46351	★	Glazed	22 gauge, band in rim	4 rows of 5	83 x 76	79 x 72	18	3.40	451 x 654 x 44

ePAN® Pans

Chicago Metallic ePAN® 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® pans heat faster and cool more quickly.



FIND OUT MORE

Bread & Baguette Pans



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

Item #	In Stock	Coating	Description	Individual Pan Size (mm)			Weight Each (kg)	Loaf Weight Each (mm)
				Top Inside	Btm. Out.	Depth		
40411	★	Plain	26 gauge, seamless construction, curled rim	143 x 79	127 x 64	56	0.14	0.17
40415	★	Glazed	26 gauge, seamless construction, curled rim	143 x 79	127 x 64	56	0.14	0.17
45031	★	Glazed	26 gauge, seamless construction, wire in rim with notched corners	184 x 92	171 x 76	57	0.36	0.23
41065	★	Glazed	26 gauge, wire in rim	203 x 102	184 x 83	64	0.41	0.34
40421	★	Plain	26 gauge, wire in rim	216 x 114	194 x 92	68	0.45	0.45
40425	★	Glazed	26 gauge, wire in rim	216 x 114	194 x 92	68	0.45	0.45
40561	★	Plain	26 gauge, wire in rim	229 x 114	210 x 95	70	0.50	0.45
40565	★	Glazed	26 gauge, wire in rim	229 x 114	210 x 95	70	0.50	0.45
10257	★	Glazed	26 gauge, wire in rim	241 x 114	229 x 102	70	0.59	0.45
49110	★	Plain	26 gauge, wire in rim	254 x 127	238 x 111	76	0.59	0.68
49115	★	Glazed	26 gauge, wire in rim	254 x 127	238 x 111	76	0.59	0.68
42304	★	Glazed	26 gauge, seamless construction, curled rim	276 x 124	254 x 102	59	0.32	0.68
40491	★	Plain	26 gauge, wire in rim	311 x 114	292 x 95	70	0.59	0.68
40495	★	Glazed	26 gauge, wire in rim	311 x 114	292 x 95	70	0.59	0.68
10291	★	Glazed	26 gauge, wire in rim	305 x 127	286 x 108	89	0.86	0.68

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

Item #	In Stock	Coating	Description	Individual Pan Size (mm)			Weight Each (kg)	Overall Size (mm)
				Top Inside	Btm. Out.	Depth		
44235	★	Glazed	26 gauge, wire in rim	216 x 114	194 x 92	70	2.13	234 x 454
45635	★	Glazed	26 gauge, wire in rim	229 x 114	210 x 95	70	2.18	247 x 451



4-Strap Open Top Bread Pans Aluminized steel, folded construction, band over wire (unless otherwise noted)

Item #	In Stock	Coating	Description	Individual Pan Size (mm)			Weight Each (kg)	Overall Size (mm)
				Top Inside	Btm. Out.	Depth		
44145	★	Glazed	26 gauge, seamless construction, strap under curled pan rims	143 x 79	127 x 64	56	0.91	156 x 457
44065	★	Glazed	26 gauge, wire in rim	203 x 102	184 x 83	64	2.31	222 x 502
44245	★	Glazed	26 gauge, wire in rim	216 x 114	194 x 92	70	2.72	234 x 556
44585	★	Glazed	26 gauge, wire in rim	216 x 146	203 x 127	76	3.40	233 x 660
10392	★	Glazed	26 gauge, wire in rim	241 x 114	229 x 102	70	3.08	260 x 552
10396	★	Glazed	26 gauge, wire in rim	267 x 114	254 x 102	76	3.63	286 x 552
45642	★	Glazed	26 gauge, wire in rim	229 x 114	210 x 95	70	2.77	247 x 556
49145	★	Glazed	26 gauge, wire in rim	254 x 127	238 x 111	76	3.22	272 x 606
49415	★	Glazed	26 gauge, wire in rim	254 x 127	238 x 111	76	3.31	272 x 660
44765	★	Glazed	26 gauge, wire in rim	286 x 127	286 x 108	89	4.08	322 x 594
44945	★	Glazed	26 gauge, wire in rim	311 x 114	292 x 95	70	3.40	329 x 556



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

Item #	In Stock	Coating	Description	Individual Pan Size (mm)			Weight Each (kg)	Overall Size (mm)
				Top Inside	Btm. Out.	Depth		
44575	★	Glazed	26 gauge, wire in rim	187 x 92	171 x 76	57	2.77	205 x 654
10424	★	Glazed	26 gauge, wire in rim	203 x 102	184 x 83	64	3.13	222 x 654
44255	★	Glazed	26 gauge, wire in rim	216 x 114	194 x 92	70	3.22	234 x 660
10428	★	Glazed	26 gauge, wire in rim	241 x 114	229 x 102	70	4.00	260 x 660
10430	★	Glazed	26 gauge, wire in rim	267 x 114	254 x 102	76	4.54	286 x 660
45655	★	Glazed	26 gauge, wire in rim	229 x 114	210 x 95	70	3.40	247 x 660
44955	★	Glazed	26 gauge, wire in rim	311 x 114	292 x 95	70	4.08	329 x 660



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

Item #	In Stock	Coating	Description	Individual Pan Size (mm)			Weight Each (kg)	Overall Size (mm)
				Top Inside	Btm. Out.	Depth		
46925	★	Glazed	26 gauge, curled rim, large-radius corners	143 x 79	130 x 64	57	1.50	152 x 657
41465	★	Glazed	26 gauge, curled rim, small-radius corners	143 x 79	127 x 64	56	1.36	154 x 657





Bread & Baguette Pans



Single Pullman Pans/Covers Aluminized steel, folded construction

Item #	In Stock	Coating	Description	Individual Pan Size (mm)			Weight Each (kg)	Loaf Weight Each (kg)	Overall Size (mm)
				Top Inside	Btm. Out.	Depth			
44615	★	Glazed	26 gauge, wire in rim	330 x 102	324 x 95	102	0.82	0.68	344 x 116
44660	★	Glazed	Individual sliding cover for #44615	—	—	—	0.27	—	370 x 121
44650	★	Glazed	26 gauge, wire in rim	406 x 102	400 x 95	102	0.95	0.91	422 x 117
44655	★	Glazed	Individual sliding cover for #44650	—	—	—	0.32	—	441 x 117



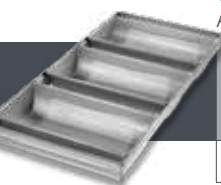
3-Strap Pullman Pans/Covers Aluminized steel, folded construction, band over wire

Item #	In Stock	Coating	Description	Individual Pan Size (mm)			Weight Each (kg)	Loaf Weight Each (kg)	Overall Size (mm)
				Top Inside	Btm. Out.	Depth			
10367	★	Glazed	26 gauge, wire in rim	305 x 102	298 x 95	102	3.40	0.68	324 x 400
10471	★	Glazed	25 mm non-nesting, drop cover for #10367	—	—	—	2.86	—	350 x 425
44635	★	Glazed	26 gauge, wire in rim	330 x 102	324 x 95	102	3.31	0.68	348 x 397
44645	★	Glazed	25 mm non-nesting, drop cover for #44635	—	—	—	1.95	—	365 x 414
44365	★	Glazed	26 gauge, wire in rim	406 x 102	400 x 95	102	3.86	0.91	425 x 400
46465	★	Glazed	25 mm non-nesting, drop cover for #44365	—	—	—	2.40	—	441 x 417
10369	★	Glazed	26 gauge, wire in rim	406 x 114	400 x 108	114	4.54	0.95	425 x 432
16083	★	Glazed	25 mm non-nesting, drop cover for #10369	—	—	—	2.81	—	451 x 457



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

Item #	In Stock	Coating	Description	Individual Pan Size (mm)			Weight Each (kg)	Loaf Weight Each (kg)	Overall Size (mm)
				Top Inside	Btm. Out.	Depth			
44685	★	Glazed	26 gauge, wire in rim	330 x 102	324 x 95	102	4.31	0.68	349 x 543
44695	★	Glazed	38 mm nested cover for #44685	—	—	—	2.85	—	375 x 568



3-Strap Hearth Bread Pan

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

Item #	In Stock	Coating	Description	Individual Pan Size (mm)			Weight Each (kg)	Loaf Weight Each (kg)	Overall Size (mm)
				Top Inside	Btm. Out.	Depth			
44405	★	Glazed	22 gauge, wire in rim	292 x 152	279 x 89	64	2.95	0.68	310 x 657



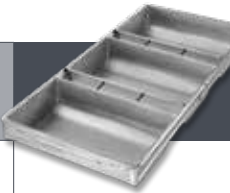
4-Strap Hearth Bread Pan

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

Item #	In Stock	Coating	Description	Individual Pan Size (mm)			Weight Each (kg)	Loaf Weight Each (kg)	Overall Size (mm)
				Top Inside	Btm. Out.	Depth			
41145	★	Glazed	22 gauge, wire in rim	294 x 146	278 x 95	70	3.54	0.68	314 x 662

Rye Bread/Miche Pan 3-Strap Set Aluminized steel

Item #	In Stock	Coating	Description	Individual Pan Size (mm)			Weight Each (kg)	Loaf Weight Each (kg)	Overall Size (mm)
				Top Inside	Btm. Out.	Depth			
47125	★	Glazed	22 gauge, seamless construction, wire in rim, band over wire	292 x 178	114 x 279	76	3.58	0.68	311 x 657



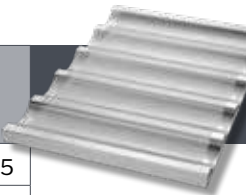
Baguette Pans Aluminum

Item #	In Stock	Coating	Description	Moulds Per Pan	Mould Dimensions (mm) Top Inside	Weight Each (kg)	Overall Size (mm)
49011	★	Glazed	16 gauge, 2 mm diameter perforation, open ends, welded style	3 long	127 x 654	1.50	451 x 654 x 52
45505	★	Glazed	16 gauge, 2 mm diameter perforation, open ends, welded style	5 across	98 x 451	1.72	451 x 654 x 25



Uni-Lock® Baguette Pans[†] Aluminum

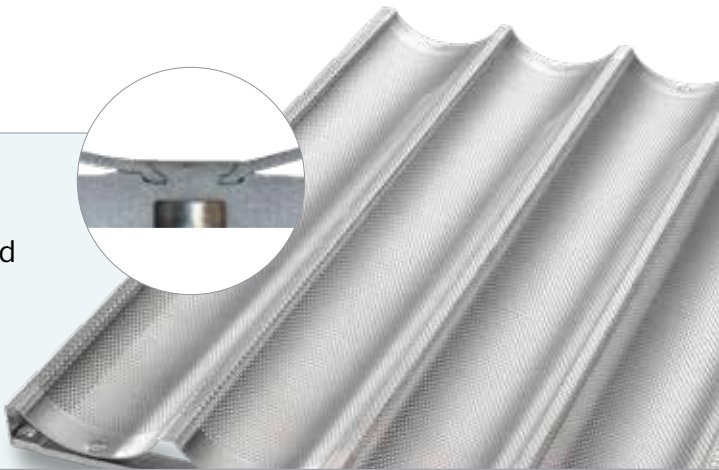
Item #	In Stock	Coating	Description	Moulds Per Pan	Mould Dimensions (mm) Top Inside	Weight Each (kg)	Overall Size (mm)
49034	★	Glazed	16 gauge, 2 mm diameter perforation, open ends	4 long	98 x 654	1.59	451 x 654 x 25
49035	★	Glazed	16 gauge, 2 mm diameter perforation, open ends	5 long	76 x 654	1.68	451 x 654 x 25
45515	★	Glazed	16 gauge, 2 mm diameter perforation, open ends	5 across	98 x 451	1.59	451 x 654 x 25
49036	★	Glazed	16 gauge, 2 mm diameter perforation, open ends	6 long	62 x 654	1.68	451 x 654 x 25



[†]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® 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

Item #	In Stock	Coating	Description	Individual Pan Size (mm)		Weight Each (kg)	Loaf Weight (kg)	Overall Size (mm)
				Top Inside	Diameter			
48514		Glazed	26 gauge, wire in rim, 2-piece locking set	254	95	0.45	4.53	267 x 438



Cinnamon/Package Roll 3-Pan Set Aluminized steel

Item #	In Stock	Coating	Description	Individual Pan Size (mm)			Weight Each (kg)	Overall Size (mm)
				Top Inside	Btm. Out.	Depth		
41695		Glazed	26 gauge, seamless construction, wire in rim	235 x 168	229 x 162	48	2.00	251 x 562

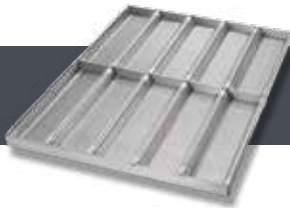
Tortilla Shell Pans Aluminized steel

Item #	In Stock	Coating	Description	Individual Pan Size (mm)			Weight Each (kg)
				Top Inside	Bottom Outside	Depth	
46990	★	Plain	26 gauge	232	105	76	0.23
46995	★	Glazed	26 gauge	232	105	76	0.23
45990	★	Plain	22 gauge	168	79	56	0.14
45995	★	Glazed	22 gauge	168	79	56	0.14



Sub Sandwich Roll Pans Aluminum

Item #	In Stock	Coating	Description	Arrange-ment	Individual Pan Size (mm)			Weight Each (kg)	Overall Size (mm)
					Top Inside	Btm. Out.	Depth		
Full-Size									
49015	★	Glazed	16 gauge, perforated, individual flat bottom moulds with end caps	2 rows of 5	318 x 76	318 x 57	19	1.54	451 x 645 x 19
Half-Size									
49014	★	Glazed	16 gauge, perforated, individual flat bottom moulds with end caps	1 row of 5	318 x 76	318 x 57	19	0.86	451 x 324 x 19



Loaf Pan Aluminized steel

Item #	In Stock	Coating	Description	Arrangement	Individual Pan Size (mm)			Centers (mm)		Weight Each (kg)	Overall Size (mm)
					Top Inside	Btm. Out.	Depth	L	W		
43040	★	Glazed	26 gauge, wire in rim	3 rows of 2	48 x 124	254 x 102	59	140	298	2.54	454 x 657



Mini-Loaf Pans Aluminized steel

Item #	In Stock	Coating	Description	Arrangement	Vol. (ml)*	Individual Pan Size (mm)			Centers (mm)		Weight Each (kg)	Overall Size (mm)
						Top Inside	Btm. Out.	Depth	L	W		
45755	★	Glazed	26 gauge, square corners, wire in rim	2 rows of 6	189	98 x 64	89 x 54	33	79	114	1.72	251 x 495
45725	★	Glazed	26 gauge, square corners, wire in rim	4 rows of 7	189	98 x 64	89 x 54	33	79	114	3.54	479 x 657
45727	★	Glazed	26 gauge, square corners, wire in rim	4 rows of 7	189	98 x 64	89 x 54	33	79	108	3.58	454 x 657



*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 (mm)	Top Inside (mm)	Bottom Outside (mm)	Depth (mm)	Weight Each (kg)
41010	★	Plain	26 gauge	254	254	254	25	0.36
41210	★	Plain	26 gauge	305	305	305	25	0.45
41400	★	Plain	22 gauge	356	356	356	25	0.82
41610	★	Plain	22 gauge	406	406	406	25	1.00
46150	★	Plain	26 gauge	152	152	152	27	0.18
48050	★	Plain	26 gauge	203	203	203	38	0.32
49152	★	Plain	26 gauge	229	229	229	38	0.36
45020	★	Plain	26 gauge	127	128	128	52	0.18
46020	★	Plain	26 gauge	152	152	152	51	0.23
47020	★	Plain	26 gauge	178	178	178	51	0.27
48020	★	Plain	26 gauge	203	203	203	51	0.36
49020	★	Plain	26 gauge	229	229	229	51	0.41
41020	★	Plain	26 gauge	254	254	254	51	0.50
41220	★	Plain	26 gauge	305	305	305	51	0.64
41420	★	Plain	22 gauge	356	356	356	51	1.04

Detroit Style Pizza Pans Carbon steel (unless otherwise noted)

Item #	In Stock	Coating	Description	Weight Each (kg)	Overall Size (mm)
90825	★	Glazed	26 gauge	0.45	206 x 260 x 64
91025	★	Glazed	26 gauge	0.68	257 x 362 x 64
90800	★	Plain	Aluminum stacking lid for #90825 and #91025	0.32	284 x 384 x 13



BĀKALON Tandem Detroit Style Pizza Pans Hardcoat anodized aluminum

Item #	In Stock	Coating	Description	Weight Each (kg)	Overall Size (mm)
91000	★	Plain	14 gauge	0.68	249 x 378 x 56
91005	★	Pre-Seasoned	14 gauge	0.68	249 x 378 x 56



EXACT STACK® Deep Dish Pizza Pans Hardcoat anodized aluminum

Item #	In Stock	Coating	Description	Nominal Size (mm)	Top Inside (mm)	Bottom Outside (mm)	Depth (mm)	Weight Each (kg)
75010	★	Plain	14 gauge, nestable, BĀKALON	305	311	303	51	0.54
75012	★	Pre-Seasoned	14 gauge, nestable, BĀKALON	305	311	303	51	0.54
75140	★	Plain	14 gauge, nestable, BĀKALON	356	359	354	51	0.64
75145	★	Pre-Seasoned	14 gauge, nestable, BĀKALON	356	359	354	51	0.64



EXACT STACK® Pizza Pans

Chicago Metallic EXACT STACK® 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® Pizza Pans are available plain or pre-seasoned with AMERICOAT® ePlus glaze.



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Pizza Pans

BĀKALON Deep Dish Pizza Pans Hardcoat anodized aluminum

Item #	In Stock	Coating	Description	Nominal Size (mm)	Top Inside (mm)	Btm. Out. (mm)	Depth (mm)	Weight Each (kg)
91060	★	Plain	14 gauge, nestable	152	168	152	38	0.23
91065	★	Pre-Seasoned	14 gauge, nestable	152	168	152	38	0.23
91068	★	Plain	14 gauge, nestable, perforated bottom	152	168	152	38	0.23
91090	★	Plain	14 gauge, nestable, embossed feet	229	229	213	38	0.36
91095	★	Pre-Seasoned	14 gauge, nestable, embossed feet	229	229	213	38	0.36
91098	★	Plain	14 gauge, nestable, embossed feet, perforated bottom	229	229	213	38	0.36
91100	★	Plain	14 gauge, nestable, embossed feet	254	260	244	38	0.41
91105	★	Pre-Seasoned	14 gauge, nestable, embossed feet	254	260	244	38	0.41
91108	★	Plain	14 gauge, nestable, embossed feet, perforated bottom	254	260	244	38	0.41
91120	★	Plain	14 gauge, nestable, embossed feet	305	305	289	38	0.54
91125	★	Pre-Seasoned	14 gauge, nestable, embossed feet	305	305	289	38	0.54
91128	★	Plain	14 gauge, nestable, embossed feet, perforated bottom	305	305	289	38	0.54
91130	★	Plain	14 gauge, nestable, embossed feet	330	332	314	38	0.64
91135	★	Pre-Seasoned	14 gauge, nestable, embossed feet	330	332	314	38	0.64
91138	★	Plain	14 gauge, nestable, embossed feet, perforated bottom	330	332	314	38	0.64
91140	★	Plain	14 gauge, nestable, embossed feet	356	360	344	38	0.73
91145	★	Pre-Seasoned	14 gauge, nestable, embossed feet	356	360	344	38	0.73
91148	★	Plain	14 gauge, nestable, embossed feet, perforated bottom	356	360	344	38	0.73
91150	★	Plain	14 gauge, nestable, embossed feet	381	375	359	38	0.77
91155	★	Pre-Seasoned	14 gauge, nestable, embossed feet	381	375	359	38	0.77
91158	★	Plain	14 gauge, nestable, embossed feet, perforated bottom	381	375	359	38	0.77
91160	★	Plain	14 gauge, nestable, embossed feet	406	407	389	38	0.91
91165	★	Pre-Seasoned	14 gauge, nestable, embossed feet	406	407	389	38	0.91



BĀKALON Thin Crust Pizza Pans Hardcoat anodized aluminum

Item #	In Stock	Coating	Description	Nominal Size (mm)	Top Inside (mm)	Btm. Out. (mm)	Depth (mm)	Weight Each (kg)
49100	★	Plain	14 gauge	254	254	251	10	0.36
49103	★	Pre-Seasoned	14 gauge	254	254	251	10	0.36
49108	★	Plain	14 gauge, perforated bottom	254	254	251	10	0.36
49120	★	Plain	14 gauge	305	305	302	10	0.50
49123	★	Pre-Seasoned	14 gauge	305	305	302	10	0.50
49128	★	Plain	14 gauge, perforated bottom	305	305	302	10	0.50
49140	★	Plain	14 gauge	356	354	351	10	0.64
49143	★	Pre-Seasoned	14 gauge	356	354	351	10	0.64
49148	★	Plain	14 gauge, perforated bottom	356	354	351	10	0.64
49160	★	Plain	14 gauge	406	410	399	10	0.77
49163	★	Pre-Seasoned	14 gauge	406	410	399	10	0.77



BĀKALON Sheet Pans Hardcoat anodized aluminum

Item #	In Stock	Coating	Description	Weight Each (kg)	Overall Size (mm)
Full-Size					
44693	★	Plain	16 gauge, aluminum wire in rim, StayFlat®	1.54	454 x 656 x 27
44694	★	Pre-Seasoned	16 gauge, aluminum wire in rim, StayFlat®	1.54	454 x 656 x 27
Half-Size					
40952	★	Plain	14 gauge, open/semi-curved rim	0.77	327 x 451 x 25
40954	★	Pre-Seasoned	14 gauge, open/semi-curved rim	0.77	327 x 451 x 25
Quarter-Size					
40452	★	Plain	16 gauge, curled rim, no wire	0.36	241 x 330 x 27
40454	★	Pre-Seasoned	16 gauge, curled rim, no wire	0.36	241 x 330 x 27
Eighth-Size					
41852	★	Plain	16 gauge, curled rim, no wire	0.18	164 x 240 x 26
41854	★	Pre-Seasoned	16 gauge, curled rim, no wire	0.18	164 x 240 x 26



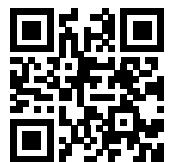
BĀKALON Pans

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® 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.



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Pizza Pans



BĀKALON Flatbread Pizza Pan Hardcoat anodized aluminum

Item #	In Stock	Coating	Description	Weight Each (kg)	Overall Size (mm)
96310	★	Pre-Seasoned	14 gauge, flared sides, welded corners	0.32	127 x 381 x 13



BĀKALON Roman Style Pizza Pans Hardcoat anodized aluminum

Item #	In Stock	Coating	Description	Weight Each (kg)	Overall Size (mm)
96010	★	Pre-Seasoned	12 gauge, straight sides, welded corners	0.86	200 x 600 x 19
96030	★	Pre-Seasoned	12 gauge, straight sides, welded corners	1.54	400 x 600 x 19



BĀKALON Grandma Style Pizza Pans Hardcoat anodized aluminum

Item #	In Stock	Coating	Description	Weight Each (kg)	Overall Size (mm)
96110	★	Pre-Seasoned	14 gauge, flared sides, welded corners	0.23	127 x 178 x 25
96130	★	Pre-Seasoned	14 gauge, flared sides, welded corners	0.32	203 x 203 x 25
96150	★	Pre-Seasoned	14 gauge, flared sides, welded corners	0.41	203 x 305 x 25
96170	★	Pre-Seasoned	14 gauge, flared sides, welded corners	0.45	254 x 254 x 25
96190	★	Pre-Seasoned	14 gauge, flared sides, welded corners	0.54	248 x 349 x 25
96210	★	Pre-Seasoned	14 gauge, flared sides, welded corners	0.59	305 x 305 x 25
96230	★	Pre-Seasoned	14 gauge, flared sides, welded corners	0.77	305 x 406 x 25
96250	★	Pre-Seasoned	14 gauge, flared sides, welded corners	0.77	298 x 451 x 25
96270	★	Pre-Seasoned	14 gauge, flared sides, welded corners	0.73	356 x 356 x 25
96290	★	Pre-Seasoned	14 gauge, flared sides, welded corners	1.63	451 x 654 x 25



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

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.

Coatings

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!



Pizza Pans



BĀKALON Sicilian Style Pizza Pans Hardcoat anodized aluminum

Item #	In Stock	Coating	Description	Weight Each (kg)	Overall Size (mm)
97002	★	Pre-Seasoned	14 gauge, flared sides, welded corners	0.23	152 x 152 x 38
97004	★	Pre-Seasoned	14 gauge, flared sides, welded corners	0.27	152 x 152 x 51
97006	★	Pre-Seasoned	14 gauge, flared sides, welded corners	0.32	203 x 203 x 38
97008	★	Pre-Seasoned	14 gauge, flared sides, welded corners	0.41	203 x 203 x 51
97014	★	Pre-Seasoned	14 gauge, flared sides, welded corners	0.41	229 x 229 x 38
97016	★	Pre-Seasoned	14 gauge, flared sides, welded corners	0.41	229 x 229 x 51
97010	★	Pre-Seasoned	14 gauge, flared sides, welded corners	0.41	254 x 203 x 38
97012	★	Pre-Seasoned	14 gauge, flared sides, welded corners	0.41	254 x 203 x 51
97018	★	Pre-Seasoned	14 gauge, flared sides, welded corners	0.45	254 x 254 x 38
97020	★	Pre-Seasoned	14 gauge, flared sides, welded corners	0.54	254 x 254 x 51
97022	★	Pre-Seasoned	14 gauge, flared sides, welded corners	0.45	305 x 203 x 38
97024	★	Pre-Seasoned	14 gauge, flared sides, welded corners	0.54	305 x 203 x 51
97026	★	Pre-Seasoned	14 gauge, flared sides, welded corners	0.64	305 x 305 x 38
97028	★	Pre-Seasoned	14 gauge, flared sides, welded corners	0.73	305 x 305 x 51
97030	★	Pre-Seasoned	14 gauge, flared sides, welded corners	0.64	356 x 254 x 38
97032	★	Pre-Seasoned	14 gauge, flared sides, welded corners	0.73	356 x 254 x 51
97034	★	Pre-Seasoned	14 gauge, flared sides, welded corners	0.82	356 x 356 x 38
97036	★	Pre-Seasoned	14 gauge, flared sides, welded corners	0.91	356 x 356 x 51
97038	★	Pre-Seasoned	14 gauge, flared sides, welded corners	0.82	406 x 305 x 38
97040	★	Pre-Seasoned	14 gauge, flared sides, welded corners	0.91	406 x 305 x 51
97042	★	Pre-Seasoned	14 gauge, flared sides, welded corners	1.04	406 x 406 x 38
97044	★	Pre-Seasoned	14 gauge, flared sides, welded corners	1.13	406 x 406 x 51
97046	★	Pre-Seasoned	14 gauge, flared sides, welded corners	0.91	457 x 305 x 38
97048	★	Pre-Seasoned	14 gauge, flared sides, welded corners	1.04	457 x 305 x 51
97050	★	Pre-Seasoned	14 gauge, flared sides, welded corners	1.27	457 x 457 x 38
97052	★	Pre-Seasoned	14 gauge, flared sides, welded corners	1.36	457 x 457 x 51



Egg Pans



Egg Pans Aluminized steel

Item #	In Stock	Coating	Description	Arrangement	Mould Dimensions (mm)			Weight Each (kg)	Overall Size (mm)
					Top Inside	Btm. Out.	Depth		
41002	★🇨🇦	Glazed	22 gauge, band in rim	3 rows of 5	105	95	95	3.76	451 x 654 x 38
41005	★🇨🇦	Glazed	22 gauge, band in rim	3 rows of 4	127	121	13	3.86	451 x 654 x 38
41006	★	Glazed	22 gauge, band in rim	2 rows of 3	105	98	29	2.40	305 x 448 x 54
42495*	★🇨🇦	Glazed	26 gauge, wire in rim	4 rows of 6	97	79	10	2.09	451 x 654 x 34
42425*	★	Glazed	26 gauge, wire in rim	3 rows of 5	105	98	13	2.04	449 x 652 x 40
42345	★	Glazed	26 gauge, wire in rim	4 rows of 6	108	92	13	3.08	495 x 730 x 41
71300	★	Glazed	22 gauge, wire in rim	8-on	108	95	8	1.50	330 x 457 x 13

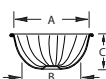
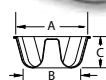


*ePAN® Pans

Cake & Pie Pans



Mini-Fluted Cake Pans Aluminized steel



Item #	In Stock	Coating	Description	Arrange-ment	Vol. (ml)*	Mould Dimensions (mm)			Centers (mm)		Weight Each (kg)	Overall Size (mm)
						Top (A)	Btm. Out. (B)	Depth (C)	L	W		
With Tube												
20853	★	Glazed	26 gauge, curled rim	3 rows of 2	237	100	80	48	113	113	1.13	283 x 400
43055	★	Glazed	22 gauge, wire in rim	3 rows of 5	222	100	76	43	117	124	4.35	454 x 657
Without Tube												
26200	★	Glazed	26 gauge cups, 22 gauge panel, curled rim	4 rows of 3	88	70	67	32	84	84	1.00	283 x 400



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

Item #	In Stock	Coating	Description	Vol. (ml)*	Mould Dimensions (mm)			Weight Each (kg)
					Top Inside	Btm. Out.	Depth	
40232	★	Glazed	22 gauge, wire in rim	5087	384 x 536	371 x 524	51	2.63
40237	★	Glazed	22 gauge, band in rim	7098	437 x 641	432 x 635	51	3.72

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

Bundt® Pans† Cast aluminum

Item #	In Stock	Coating	Description	Vol. (ml)*	Mould Dimensions (mm)				Weight Each (kg)	
					Top Inside	Btm. Out.	Top Out.	Depth		
Small Bundt®										
51224	★	Non-Stick Black	10 gauge, no handles	1420	200	171	208	74	0.59	
Large Bundt®										
50136	★	Non-Stick Black	10 gauge, no handles	2840	252	222	264	93	0.82	



Bundtlette® Pan† Cast aluminum

Item #	In Stock	Coating	Description	Arrangement	Vol. (ml)*	Mould Dimensions (mm)			Weight Each (kg)	Overall Size (mm)
						Top Inside	Btm. Out.	Depth		
50624	★	Non-Stick Black	10 gauge	2 rows of 3	237	102	70	48	1.00	227 x 354



†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

Item #	In Stock	Coating	Description	Vol. (ml)*	Mould Dimensions (mm)			Tube Dimensions (mm)			Weight Each (kg)
					Top Inside	Btm. Out.	Depth	Top Inside	Btm. Inside	Depth	
46500	★	Plain	15 gauge, solid bottom, nesting ring in tube	1834	191	178	70	44	67	76	0.36
46505	★	Glazed	15 gauge, solid bottom, nesting ring in tube	1834	191	178	70	44	67	76	0.36
46530	★	Plain	15 gauge, solid bottom, nesting ring in tube	1774	191	175	78	65	79	79	0.36
46535	★	Glazed	15 gauge, solid bottom, nesting ring in tube	1774	191	175	78	65	79	79	0.36
46540	★	Plain	15 gauge, solid bottom, nesting ring in tube	3431	235	203	102	57	76	105	0.54
46545	★	Glazed	15 gauge, solid bottom, nesting ring in tube	3431	235	203	102	57	76	105	0.54
46550	★	Plain	15 gauge, solid bottom, nesting ring in tube	3785	238	210	102	60	79	105	0.59
46555	★	Glazed	15 gauge, solid bottom, nesting ring in tube	3785	238	210	102	60	79	105	0.59
46560	★	Plain	15 gauge, solid bottom, nesting ring in tube	4259	254	235	95	83	102	114	0.68
46565	★	Glazed	15 gauge, solid bottom, nesting ring in tube	4259	254	235	95	83	102	114	0.68



Spring Form Cake Pans High strength aluminum alloy

Item #	In Stock	Coating	Description	Vol. (ml)*	Overall Dimensions (mm)		Weight Each (kg)
					Top Inside	Depth	
40406	★	Plain	20 gauge, includes removable bottom	1390	152	70	0.27
40408	★	Plain	20 gauge, includes removable bottom	2469	203	70	0.36
40409	★	Plain	20 gauge, includes removable bottom	3126	229	70	0.36
40410	★	Plain	20 gauge, includes removable bottom	3859	251	70	0.36
40412	★	Plain	20 gauge, includes removable bottom	5557	305	70	0.54



*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

Item #	In Stock	Coating	Description	Vol. (ml)*	Overall Dimensions (mm)		Weight Each (kg)
					Top Inside	Depth	
41010	★	Plain	26 gauge, straight sidewalls	1286	254	25	0.36
41018	★	Glazed	26 gauge, straight sidewalls	1286	254	25	0.36
41210	★	Plain	26 gauge, straight sidewalls	1851	305	25	0.45
41215	★	Glazed	26 gauge, straight sidewalls	1851	305	25	0.45
41400	★	Plain	22 gauge, straight sidewalls	2523	356	25	0.82
41405	★	Glazed	22 gauge, straight sidewalls	2523	356	25	0.82
41610	★	Plain	22 gauge, straight sidewalls	3294	406	25	1.00
41615	★	Glazed	22 gauge, straight sidewalls	3294	406	25	1.00
46150	★	Plain	26 gauge, straight sidewalls	695	152	38	0.18
46155	★	Glazed	26 gauge, straight sidewalls	695	152	38	0.18
48050	★	Plain	26 gauge, straight sidewalls	1236	203	38	0.32
48055	★	Glazed	26 gauge, straight sidewalls	1236	203	38	0.32
49152	★	Plain	26 gauge, straight sidewalls	1561	229	38	0.36
49155	★	Glazed	26 gauge, straight sidewalls	1561	229	38	0.36
45020	★	Plain	26 gauge, straight sidewalls	645	128	52	0.18
45025	★🇨🇦	Glazed	26 gauge, straight sidewalls	645	128	52	0.18
46020	★	Plain	26 gauge, straight sidewalls	926	152	51	0.23
46025	★🇨🇦	Glazed	26 gauge, straight sidewalls	926	152	51	0.23
47020	★	Plain	26 gauge, straight sidewalls	1260	178	51	0.27
47026	★🇨🇦	Glazed	26 gauge, straight sidewalls	1260	178	51	0.27
48020	★	Plain	26 gauge, straight sidewalls	1647	203	51	0.36
48025	★🇨🇦	Glazed	26 gauge, straight sidewalls	1647	203	51	0.36
49020	★	Plain	26 gauge, straight sidewalls	2085	229	51	0.41
49025	★🇨🇦	Glazed	26 gauge, straight sidewalls	2085	229	51	0.41
41020	★	Plain	26 gauge, straight sidewalls	2573	254	51	0.50
41025	★🇨🇦	Glazed	26 gauge, straight sidewalls	2573	254	51	0.50
41220	★	Plain	26 gauge, straight sidewalls	3706	305	51	0.64
41225	★	Glazed	26 gauge, straight sidewalls	3706	305	51	0.64
41420	★	Plain	22 gauge, straight sidewalls	5042	356	51	0.64
41425	★	Glazed	22 gauge, straight sidewalls	5042	356	51	0.64

*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)

Item #	In Stock	Coating	Description	Vol. (ml)*	Mould Dimensions (mm)		Weight Each (kg)	Tube Dimensions (mm)		
					Top Inside	Depth		Top Inside	Btm. Inside	Depth
Turks Head										
47605	★	Glazed	16 gauge, wire in rim, fluted sidewalls, round bottom	1065	165	75	0.27	25 diameter	51 diameter	86
Sand Torte										
47645	★	Glazed	16 gauge, wire in rim, ribbed sidewalls, embossed bottom	1656	189	79	0.27	51 diameter	64 diameter	76
Heart										
48105	★	Glazed	26 gauge aluminized steel	1774	224 x 206	51	0.36	——	——	—
Lava Cake										
40575	★	Glazed	22 gauge aluminized steel, curled rim, fluted sidewalls	532	146	52	13.00	41 diameter	48 diameter	32

*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 (mm)	Btm. Out. (mm)	Depth (mm)	Weight per Gross (kg)	Overall Size (mm)
41509	★	Plain	30 gauge	202	160	29	6.53	226 x 30
41110†	★	Plain	30 gauge tin	227	191	25	19.60	250 x 25
48110	★	Plain	30 gauge	225	183	29	4.63	244 x 29

†Hand-wash only

Heavy-Duty Pie Pan, Deep Dish Aluminized steel

Item #	In Stock	Coating	Description	Top Inside (mm)	Btm. Out. (mm)	Depth (mm)	Weight Each (kg)	Overall Size (mm)
23100	★	Glazed	22 gauge, curled rim	229	176	38	0.45	254 x 38



USA PAN® Bakeware



Cake Pans Aluminized steel, folded construction



Item #	In Stock	Coating	Description	Vol. (ml)*	Mould Dimensions (mm)			Weight Each (kg)	Overall Size (mm)	
					Top Inside	Btm. Out.	Depth			
Square Cake										
21300		Glazed	22 gauge, wire in rim	2286	203 x 203	197 x 197	57	0.91	217 x 217	
21500		Glazed	22 gauge, wire in rim	2582	229 x 229	222 x 222	57	1.00	243 x 243	
Rectangular Cake										
21100		Glazed	22 gauge, wire in rim	3744	229 x 330	222 x 324	57	1.04	243 x 344	

Fluted Tube Cake Pan Aluminized steel, seamless construction



Item #	In Stock	Coating	Description	Vol. (ml)*	Mould Dimensions (mm)			Weight Each (mm)
					Top Inside	Btm. Out.	Depth	
51060	★	Plain	22 gauge, curled rim	2839	254	225	95	1.04
51065	★	Glazed	22 gauge, curled rim	2839	254	225	95	1.04

Mini-Fluted Cake Pans Aluminized steel



Item #	In Stock	Coating	Description	Arrange-ment	Vol. (ml)*	Mould Dimensions (mm)			Centers (mm)		Weight Each (kg)	Overall Size (mm)	
						Top Inside	Btm. Out.	Depth	L	W			
With Tube													
20853	★	Glazed	26 gauge, curled rim	3 rows of 2	237	100	80	48	113	113	1.13	283 x 400	
Without Tube													
26200	★	Glazed	26 gauge cups, 22 gauge panel, curled rim	4 rows of 3	88	70	67	32	84	84	1.00	283 x 400	

*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

Item #	In Stock	Coating	Description	Mould Dimensions (mm)			Weight Each (kg)	Overall Size (mm)
				Top Inside	Btm. Out.	Depth		
23100	★	Glazed	22 gauge, curled rim	229	176	38	0.45	254 x 38



Mini-Cheesecake Pan Aluminized steel

Item #	In Stock	Coating	Description	Arrangement	Vol. (ml)*	Mould Dimensions (mm)			Centers (mm)		Weight Each (kg)	Overall Size (mm)
						Top Inside	Btm. Out.	Depth	L	W		
21700	★	Glazed	26 gauge cups, 22 gauge panel, includes 6 removable bottoms	3 rows of 2	251	79	77	54	92	102	1.27	283 x 400
21706	★	Glazed	Replacement disks (6) for #21700	—	—	—	—	—	—	—	—	—



Pecan Roll/Large Muffin Pan Aluminized steel

Item #	In Stock	Coating	Description	Arrangement	Vol. (ml)*	Mould Dimensions (mm)			Centers (mm)		Weight Each (kg)	Overall Size (mm)
						Top Inside	Btm. Out.	Depth	L	W		
26500	★	Glazed	26 gauge cups, 22 gauge panel, curled rim	3 rows of 2	243	94	64	46	108	108	1.00	283 x 400



Madeleine Pan Aluminized steel

Item #	In Stock	Coating	Description	Arrangement	Vol. (ml)*	Mould Dimensions (mm)			Centers (mm)		Weight Each (kg)	Overall Size (mm)
						Top Inside	Btm. Out.	Depth	L	W		
25400	★	Glazed	22 gauge, curled rim	4 rows of 4	30	76	76	16	85	62	0.77	283 x 400



Donut Pan Aluminized steel

Item #	In Stock	Coating	Description	Arrangement	Vol. (ml)*	Mould Dimensions (mm)			Centers (mm)		Weight Each (kg)	Overall Size (mm)
						Top Inside	Btm. Out.	Depth	L	W		
25200	★	Glazed	22 gauge, curled rim	3 rows of 2	104	89	86	22	105	105	0.95	283 x 400



Jelly Roll Pans Aluminized steel

Item #	In Stock	Coating	Description	Mould Dimensions (mm)			Weight Each (kg)	Overall Size (mm)
				Top Inside	Btm. Out.	Depth		
20700	★	Glazed	22 gauge, wire in rim	237 x 362	219 x 344	25	1.04	249 x 375
20800	★	Glazed	22 gauge, wire in rim	313 x 438	295 x 422	25	1.50	325 x 451
20900	★	Glazed	22 gauge, wire in rim	229 x 318	211 x 300	25	0.82	241 x 330



Brownie Bite Pan Aluminized steel (pans do not nest)

Item #	In Stock	Coating	Description	Arrangement	Vol. (ml)*	Mould Dimensions (mm)			Centers (mm)		Weight Each (kg)	Overall Size (mm)
						Top Inside	Btm. Out.	Depth	L	W		
25300	★	Glazed	26 gauge cups, 22 gauge panel, curled rim	5 rows of 4	53	42 x 42	40 x 40	33	60	68	1.36	283 x 400



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



USA PAN® Bakeware



Fluted Tart Pan Aluminized steel

Item #	In Stock	Coating	Description	Arrangement	Vol. (ml)*	Mould Dimensions (mm)			Centers (mm)		Weight Each (kg)	Overall Size (mm)
						Top Inside	Btm. Out.	Depth	L	W		
25500	★	Glazed	26 gauge cups, 22 gauge panel, curled rim	3 rows of 2	213	116	103	22	127	137	0.91	283 x 400



Cookie Sheet Pans Aluminized steel

Item #	In Stock	Coating	Description	Baking Surface (mm)		Weight Each (kg)	Overall Size (mm)
				Overall	Thickness		
20100	★	Glazed	22 gauge	211 x 330	2	0.77	251 x 356
20300	★	Glazed	22 gauge	313 x 332	2	1.04	352 x 356
20500	★	Glazed	22 gauge	311 x 432	2	1.22	352 x 457



Mini-Loaf Pan Aluminized steel

Item #	In Stock	Coating	Description	Arrangement	Vol. (ml)*	Mould Dimensions (mm)			Centers (mm)		Weight Each (kg)	Overall Size (mm)
						Top Inside	Btm. Out.	Depth	L	W		
25100	★	Glazed	26 gauge cups, 22 gauge panel, curled rim	4 rows of 2	150	98 x 64	86 x 51	32	79	114	0.91	283 x 400



New England Hot Dog Bun Pan Aluminized steel

Item #	In Stock	Coating	Description	Arrangement	Mould Dimensions (mm)			Weight Each (kg)	Overall Size (mm)
					Top Inside	Btm. Out.	Depth		
22100	★	Glazed	26 gauge	1 row of 10	33 x 122	27 x 105	8	0.77	165 x 394 x 37



Popover Pan Aluminized steel

Item #	In Stock	Coating	Description	Arrangement	Vol. (ml)*	Mould Dimensions (mm)			Centers (mm)		Weight Each (kg)	Overall Size (mm)
						Top Inside	Btm. Out.	Depth	L	W		
26100	★	Glazed	26 gauge cups, 22 gauge panel, curled rim	3 rows of 2	148	70	48	62	108	108	0.86	283 x 400

*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

Item #	In Stock	Coating	Description	Weight Each (kg)
21320	★	Glazed	22 gauge, 6-piece set (large cookie sheet, half sheet, rectangular cake, square cake, small bread, and 12-cup muffin)	5.62

Racks & Accessories



Egg Omelet Ring with Handle Carbon steel

Item #	In Stock	Coating	Description	Mould Dimensions, Top Inside (mm)	Weight Each (kg)	Overall Size (mm)
48002	★	Glazed	203 mm ring with 127 mm stainless steel wire handle	43	0.32	18



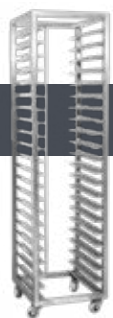
Sheet Pan Rack & Dollies Steel (unless otherwise noted)

Item #	In Stock	Coating	Description	Weight Each (kg)
18112	🇨🇦	Plain	ETL 12-shelf aluminum knock-down rack, 127 mm spacing	19.05
40428	🇨🇦	Plain	Double width dolly truck for 508 mm x 648 mm strapped bread sets, 76 mm casters	6.80
40615	★	Plain	432 mm aluminum dolly for round pizza pans, 102 mm casters	2.02
42580	🇨🇦	Plain	Dolly truck for 448 mm x 651 mm sheet pans, 76 mm casters, dark green, can hold up to 363 kilograms	7.26





Racks & Accessories



Z+ Racks Stainless steel

Item #	In Stock	Coating	Description	# of Shelves	Shelf Spacing (mm)	Height (mm)	Width (mm)	Depth (mm)
No Lift								
42680	★	Plain	Single rack	10	149	1794	514	683
42681	★	Plain	Single rack	15	102	1794	514	683
42683	★	Plain	Single rack	20	76	1794	514	683
42880	★	Plain	Double rack	10	149	1794	714	962
42881	★	Plain	Double rack	15	102	1794	714	962
42883	★	Plain	Double rack	20	76	1794	714	962
Type A Lift								
42685	★	Plain	Single rack	10	149	1816	514	683
42687	★	Plain	Single rack	15	102	1816	514	683
42689	★	Plain	Single rack	20	76	1816	514	683
42885	★	Plain	Double rack	10	149	1816	714	962
42887	★	Plain	Double rack	15	102	1816	714	962
42889	★	Plain	Double rack	20	76	1816	714	962
Type B Lift								
42780	★	Plain	Single rack	10	146	1768	514	683
42781	★	Plain	Single rack	15	98	1768	514	683
42783	★	Plain	Single rack	20	73	1768	514	683
42980	★	Plain	Double rack	10	146	1768	714	962
42981	★	Plain	Double rack	15	98	1768	714	962
42983	★	Plain	Double rack	20	73	1768	714	962
Type C Lift								
42785	★	Plain	Single rack	10	149	1854	514	683
42787	★	Plain	Single rack	15	102	1854	514	683
42789	★	Plain	Single rack	20	76	1854	514	683
42985	★	Plain	Double rack	10	149	1854	714	962
42987	★	Plain	Double rack	15	102	1854	714	962
42989	★	Plain	Double rack	20	76	1854	714	962



Type A Lift



Type B Lift



Type C Lift

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.

Manual Cake Filler & Replacement Parts Stainless steel

Item #	In Stock	Coating	Description	
10001	★	Plain	Manual Cake Filler, 4.73 liter capacity	(Right image)
10003	★	Plain	#3 Adjustment Pin, replacement part for #10001	
10004	★	Plain	#4 Handle, replacement part for #10001	
10005	★	Plain	#5 Nozzle, replacement part for #10001	
10006	★	Plain	#6 Piston Assembly, replacement part for #10001	
10007	★	Plain	#7 Split Roll Pin, replacement part for #10001	
10008	★	Plain	#8 Spring, replacement part for #10001	
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	
10012	★	Plain	#5B Nozzle Nut, replacement part for #10001	



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45505	25	47605	39	70817S	12	96150	32		
45515	25	47645	39	70821	11	96170	32		
45525	15	48002	43	70824	11	96190	32		
45575	15	48020	28, 38	71300	20, 35	96210	32		
45605	15	48025	38	71365	12	96230	32		
45635	23	48050	28, 38	71366	12	96250	32		
45642	23	48055	38	75010	29	96270	32		
45645	19	48105	39	75012	29	96290	32		



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84 Easton Road
Brantford, Ontario N3P 1J5
Tel: 226.400.4035
Fax: 226.400.4035
customerservice@cmbakeware.ca
cmbakeware.ca | [in](#) [f](#) [@](#)

