

The Value of Custom Solutions

When reviewing your restaurant operation, you may not automatically recognize the value that a custom pan solution can provide. Having the right pan can increase throughput, decrease the use of oils or release agents, and even help prevent cross-contamination of foods. Below are a few examples of how looking beyond the “in-stock” options can save your operation time and money.

Using Silicone Mats for Baking? Try a non-stick coating instead.

The Challenge: The world’s largest sub sandwich chain used silicone baguette baking mats with a half-size sheet pan to bake their bread in-store. The silicone mats were prone to sticking and needed to be washed after every bake. In addition, because they take a long time to dry, stores had to keep a large supply of extra mats on hand. Finally, the silicone mat could not provide the desired crusty texture.

The Solution: Chicago Metallic designed an NSF-certified, 5-pocket, half-size, perforated baguette pan with DuraShield® coating. The custom pan was a great success:

- **Better Texture** - The new pan provided the crusty texture that sub sandwich customers crave.
- **Easier to Clean** - The non-stick properties of DuraShield® meant that nothing, including cheese, would stick to the pan; this eliminated the need to wash the pans after every bake; they are now wiped clean with a dry towel after each bake and then fully washed at the end of the day.
- **Stackable and Durable** - The pans are stackable and last approximately 5 years, up to 500% longer than the silicone mats which needed to be replaced every year or so.



Custom Sub Bun Pan

Reduce thaw time and waste with metal thawing trays.

The Challenge: The leading US chicken restaurant needed a quicker way to thaw their chicken and reduce waste. Franchisees were using a plastic container that was taking 4 days to properly thaw the chicken and also yielded a remarkable amount of chicken being scrapped.

The Solution: Chicago Metallic delivered an NSF-certified 16-gauge aluminum sheet pan that is receiving rave reviews:

- **Right-Sized** - The pan was specifically sized and designed to fit the chicken restaurant’s existing fixtures.
- **Stamp for Safety** - The pan was manufactured with a custom “raw chicken” only stamp to ensure food safety and improved work-flow.
- **Faster Thaws, Less Waste** - Due to the superior heat transfer properties of metal, the restaurant was able to decrease thawing time by over 400% and significantly reduce the amount of waste.
- **Superior Chicken** - The product thawed more evenly and provided an overall superior piece of chicken for preparation and cooking.



Chicken Thawing Pan

BUNDY BAKING SOLUTIONS:

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

8 things you need to know:

1. We do it all in house. Design, tooling, and manufacturing is all done in our USA facilities.
2. We can make pans out of aluminum, aluminized steel, anodized aluminum, and stainless steel.
3. We have a suite of proprietary coatings specifically formulated for baking.
4. We can manufacture pans of virtually any size and configuration.
5. Pans aren’t just for baking.
6. We have the ability to design and manufacture pans to meet NSF standards if needed.
7. Our sister company, Pan Glo®, can clean and recoat pans at a fraction of the cost of new pans.
8. We can work with distributors or directly with you to deliver pans when you need them.

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From Pizza to Pizza Pizza... and a Space-Saving Design!

The Challenge: A leading, fast-casual pizza chain known for hot and ready-to-go pizzas needed to increase throughput.

At the same time, they needed a new solution for their round pizza pans that would decrease the amount of storage space needed for proofing pizza dough.

The Solution: Chicago Metallic delivered dynamic, custom solutions that were a win-win!

- **Increased Throughput** - For the rectangular, ready-to-go pizzas, Chicago Metallic delivered a custom-designed, tandem pan that can bake two rectangular pizzas at the same time.
- **Saved Space with Stacks of Proof** - For the round pans, Chicago Metallic designed the EXACT STACK® Pizza Pan: these pans nest together so that dough can proof with one pan securely stacked on top of the other – no dividers or spacers are needed.
- **Improved Durability and Efficiency** - Both pans are constructed of BĀKALON® hardcoat, anodized aluminum, “pre-seasoned” with AMERICOAT® ePlus silicone-based glaze; applying this coating to pans eliminates the need for the seasoning process in the store and greatly reduces the amount of oil needed for release.

