

Pizza Pans



Chicago Metallic offers a large selection of pizza pans to meet your pizza baking needs. From thin crust to deep dish and a wide range of specialty styles, we have the perfect pan to take your pizza production to the next level!

Variety of Materials

Choose from a range of pan materials, from heat-retaining aluminized steel to carbon steel for authentic Detroit Style, and hardcoat anodized aluminum for a crisp, dark crust.

Efficient & Appealing Shapes

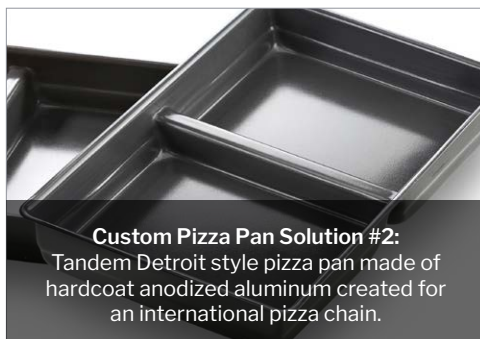
Pan shape impacts portioning, presentation, and space optimization. Rectangular pans maximize oven space, round pans offer classic flexibility, and square pans provide more crust edges with a unique look.

Convenient Coating Options





Glazed pans reduce the need for oil/grease, plain pans offer a budget-friendly choice, and pre-seasoned pans offer non-stick characteristics with the flexibility to use metal utensils.

Custom Pan Solutions

Need custom pan sizes, mould designs, or configurations? Chicago Metallic has designed and manufactured pans for some of the leading pizza and quick service restaurants around the globe. See below for examples of our solutions.



BUNDY BAKING SOLUTIONS:

-  Baking Pans
-  Pan Coatings
-  Release Agents & Applicators
-  Refurbishment Services

AMERICOAT® ePlus

AMERICOAT® ePlus silicone release coating is the industry's leading silicone coating technology used on all Chicago Metallic glazed and pre-seasoned pans. AMERICOAT ePlus features longer-lasting performance and reduces the need for oil usage up to 50%.

Pan Glo® Recoating Services

Your pans can be cleaned, recoated, and returned to your operation with like-new release characteristics. For more information, call 800.652.2151 or visit our website at panglo.com.



Made in USA with Global Materials

Continued on reverse.

Round Pizza Pans

All sizes listed below are stock sizes. Custom sizes available upon request, minimum quantities will apply.



Deep Dish

Available from 6" to 16"
1½" deep | Plain or Pre-Seasoned



EXACT STACK® Deep Dish

Available as 12" or 14"
2" deep | Plain or Pre-Seasoned



Straight Sidewall

Available from 5" to 16"
1" to 2½" deep | Plain



Thin Crust

Available from 10" to 16"
⅜" deep | Plain or Pre-Seasoned

Rectangular & Square Pizza Pans

All sizes listed below are stock sizes. Custom sizes available upon request, minimum quantities will apply.



Detroit Style

Available as 8½" x 10¼" or 10½" x 14¼"
2½" deep | Glazed



Tandem Detroit Style

Available as 9½" x 14⅞"
2⅜" deep | Plain or Pre-Seasoned



Flatbread

Available as 5" x 15"
½" deep | Pre-Seasoned



Grandma Style

Available from 5" to 17¾" square and rectangle
1" deep | Pre-Seasoned



Sheet

Available as eighth, quarter, half, or full-size
1" to 1½" deep | Plain or Pre-Seasoned



Roman Style

Available as 7⅞" x 23⅞" or 15¾" x 23⅞"
¾" deep | Pre-Seasoned



Sicilian Style

Available from 6" to 18" square and rectangle
1½" to 2" deep | Pre-Seasoned

Find your local Chicago Metallic sales representative at cmbakeware.com/local-rep for more information or to place an order.



EXPLORE OUR FULL SELECTION
OF PIZZA PANS

