



**Chicago Metallic**

Commercial & Foodservice Bakeware

A BUNNY BAKING SOLUTION

## Stock Catalog

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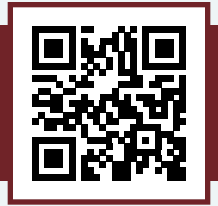
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Scan the QR codes throughout this catalog with your mobile device camera to learn more about Chicago Metallic products and services. Discover the benefits of our EXACT STACK® Pizza Pans—featured on page 29 of this catalog—or scan the QR code above.

# 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.



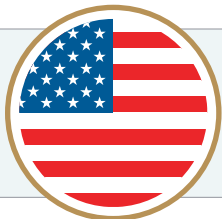
## Expertise

- **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**<sup>®</sup>  
Industrial Baking Pans & Coatings  
Brazil | Germany | Ireland | Romania  
Spain | UK | USA

 **Chicago Metallic**<sup>®</sup>  
Commercial & Foodservice Bakeware  
Canada | USA

 **DuraShield**<sup>®</sup>  
Non-Stick Coatings

 **Pan Glo**<sup>®</sup>  
Pan Cleaning & Recoating  
Canada | Colombia | Mexico  
UK | USA

 **Runex**<sup>®</sup>  
Baking Equipment & Coatings  
Norway | Sweden

 **Synova**<sup>®</sup>  
Release Agents

 **Turbel**<sup>®</sup>  
Baking Pans & Coatings

# 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	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® 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](http://panglo.com).

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



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# 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](https://useandcare.cmbakeware.com). Printed Use & Care cards are included in all factory shipments and are available upon request.



# Sheet Pans



## NSF StayFlat® Sheet Pan Aluminum

Item #	In Stock	Coating	Description	Weight Each (lb)	Overall Size (in)
45052	★	Plain	16 gauge, sanitary open bead, semi-curved rim, NSF-certified	1.1	9 <sup>5</sup> / <sub>16</sub> x 17 <sup>3</sup> / <sub>4</sub> x 1

4069X

### Full-Size Sheet Pan Identification Guide

Our item number stamping system allows for easy reordering of any of our 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
4069X	40690 / 40695	4069XS	StayFlat® 40694 / 40698
4080X	40800 / 40805	4080XS	StayFlat® 40804 / 40808
4469X	_____	4469XS	StayFlat® 44693 / 44694
4469X	44697 / 44691	4469XS	StayFlat® 44699 / 44690
4489X	44890 / 44895	4489XS	StayFlat® 44891 / 44896

## StayFlat® Sheet Pans Aluminum (unless otherwise noted)



Item #	In Stock	Coating	Description	Weight Each (lb)	Overall Size (in)
<b>Full-Size</b>					
30694	★	Plain	16 gauge, band in rim	4.0	17 <sup>13</sup> / <sub>16</sub> x 25 <sup>13</sup> / <sub>16</sub> x 1
40694	★	Plain	16 gauge, wire in rim	4.0	17 <sup>7</sup> / <sub>8</sub> x 25 <sup>13</sup> / <sub>16</sub> x 1
40698	★	Glazed	16 gauge, wire in rim	4.0	17 <sup>7</sup> / <sub>8</sub> x 25 <sup>13</sup> / <sub>16</sub> x 1
40804	★	Plain	18 gauge, wire in rim	3.8	17 <sup>7</sup> / <sub>8</sub> x 25 <sup>13</sup> / <sub>16</sub> x 1
40808	★	Glazed	18 gauge, wire in rim	3.8	17 <sup>7</sup> / <sub>8</sub> x 25 <sup>13</sup> / <sub>16</sub> x 1
44699	★	Plain	16 gauge, .081" diameter bottom perforation, wire in rim	3.5	17 <sup>7</sup> / <sub>8</sub> x 25 <sup>13</sup> / <sub>16</sub> x 1
44690	★	Glazed	16 gauge, .081" diameter bottom perforation, wire in rim	3.5	17 <sup>7</sup> / <sub>8</sub> x 25 <sup>13</sup> / <sub>16</sub> x 1
44891	★	Plain	18 gauge, .125" diameter bottom perforation, wire in rim	2.9	17 <sup>7</sup> / <sub>8</sub> x 25 <sup>13</sup> / <sub>16</sub> x 1
44896	★	Glazed	18 gauge, .125" diameter bottom perforation, wire in rim	2.9	17 <sup>7</sup> / <sub>8</sub> x 25 <sup>13</sup> / <sub>16</sub> x 1
44693	★	Plain	16 gauge hardcoat anodized aluminum, aluminum wire in rim, BAKALON	3.4	17 <sup>7</sup> / <sub>8</sub> x 25 <sup>13</sup> / <sub>16</sub> x 1 <sup>1</sup> / <sub>16</sub>
44694	★	Pre-Seasoned	16 gauge hardcoat anodized aluminum, aluminum wire in rim, BAKALON	3.4	17 <sup>7</sup> / <sub>8</sub> x 25 <sup>13</sup> / <sub>16</sub> x 1 <sup>1</sup> / <sub>16</sub>
<b>Half-Size</b>					
30850	★	Plain	18 gauge, band in rim	1.9	12 <sup>13</sup> / <sub>16</sub> x 17 <sup>13</sup> / <sub>16</sub> x 1

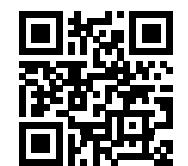
## StayFlat® Sheet Pans

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.

As part of our commitment to continuous improvement, throughout 2017 we upgraded several of our standard sheet pans to the StayFlat® design. (StayFlat® U.S. Patent No. 9,737,171)



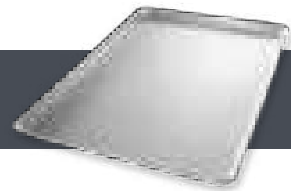
**DISCOVER  
THE BENEFITS**



Old #	StayFlat® #	Old #	StayFlat® #	Old #	StayFlat® #
40690	40694	40805	40808	44890	44891
40695	40698	44697	44699	44895	44896
40800	40804	44691	44690	—	—



# Sheet Pans



## Standard Sheet Pans Aluminum (unless otherwise noted)

Item #	In Stock	Coating	Description	Weight Each (lb)	Overall Size (in)
<b>Full-Size</b>					
40600	★	Plain	12 gauge, sanitary open bead, semi-curved rim	4.3	17 <sup>13</sup> / <sub>16</sub> x 25 <sup>13</sup> / <sub>16</sub> x 1 <sup>15</sup> / <sub>16</sub>
40605	★	Glazed	12 gauge, sanitary open bead, semi-curved rim	4.3	17 <sup>13</sup> / <sub>16</sub> x 25 <sup>13</sup> / <sub>16</sub> x 1 <sup>15</sup> / <sub>16</sub>
41031	★	Glazed	22 gauge aluminized steel, band in rim	7.2	17 <sup>3</sup> / <sub>4</sub> x 25 <sup>3</sup> / <sub>4</sub> x 1
41555	★	Glazed	22 gauge aluminized steel, wire in rim	5.6	17 <sup>11</sup> / <sub>16</sub> x 25 <sup>11</sup> / <sub>16</sub> x 1 <sup>3</sup> / <sub>32</sub>
40700	★	Plain	.036" stainless steel (304), sanitary open bead, semi-curved rim	5.4	17 <sup>7</sup> / <sub>8</sub> x 25 <sup>7</sup> / <sub>8</sub> x 1
<b>Three-Quarter-Size</b>					
41500	★	Plain	18 gauge, wire in rim	2.6	15 <sup>13</sup> / <sub>16</sub> x 21 <sup>13</sup> / <sub>16</sub> x 1
41505	★	Glazed	18 gauge, wire in rim	2.6	15 <sup>13</sup> / <sub>16</sub> x 21 <sup>13</sup> / <sub>16</sub> x 1
10317	★	Glazed	22 gauge aluminized steel, wire in rim	4.5	15 <sup>13</sup> / <sub>16</sub> x 21 <sup>13</sup> / <sub>16</sub> x 1
<b>Half-Size</b>					
40850	★	Plain	18 gauge, wire in rim	2.1	12 <sup>7</sup> / <sub>8</sub> x 17 <sup>3</sup> / <sub>4</sub> x 3 <sup>1</sup> / <sub>32</sub>
40855	★	Glazed	18 gauge, wire in rim	2.1	12 <sup>7</sup> / <sub>8</sub> x 17 <sup>3</sup> / <sub>4</sub> x 3 <sup>1</sup> / <sub>32</sub>
40950	★	Plain	14 gauge, sanitary open bead, semi-curved rim	1.7	12 <sup>7</sup> / <sub>8</sub> x 17 <sup>3</sup> / <sub>4</sub> x 1
40955	★	Glazed	14 gauge, sanitary open bead, semi-curved rim	1.7	12 <sup>7</sup> / <sub>8</sub> x 17 <sup>3</sup> / <sub>4</sub> x 1
40952	★	Plain	14 gauge hardcoat anodized aluminum, open/semi-curved rim, BAKALON	1.7	12 <sup>7</sup> / <sub>8</sub> x 17 <sup>3</sup> / <sub>4</sub> x 1
40954	★	Pre-Seasoned	14 gauge hardcoat anodized aluminum, open/semi-curved rim, BAKALON	1.7	12 <sup>7</sup> / <sub>8</sub> x 17 <sup>3</sup> / <sub>4</sub> x 1
<b>Quarter-Size</b>					
40450	★	Plain	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>
40455	★	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	★	Plain	16 gauge hardcoat anodized aluminum, curled rim, no wire, BAKALON	0.8	9 <sup>1</sup> / <sub>2</sub> x 13 x 1 <sup>1</sup> / <sub>16</sub>
40454	★	Pre-Seasoned	16 gauge hardcoat anodized aluminum, curled rim, no wire, BAKALON	0.8	9 <sup>1</sup> / <sub>2</sub> x 13 x 1 <sup>1</sup> / <sub>16</sub>
<b>Eighth-Size</b>					
41800	★	Plain	16 gauge, curled rim, no wire	0.4	6 <sup>7</sup> / <sub>16</sub> x 9 <sup>7</sup> / <sub>16</sub> x 1 <sup>1</sup> / <sub>32</sub>
41805	★	Glazed	16 gauge, curled rim, no wire	0.4	6 <sup>7</sup> / <sub>16</sub> x 9 <sup>7</sup> / <sub>16</sub> x 1 <sup>1</sup> / <sub>32</sub>
41852	★	Plain	16 gauge hardcoat anodized aluminum, curled rim, no wire, BAKALON	0.4	6 <sup>7</sup> / <sub>16</sub> x 9 <sup>7</sup> / <sub>16</sub> x 1 <sup>1</sup> / <sub>32</sub>
41854	★	Pre-Seasoned	16 gauge hardcoat anodized aluminum, curled rim, no wire, BAKALON	0.4	6 <sup>7</sup> / <sub>16</sub> x 9 <sup>7</sup> / <sub>16</sub> x 1 <sup>1</sup> / <sub>32</sub>

## Sheet Pan Size Reference



Full-Size Sheet Pan

Three-Quarter-Size Sheet Pan

Half-Size Sheet Pan

Quarter-Size Sheet Pan

Eighth-Size Sheet Pan

## Display Pans Anodized aluminum

Item #	In Stock	Coating	Description	Weight Each (lb)	Overall Size (in)
<b>Full-Size</b>					
40912	★	Plain	16 gauge, non-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>
40910	★	Copper	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>
40915	★	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	★	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>
<b>Half-Long</b>					
40922	★	Plain	16 gauge, non-textured, semi-closed rim, no wire	1.3	8 <sup>23</sup> / <sub>32</sub> x 25 <sup>15</sup> / <sub>32</sub> x 1 <sup>5</sup> / <sub>16</sub>
40920	★	Copper	16 gauge, textured, semi-closed rim, no wire	1.3	8 <sup>23</sup> / <sub>32</sub> x 25 <sup>15</sup> / <sub>32</sub> x 1 <sup>5</sup> / <sub>16</sub>
40925	★	Gold	16 gauge, textured, semi-closed rim, no wire	1.3	8 <sup>23</sup> / <sub>32</sub> x 25 <sup>15</sup> / <sub>32</sub> x 1 <sup>5</sup> / <sub>16</sub>
40927	★	Silver	16 gauge, textured, semi-closed rim, no wire	1.3	8 <sup>23</sup> / <sub>32</sub> x 25 <sup>15</sup> / <sub>32</sub> x 1 <sup>5</sup> / <sub>16</sub>
<b>Half-Size</b>					
40930	★	Copper	16 gauge, textured, semi-closed rim, no wire	1.2	11 <sup>15</sup> / <sub>16</sub> x 17 <sup>15</sup> / <sub>16</sub> x 1 <sup>3</sup> / <sub>16</sub>
40935	★	Gold	16 gauge, textured, semi-closed rim, no wire	1.2	11 <sup>15</sup> / <sub>16</sub> x 17 <sup>15</sup> / <sub>16</sub> x 1 <sup>3</sup> / <sub>16</sub>
<b>Quarter-Size</b>					
40940	★	Copper	16 gauge, textured, semi-closed rim, no wire	0.8	9 <sup>7</sup> / <sub>16</sub> x 12 <sup>15</sup> / <sub>16</sub> x 1 <sup>3</sup> / <sub>16</sub>
40945	★	Gold	16 gauge, textured, semi-closed rim, no wire	0.8	9 <sup>7</sup> / <sub>16</sub> x 12 <sup>15</sup> / <sub>16</sub> x 1 <sup>3</sup> / <sub>16</sub>
40947	★	Silver	16 gauge, textured, semi-closed rim, no wire	0.8	9 <sup>7</sup> / <sub>16</sub> x 12 <sup>15</sup> / <sub>16</sub> x 1 <sup>3</sup> / <sub>16</sub>



## 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.





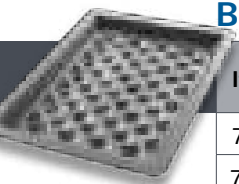
# Sheet Pans

## Perforated Baking Sheets/Bagel Screens Aluminum



Item #	In Stock	Coating	Description	Weight Each (lb)	Overall Size (in)
<b>Full-Size (Swedish Style, Unperforated Margins)</b>					
44850	★	Glazed	12 gauge, hemmed sides, .081" diameter bottom perforation	3.0	17 <sup>13</sup> / <sub>16</sub> x 25 <sup>13</sup> / <sub>16</sub> x 2 <sup>1</sup> / <sub>32</sub>
45135	★	Glazed	14 gauge, embossed side ribs, .094" diameter bottom perforation	2.3	18 x 25 <sup>15</sup> / <sub>16</sub> x 5 <sup>5</sup> / <sub>16</sub>
<b>Full-Size (Cookie Sheet Style, Unperforated Margins with Seamless Corners)</b>					
44801	★	Plain	16 gauge, .081" diameter bottom perforation, wire in rim	3.9	17 <sup>13</sup> / <sub>16</sub> x 25 <sup>13</sup> / <sub>16</sub> x 3 <sup>3</sup> / <sub>16</sub>
44800	★	Glazed	16 gauge, .081" diameter bottom perforation, wire in rim	3.9	17 <sup>13</sup> / <sub>16</sub> x 25 <sup>13</sup> / <sub>16</sub> x 3 <sup>3</sup> / <sub>16</sub>
<b>Full-Size (StayFlat™)</b>					
44699	★	Plain	16 gauge, .081" diameter bottom perforation, wire in rim	3.5	17 <sup>7</sup> / <sub>8</sub> x 25 <sup>13</sup> / <sub>16</sub> x 1
44690	★	Glazed	16 gauge, .081" diameter bottom perforation, wire in rim	3.5	17 <sup>7</sup> / <sub>8</sub> x 25 <sup>13</sup> / <sub>16</sub> x 1
44891	★	Plain	18 gauge, .125" diameter bottom perforation, wire in rim	2.9	17 <sup>7</sup> / <sub>8</sub> x 25 <sup>13</sup> / <sub>16</sub> x 1
44896	★	Glazed	18 gauge, .125" diameter bottom perforation, wire in rim	2.9	17 <sup>7</sup> / <sub>8</sub> x 25 <sup>13</sup> / <sub>16</sub> x 1
<b>Full-Size</b>					
44792	★	Glazed	16 gauge, .094" square perforation all over, stainless steel wire in rim	2.7	17 <sup>13</sup> / <sub>16</sub> x 25 <sup>13</sup> / <sub>16</sub> x 1 <sup>3</sup> / <sub>32</sub>
<b>Three-Quarter-Size</b>					
10248	★	Glazed	16 gauge, .094" square perforation all over, wire in rim	2.0	15 <sup>13</sup> / <sub>16</sub> x 21 <sup>13</sup> / <sub>16</sub> x 1
<b>Half-Size</b>					
40846	★	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	★	Plain	18 gauge, .081" diameter bottom perforation, wire in rim	1.9	12 <sup>7</sup> / <sub>8</sub> x 17 <sup>13</sup> / <sub>16</sub> x 3 <sup>1</sup> / <sub>32</sub>
40851	★	Glazed	18 gauge, .081" diameter bottom perforation, wire in rim	1.9	12 <sup>7</sup> / <sub>8</sub> x 17 <sup>13</sup> / <sub>16</sub> x 3 <sup>1</sup> / <sub>32</sub>

## BĀKALON Diamond Grill Pan Hardcoat anodized aluminum



Item #	In Stock	Coating	Description	Weight Each (lb)	Overall Size (in)
70821	★	Plain	12 gauge, textured	0.8	8 <sup>5</sup> / <sub>16</sub> x 11 <sup>9</sup> / <sub>16</sub> x 1 <sup>3</sup> / <sub>16</sub>
70824	★	Pre-Seasoned	12 gauge, textured	0.8	8 <sup>5</sup> / <sub>16</sub> x 11 <sup>9</sup> / <sub>16</sub> x 1 <sup>3</sup> / <sub>16</sub>



## Perforated Baking Sheets/Bagel Screens

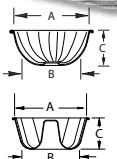
Sheet pans with perforated bottoms allow for maximized air flow during the baking process and are a great choice for operations using convection-style ovens. All-over perforated sheet pans provide an even greater air flow, with the most even bake and consistent results in less time! Using perforated sheet pans also means that your products will have the perfect crispy, desired texture. Use for baking items such as french fries, tater tots, chicken fingers, pizza, bagels, and much more!

# Cupcake & Muffin Pans



## Mini-Fluted Cake Pan & Mini-Fluted Tube Cake Pan Aluminized steel

Item #	In Stock	Coating	Description	Arrangement	Vol. (oz)*	Mould Dimensions (in)			Centers (in)		Weight Each (lb)	Overall Size (in)
						Top (A)	Btm. Out. (B)	Depth (C)	L	W		
26200	★	Glazed	26 gauge cups, 22 gauge panel, curled rim	4 rows of 3	3.0	2 <sup>3</sup> / <sub>4</sub>	2 <sup>5</sup> / <sub>8</sub>	1 <sup>1</sup> / <sub>4</sub>	3 <sup>5</sup> / <sub>16</sub>	3 <sup>5</sup> / <sub>16</sub>	2.2	11 <sup>1</sup> / <sub>8</sub> x 15 <sup>3</sup> / <sub>4</sub>
43055	★	Glazed	22 gauge, wire in rim with tube	3 rows of 5	7.5	3 <sup>15</sup> / <sub>16</sub>	3	1 <sup>11</sup> / <sub>16</sub>	4 <sup>5</sup> / <sub>8</sub>	4 <sup>7</sup> / <sub>8</sub>	9.6	17 <sup>7</sup> / <sub>8</sub> x 25 <sup>7</sup> / <sub>8</sub>

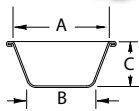


\*Volume (Vol.) indicates liquid volume of mould when filled to brim. Use 60-70% to estimate actual batter weight.



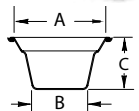
# Cupcake & Muffin Pans

## Mini-Muffin Pans Aluminized steel



Item #	In Stock	Coating	Description	Arrangement	Vol. (oz)*	Mould Dimensions (in)			Centers (in)		Weight Each (lb)	Overall Size (in)
						Top (A)	Btm. Out. (B)	Depth (C)	L	W		
45195	★	Glazed	22 gauge, square corners, wire in rim	5 rows of 6	1.1	1 <sup>7</sup> / <sub>8</sub>	1 <sup>1</sup> / <sub>4</sub>	7 <sup>7</sup> / <sub>8</sub>	2 <sup>3</sup> / <sub>4</sub>	2 <sup>1</sup> / <sub>4</sub>	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	1 <sup>7</sup> / <sub>8</sub>	1 <sup>1</sup> / <sub>4</sub>	7 <sup>7</sup> / <sub>8</sub>	2 <sup>3</sup> / <sub>4</sub>	2 <sup>1</sup> / <sub>4</sub>	8.5	17 <sup>7</sup> / <sub>8</sub> x 25 <sup>7</sup> / <sub>8</sub>
45245	★	Glazed	26 gauge, wire in rim	4 rows of 6	2.1	2 <sup>1</sup> / <sub>16</sub>	1 <sup>5</sup> / <sub>8</sub>	1 <sup>1</sup> / <sub>8</sub>	2 <sup>3</sup> / <sub>4</sub>	2 <sup>3</sup> / <sub>4</sub>	4.0	12 <sup>7</sup> / <sub>8</sub> x 17 <sup>7</sup> / <sub>8</sub>
45255	★	Glazed	26 gauge, wire in rim	6 rows of 8	2.1	2 <sup>1</sup> / <sub>16</sub>	1 <sup>5</sup> / <sub>8</sub>	1 <sup>1</sup> / <sub>8</sub>	2 <sup>3</sup> / <sub>4</sub>	2 <sup>3</sup> / <sub>4</sub>	7.3	17 <sup>7</sup> / <sub>8</sub> x 25 <sup>7</sup> / <sub>8</sub>

## Mini-Crown Muffin Pans Aluminized steel



Item #	In Stock	Coating	Description	Arrangement	Vol. (oz)*	Mould Dimensions (in)			Centers (in)		Weight Each (lb)	Overall Size (in)
						Top (A)	Btm. Out. (B)	Depth (C)	L	W		
42754	★	Glazed	26 gauge, curled rim	3 rows of 4	3.0	2 <sup>3</sup> / <sub>4</sub>	1 <sup>5</sup> / <sub>8</sub>	1 <sup>1</sup> / <sub>8</sub>	3 <sup>5</sup> / <sub>16</sub>	3 <sup>5</sup> / <sub>16</sub>	2.0	10 <sup>5</sup> / <sub>8</sub> x 13 <sup>7</sup> / <sub>8</sub>
42755	★	Glazed	26 gauge, square corners, wire in rim	4 rows of 6	3.0	2 <sup>3</sup> / <sub>4</sub>	1 <sup>5</sup> / <sub>8</sub>	1 <sup>1</sup> / <sub>8</sub>	3 <sup>5</sup> / <sub>16</sub>	3 <sup>5</sup> / <sub>16</sub>	4.8	14 <sup>1</sup> / <sub>16</sub> x 20 <sup>11</sup> / <sub>16</sub>
42756	★	Glazed	26 gauge, wire in rim	5 rows of 7	3.0	2 <sup>3</sup> / <sub>4</sub>	1 <sup>5</sup> / <sub>8</sub>	1 <sup>1</sup> / <sub>8</sub>	3 <sup>5</sup> / <sub>16</sub>	3 <sup>5</sup> / <sub>16</sub>	6.5	17 <sup>7</sup> / <sub>8</sub> x 25 <sup>7</sup> / <sub>8</sub>










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

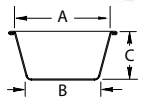
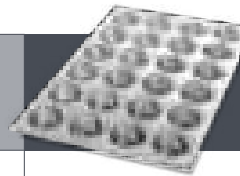


## Mini-Crown Muffin Pans

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. (oz)*	Mould Dimensions (in)			Centers (in)		Weight Each (lb)	Overall Size (in)
						Top (A)	Btm. Out. (B)	Depth (C)	L	W		
45125		Glazed	26 gauge cups, 22 gauge corrugated panel, curled rim	3 rows of 4	3.8	2 <sup>3</sup> / <sub>4</sub>	2 <sup>1</sup> / <sub>16</sub>	1 <sup>3</sup> / <sub>8</sub>	3 <sup>5</sup> / <sub>16</sub>	3 <sup>5</sup> / <sub>16</sub>	2.3	11 <sup>1</sup> / <sub>8</sub> x 15 <sup>3</sup> / <sub>4</sub>
45225		Glazed	26 gauge, wire in rim	3 rows of 4	3.8	2 <sup>3</sup> / <sub>4</sub>	2 <sup>1</sup> / <sub>16</sub>	1 <sup>3</sup> / <sub>8</sub>	4	4	3.8	12 <sup>7</sup> / <sub>8</sub> x 17 <sup>7</sup> / <sub>8</sub>
45525		Glazed	26 gauge, square corners, wire in rim	4 rows of 6	3.8	2 <sup>3</sup> / <sub>4</sub>	2 <sup>1</sup> / <sub>16</sub>	1 <sup>3</sup> / <sub>8</sub>	3 <sup>5</sup> / <sub>16</sub>	3 <sup>5</sup> / <sub>16</sub>	5.2	14 <sup>1</sup> / <sub>16</sub> x 20 <sup>11</sup> / <sub>16</sub>
45575		Glazed	26 gauge, wire in rim	5 rows of 7	3.8	2 <sup>3</sup> / <sub>4</sub>	2 <sup>1</sup> / <sub>16</sub>	1 <sup>3</sup> / <sub>8</sub>	3 <sup>5</sup> / <sub>16</sub>	3 <sup>5</sup> / <sub>16</sub>	7.3	17 <sup>7</sup> / <sub>8</sub> x 25 <sup>7</sup> / <sub>8</sub>
45605		Glazed	26 gauge, wire in rim	4 rows of 6	3.8	2 <sup>3</sup> / <sub>4</sub>	2 <sup>1</sup> / <sub>16</sub>	1 <sup>3</sup> / <sub>8</sub>	4	4	6.5	17 <sup>7</sup> / <sub>8</sub> x 25 <sup>7</sup> / <sub>8</sub>
46120		Plain	20 gauge aluminum, square corners, wire in rim	3 rows of 4	3.8	2 <sup>3</sup> / <sub>4</sub>	2 <sup>1</sup> / <sub>16</sub>	1 <sup>3</sup> / <sub>8</sub>	3 <sup>5</sup> / <sub>16</sub>	3 <sup>5</sup> / <sub>16</sub>	2.0	10 <sup>3</sup> / <sub>4</sub> x 14 <sup>1</sup> / <sub>8</sub>
46125		Glazed	20 gauge aluminum, square corners, wire in rim	3 rows of 4	3.8	2 <sup>3</sup> / <sub>4</sub>	2 <sup>1</sup> / <sub>16</sub>	1 <sup>3</sup> / <sub>8</sub>	3 <sup>5</sup> / <sub>16</sub>	3 <sup>5</sup> / <sub>16</sub>	2.0	10 <sup>3</sup> / <sub>4</sub> x 14 <sup>1</sup> / <sub>8</sub>
46520		Plain	20 gauge aluminum, square corners, wire in rim	4 rows of 6	3.8	2 <sup>3</sup> / <sub>4</sub>	2 <sup>1</sup> / <sub>16</sub>	1 <sup>3</sup> / <sub>8</sub>	3 <sup>5</sup> / <sub>16</sub>	3 <sup>5</sup> / <sub>16</sub>	3.5	14 <sup>1</sup> / <sub>8</sub> x 20 <sup>3</sup> / <sub>4</sub>
46525		Glazed	20 gauge aluminum, square corners, wire in rim	4 rows of 6	3.8	2 <sup>3</sup> / <sub>4</sub>	2 <sup>1</sup> / <sub>16</sub>	1 <sup>3</sup> / <sub>8</sub>	3 <sup>5</sup> / <sub>16</sub>	3 <sup>5</sup> / <sub>16</sub>	3.5	14 <sup>1</sup> / <sub>8</sub> x 20 <sup>3</sup> / <sub>4</sub>



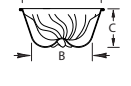
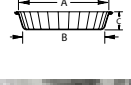
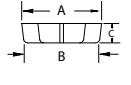
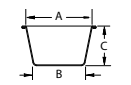
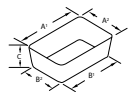
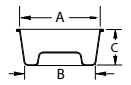
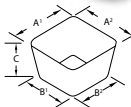
\*Volume (Vol.) indicates liquid volume of mould when filled to brim. Use 60-70% to estimate actual batter weight.





# Cupcake & Muffin Pans

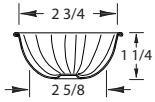
## Specialty Dessert Pans Aluminized steel (unless otherwise noted)



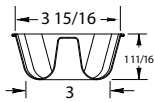
Item #	In Stock	Coating	Description	Arrangement	Vol. (oz)*	Mould Dimensions (in)			Centers (in)		Weight Each (lb)	Overall Size (in)
						Top (A1,2)	Btm. Out. (B1,2)	Depth (C)	L	W		
<b>Brownie Bite (pans do not nest)</b>												
25300	★	Glazed	26 gauge cups, 22 gauge panel, curled rim	5 rows of 4	1.8	1 <sup>21</sup> / <sub>32</sub> x 1 <sup>21</sup> / <sub>32</sub>	1 <sup>9</sup> / <sub>16</sub> x 1 <sup>9</sup> / <sub>16</sub>	1 <sup>9</sup> / <sub>32</sub>	2 <sup>3</sup> / <sub>8</sub>	2 <sup>11</sup> / <sub>16</sub>	3.0	11 <sup>1</sup> / <sub>8</sub> x 15 <sup>3</sup> / <sub>4</sub>
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>	1 <sup>9</sup> / <sub>16</sub> x 1 <sup>9</sup> / <sub>16</sub>	1 <sup>9</sup> / <sub>32</sub>	2 <sup>3</sup> / <sub>8</sub>	2 <sup>11</sup> / <sub>16</sub>	7.4	17 <sup>7</sup> / <sub>8</sub> x 25 <sup>7</sup> / <sub>8</sub>
<b>Mary Ann/Strawberry Shortcake</b>												
43385	★	Glazed	26 gauge, wire in rim, indent size - 2" x 1 <sup>1</sup> / <sub>2</sub> " deep	3 rows of 4	6.0	3 <sup>3</sup> / <sub>8</sub>	3	1 <sup>1</sup> / <sub>2</sub>	4	3 <sup>15</sup> / <sub>16</sub>	4.1	12 <sup>7</sup> / <sub>8</sub> x 17 <sup>7</sup> / <sub>8</sub>
43395	★	Glazed	26 gauge, wire in rim, indent size - 2" x 1 <sup>1</sup> / <sub>2</sub> " deep	4 rows of 6	6.0	3 <sup>3</sup> / <sub>8</sub>	3	1 <sup>1</sup> / <sub>2</sub>	3 <sup>13</sup> / <sub>16</sub>	3 <sup>13</sup> / <sub>16</sub>	7.5	17 <sup>7</sup> / <sub>8</sub> x 25 <sup>7</sup> / <sub>8</sub>
<b>Mini-Loaf</b>												
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>	3 <sup>3</sup> / <sub>8</sub> x 2	1 <sup>1</sup> / <sub>4</sub>	3 <sup>3</sup> / <sub>8</sub>	4 <sup>1</sup> / <sub>2</sub>	2.0	11 <sup>1</sup> / <sub>8</sub> x 15 <sup>3</sup> / <sub>4</sub>
45755	★	Glazed	26 gauge, square corners, wire in rim	2 rows of 6	6.4	3 <sup>7</sup> / <sub>8</sub> x 2 <sup>1</sup> / <sub>2</sub>	3 <sup>1</sup> / <sub>2</sub> x 2 <sup>1</sup> / <sub>8</sub>	1 <sup>5</sup> / <sub>16</sub>	3 <sup>3</sup> / <sub>8</sub>	4 <sup>1</sup> / <sub>2</sub>	3.8	9 <sup>7</sup> / <sub>8</sub> x 19 <sup>1</sup> / <sub>2</sub>
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> / <sub>2</sub> x 2 <sup>1</sup> / <sub>8</sub>	1 <sup>5</sup> / <sub>16</sub>	3 <sup>3</sup> / <sub>8</sub>	4 <sup>1</sup> / <sub>2</sub>	7.8	18 <sup>7</sup> / <sub>8</sub> x 25 <sup>7</sup> / <sub>8</sub>
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>	3 <sup>1</sup> / <sub>2</sub> x 2 <sup>1</sup> / <sub>8</sub>	1 <sup>5</sup> / <sub>16</sub>	3 <sup>3</sup> / <sub>8</sub>	4 <sup>1</sup> / <sub>4</sub>	7.9	17 <sup>7</sup> / <sub>8</sub> x 25 <sup>7</sup> / <sub>8</sub>
<b>Square Muffin</b>												
46605	★	Glazed	20 gauge aluminum, square corners, wire in rim	4 rows of 6	4.4	2 <sup>5</sup> / <sub>8</sub> x 2 <sup>5</sup> / <sub>8</sub>	2 x 2	1 <sup>9</sup> / <sub>16</sub>	3 <sup>3</sup> / <sub>8</sub>	3 <sup>3</sup> / <sub>4</sub>	3.8	14 <sup>1</sup> / <sub>8</sub> x 20 <sup>3</sup> / <sub>4</sub>
<b>Mini-Star</b>												
43045	★	Glazed	22 gauge, square corners, wire in rim	3 rows of 4	6.0	4 <sup>1</sup> / <sub>2</sub>	4 <sup>3</sup> / <sub>32</sub>	1	5 <sup>1</sup> / <sub>2</sub>	5	8.4	17 <sup>7</sup> / <sub>8</sub> x 25 <sup>7</sup> / <sub>8</sub>
<b>Fluted Tart</b>												
25500	★	Glazed	26 gauge cups, 22 gauge panel, curled rim	3 rows of 2	7.2	4 <sup>9</sup> / <sub>16</sub>	4 <sup>1</sup> / <sub>16</sub>	7 <sup>7</sup> / <sub>8</sub>	5	5 <sup>3</sup> / <sub>8</sub>	2.0	11 <sup>1</sup> / <sub>8</sub> x 15 <sup>3</sup> / <sub>4</sub>
<b>Mini-Swirl Cake</b>												
26300	★	Glazed	26 gauge cups, 22 gauge panel, curled rim	3 rows of 2	6.1	3 <sup>11</sup> / <sub>16</sub>	2 <sup>1</sup> / <sub>2</sub>	1 <sup>25</sup> / <sub>32</sub>	4 <sup>1</sup> / <sub>4</sub>	4 <sup>1</sup> / <sub>4</sub>	2.2	11 <sup>1</sup> / <sub>8</sub> x 15 <sup>3</sup> / <sub>4</sub>

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

## Mini-Fluted Cake & Mini-Fluted Tube Cake Pans



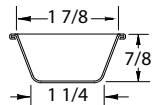
Item # 26200 (C)  
Mini-Fluted Cake



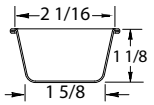
Item # 43055 (C)  
Mini-Fluted Tube Cake



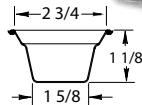
## Mini-Muffin, Mini-Crown Muffin & Cupcake Pans



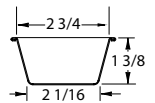
Item # 45195, 45295 (B)  
Mini-Muffin



Item # 45245, 45255 (A)  
Mini-Muffin

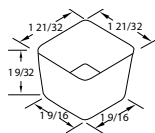


Item # 42754, 42755, 42756 (B)  
Mini-Crown Muffin

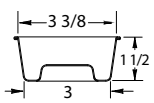


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Cupcake

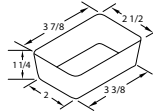
## Specialty Dessert Pans



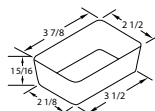
Item # 25300, 42865 (C)  
Brownie Bite



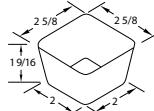
Item # 43385, 43395 (C)  
Mary Ann/Strawberry Shortcake



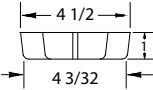
Item # 25100 (C)  
Mini-Loaf



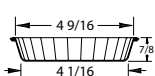
Item # 45755, 45725, 45727 (C)  
Mini-Loaf



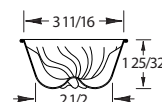
Item # 46605 (A)  
Square Muffin



Item # 43045 (C)  
Mini-Star



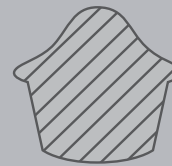
Item # 25500 (C)  
Fluted Tart



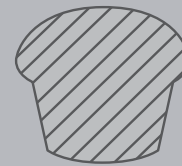
Item # 26300 (C)  
Mini-Swirl Cake



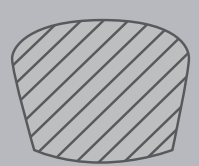
## Cupcake & Muffin Pan Mould Profiles



(A)  
Bell-Shaped  
Crown



(B)  
Large Rounded  
Crown



(C)  
Cake  
Top

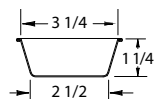
Most Chicago Metallic cupcake and muffin pans produce a bell-shaped crown. Other moulds produce a rounded crown or a flatter, cake-like top. Each mould profile is marked with an (A), (B), or (C) to indicate its typical crown shape.

*Please note that all dimensions are in inches.*

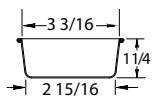


# Cupcake & Muffin Pans

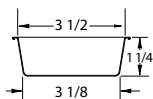
## Oversized Muffin Pans



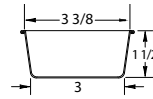
Item # 43645, 45645 (A)  
Large Muffin



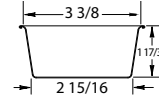
Item # 43215, 45265 (A)  
Texas Muffin



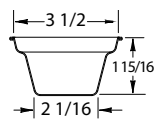
Item # 43515, 44515 (A)  
Jumbo Muffin



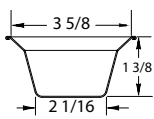
Item # 43375, 45285 (A)  
Jumbo Muffin



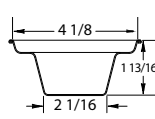
Item # 45445 (A)  
Jumbo Muffin



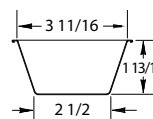
Item # 43555, 44555 (B)  
Large Crown Muffin



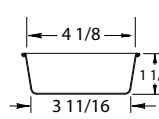
Item # 43025, 43026 (B)  
Large Crown Muffin



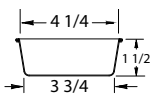
Item # 45435 (B)  
Large Crown Muffin



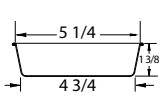
Item # 26500, 43695,  
44705, 47005 (B)  
Pecan Roll/Large Muffin



Item # 43037 (C)  
Mini-Cake



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



Item # 45355 (C)  
Mini-Cake

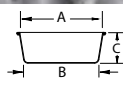
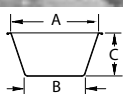
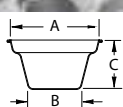
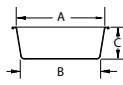
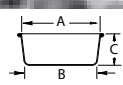
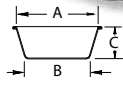


## Large-Radius Corners

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.

# Oversized Muffin Pans Aluminized steel

Item #	In Stock	Coating	Description	Arrangement	Vol. (oz)*	Mould Dimensions (in)			Centers (in)		Weight Each (lb)	Overall Size (in)
						Top (A)	Btm. Out. (B)	Depth (C)	L	W		
<b>Large Muffin</b>												
43645	★	Glazed	26 gauge, wire in rim	3 rows of 4	5.0	3¼	2½	1¼	3⅝	3⅝	3.8	12⅞ x 17⅞
45645	★	Glazed	26 gauge, wire in rim	4 rows of 6	5.0	3¼	2½	1¼	3⅝	3⅝	7.0	17⅞ x 25⅞
<b>Texas Muffin</b>												
43215	★	Glazed	26 gauge, wire in rim	3 rows of 4	5.6	3⅜	2 <sup>15</sup> / <sub>16</sub>	1¼	3⅝	3⅝	3.9	12⅞ x 17⅞
45265	★	Glazed	26 gauge, wire in rim	4 rows of 6	5.6	3⅜	2 <sup>15</sup> / <sub>16</sub>	1¼	3⅝	3⅝	7.2	17⅞ x 25⅞
<b>Jumbo Muffin</b>												
43515	★	Glazed	26 gauge, wire in rim	3 rows of 4	6.2	3½	3⅜	1¼	4⅞	4⅞	4.2	13½ x 17⅞
44515	★	Glazed	26 gauge, wire in rim	4 rows of 5	6.2	3½	3⅜	1¼	4⅞	4⅞	6.7	17⅞ x 25⅞
43375	★	Glazed	26 gauge, wire in rim	3 rows of 4	7.0	3⅝	3	1½	4	3 <sup>15</sup> / <sub>16</sub>	4.0	12⅞ x 17⅞
45285	★	Glazed	26 gauge, wire in rim	4 rows of 6	7.0	3⅝	3	1½	3⅞	4	7.5	17⅞ x 25⅞
45445	★	Glazed	26 gauge, wire in rim	4 rows of 6	7.0	3⅝	2 <sup>15</sup> / <sub>16</sub>	1 <sup>17</sup> / <sub>32</sub>	3 <sup>27</sup> / <sub>32</sub>	4	7.7	17⅞ x 25⅞
<b>Large Crown Muffin</b>												
43555	★	Glazed	26 gauge, wire in rim	3 rows of 4	7.3	3½	2 <sup>1</sup> / <sub>16</sub>	1 <sup>15</sup> / <sub>16</sub>	4⅞	4⅞	4.2	13½ x 17⅞
44555	★	Glazed	26 gauge, wire in rim	4 rows of 5	7.3	3½	2 <sup>1</sup> / <sub>16</sub>	1 <sup>15</sup> / <sub>16</sub>	4⅞	4⅞	6.8	17⅞ x 25⅞
43025	★	Glazed	22 gauge, square corners, wire in rim	3 rows of 4	7.3	3⅝	2 <sup>1</sup> / <sub>16</sub>	1 <sup>3</sup> / <sub>8</sub>	4	4	5.5	13½ x 17⅞
43026	★	Glazed	22 gauge, wire in rim	4 rows of 6	7.3	3⅝	2 <sup>1</sup> / <sub>16</sub>	1 <sup>3</sup> / <sub>8</sub>	4	4	9.8	17⅞ x 25⅞
45435	★	Glazed	22 gauge, wire in rim	3 rows of 5	7.5	4⅞	2 <sup>1</sup> / <sub>16</sub>	1 <sup>13</sup> / <sub>16</sub>	4 <sup>5</sup> / <sub>8</sub>	4 <sup>5</sup> / <sub>8</sub>	8.2	17⅞ x 25⅞
<b>Pecan Roll/Large Muffin</b>												
26500	★	Glazed	26 gauge cups, 22 gauge panel, curled rim	3 rows of 2	8.2	3 <sup>11</sup> / <sub>16</sub>	2½	1 <sup>13</sup> / <sub>16</sub>	4¼	4¼	2.2	11⅞ x 15¾
43695	★	Glazed	26 gauge, wire in rim	3 rows of 4	8.2	3 <sup>11</sup> / <sub>16</sub>	2½	1 <sup>13</sup> / <sub>16</sub>	4¼	4¼	4.2	13½ x 17⅞
44705	★	Glazed	26 gauge, wire in rim	4 rows of 5	8.2	3 <sup>11</sup> / <sub>16</sub>	2½	1 <sup>13</sup> / <sub>16</sub>	4¼	4¼	7.0	17⅞ x 25⅞
47005	★	Glazed	26 gauge, wire in rim	3 rows of 5	8.2	3 <sup>11</sup> / <sub>16</sub>	2½	1 <sup>13</sup> / <sub>16</sub>	4¼	4¼	6.5	17⅞ x 25⅞
<b>Mini-Cake</b>												
43037	★	Glazed	26 gauge, wire in rim	3 rows of 5	10.0	4⅞	3 <sup>11</sup> / <sub>16</sub>	1½	4 <sup>5</sup> / <sub>8</sub>	4 <sup>7</sup> / <sub>8</sub>	5.5	17⅞ x 25⅞
44305	★	Glazed	26 gauge, curled rim	2 rows of 3	10.5	4¼	3¾	1½	4 <sup>7</sup> / <sub>8</sub>	5 <sup>3</sup> / <sub>16</sub>	2.0	11⅞ x 15¾
44215	★	Glazed	26 gauge, square corners, wire in rim	3 rows of 4	10.5	4¼	3¾	1½	4 <sup>7</sup> / <sub>8</sub>	4 <sup>7</sup> / <sub>8</sub>	5.0	15½ x 20½
45305	★	Glazed	26 gauge, wire in rim	3 rows of 5	10.5	4¼	3¾	1½	4 <sup>21</sup> / <sub>32</sub>	4 <sup>7</sup> / <sub>8</sub>	6.7	17⅞ x 25⅞
45355	★	Glazed	26 gauge, square corners, wire in rim	3 rows of 4	16.5	5¼	4¾	1 <sup>3</sup> / <sub>8</sub>	5 <sup>5</sup> / <sub>8</sub>	5 <sup>11</sup> / <sub>16</sub>	7.0	18 x 25⅞



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

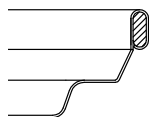
# Bun & Roll Pans



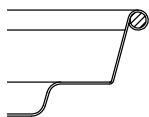
## Hamburger Bun Pans Aluminized steel

Item #	In Stock	Coating	Description	Arrangement	Mould Dimensions (in)			Weight Each (lb)	Overall Size (in)
					Top Inside	Btm. Out.	Depth		
<b>Individual Moulds</b>									
41002	★	Glazed	22 gauge, band in rim	3 rows of 5	4 $\frac{1}{8}$	3 $\frac{3}{4}$	$\frac{1}{2}$	8.3	17 $\frac{3}{4}$ x 25 $\frac{3}{4}$ x 1 $\frac{1}{2}$
41005	★	Glazed	22 gauge, band in rim	3 rows of 4	5	4 $\frac{3}{4}$	$\frac{1}{2}$	8.5	17 $\frac{3}{4}$ x 25 $\frac{3}{4}$ x 1 $\frac{1}{2}$
41006	★	Glazed	22 gauge, band in rim	2 rows of 3	4 $\frac{1}{8}$	3 $\frac{7}{8}$	1 $\frac{1}{8}$	5.3	12 x 17 $\frac{5}{8}$ x 2 $\frac{1}{8}$
42495*	★	Glazed	26 gauge, wire in rim	4 rows of 6	3 $\frac{3}{4}$	3 $\frac{1}{8}$	$\frac{3}{8}$	4.6	17 $\frac{3}{4}$ x 25 $\frac{3}{4}$ x 1 $\frac{1}{3}$
42425*	★	Glazed	26 gauge, wire in rim	3 rows of 5	4 $\frac{1}{8}$	3 $\frac{7}{8}$	$\frac{1}{2}$	4.5	17 $\frac{11}{16}$ x 25 $\frac{11}{16}$ x 1 $\frac{19}{32}$
42345	★	Glazed	26 gauge, wire in rim	4 rows of 6	4 $\frac{1}{4}$	3 $\frac{5}{8}$	$\frac{1}{2}$	6.8	19 $\frac{1}{2}$ x 28 $\frac{3}{4}$ x 1 $\frac{5}{8}$
<b>Cluster Moulds</b>									
42445*	★	Glazed	26 gauge, wire in rim	6 clusters of 4	3 $\frac{7}{8}$	3 $\frac{3}{8}$	$\frac{1}{2}$	4.5	17 $\frac{11}{16}$ x 25 $\frac{11}{16}$ x 1 $\frac{5}{8}$

\*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 (in)			Weight Each (lb)	Overall Size (in)
					Top Inside	Btm. Out.	Depth		
<b>Individual Moulds</b>									
42435*		Glazed	22 gauge, wire in rim	3 rows of 6	6 x 2 <sup>1</sup> / <sub>16</sub>	5 <sup>1</sup> / <sub>2</sub> x 1 <sup>1</sup> / <sub>16</sub>	1/2	4.5	17 <sup>11</sup> / <sub>16</sub> x 25 <sup>11</sup> / <sub>16</sub> x 1 <sup>5</sup> / <sub>8</sub>
42415		Glazed	22 gauge, wire in rim	4 rows of 6	6 x 2 <sup>1</sup> / <sub>16</sub>	5 <sup>1</sup> / <sub>2</sub> x 1 <sup>1</sup> / <sub>16</sub>	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>
<b>Cluster Moulds</b>									
42465		Glazed	22 gauge, band in rim	8 clusters of 4	5 <sup>5</sup> / <sub>8</sub> x 2 <sup>1</sup> / <sub>16</sub>	5 x 1 <sup>5</sup> / <sub>8</sub>	15/32	7.5	19 <sup>3</sup> / <sub>8</sub> x 25 <sup>3</sup> / <sub>4</sub> x 1 <sup>15</sup> / <sub>32</sub>

\*ePAN® Pans

## Hoagie Bun Pans Aluminized steel

Item #	In Stock	Coating	Description	Arrangement	Mould Dimensions (in)			Weight Each (lb)	Overall Size (in)
					Top Inside	Btm. Out.	Depth		
<b>Blunt Ends</b>									
41052		Glazed	22 gauge, band in rim	5 rows of 2	12 x 2 <sup>3</sup> / <sub>4</sub>	11 <sup>3</sup> / <sub>4</sub> x 2 <sup>7</sup> / <sub>16</sub>	3/8	7.9	17 <sup>3</sup> / <sub>4</sub> x 25 <sup>3</sup> / <sub>4</sub> x 1 <sup>3</sup> / <sub>8</sub>
41053		Glazed	22 gauge, band in rim	2 rows of 4	10 x 3	9 <sup>3</sup> / <sub>4</sub> x 2 <sup>3</sup> / <sub>4</sub>	1/2	7.9	17 <sup>3</sup> / <sub>4</sub> x 25 <sup>3</sup> / <sub>4</sub> x 1 <sup>1</sup> / <sub>2</sub>
<b>Round Ends</b>									
41055		Glazed	22 gauge, band in rim	6 rows of 2	7 <sup>7</sup> / <sub>8</sub> x 2 <sup>1</sup> / <sub>2</sub>	7 <sup>5</sup> / <sub>16</sub> x 2 <sup>1</sup> / <sub>8</sub>	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	7 <sup>3</sup> / <sub>32</sub> x 2	6 <sup>11</sup> / <sub>16</sub> x 1 <sup>11</sup> / <sub>16</sub>	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

Item #	In Stock	Coating	Description	Arrangement	Mould Dimensions (in)			Weight Each (lb)	Overall Size (in)
					Top In.	Bottom Outside	Depth		
40434		Glazed	22 gauge, band in rim	8 clusters of 12	1 <sup>3</sup> / <sub>8</sub>	1/8 concave bottom	1/8	7.1	17 <sup>5</sup> / <sub>8</sub> x 25 <sup>5</sup> / <sub>8</sub> x 1 <sup>1</sup> / <sub>8</sub>

## Square Ciabatta Roll Pan Aluminized steel

Item #	In Stock	Coating	Description	Arrangement	Mould Dimensions (in)			Weight Each (lb)	Overall Size (in)
					Top Inside	Btm. Out.	Depth		
46351		Glazed	22 gauge, band in rim	4 rows of 5	3 <sup>1</sup> / <sub>4</sub> x 3	3 <sup>7</sup> / <sub>64</sub> x 2 <sup>21</sup> / <sub>25</sub>	2 <sup>3</sup> / <sub>32</sub>	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® Bun Pans

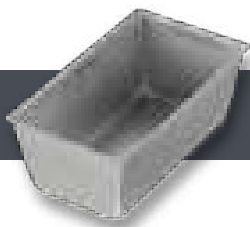
Chicago Metallic ePAN® Bun Pans are manufactured from high-tensile strength aluminized steel which produces a pan that is thinner and lighter, yet substantially stronger than traditional pans. Using less metal also means ePAN® Bun Pans heat faster and cool more quickly.



FIND OUT MORE



# Bread & Baguette Pans



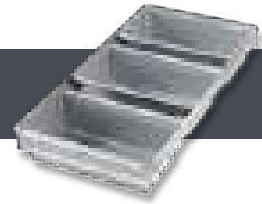
## Single Open Top Bread Pans Aluminized steel, folded construction (unless otherwise noted)

Item #	In Stock	Coating	Description	Individual Pan Size (in)			Weight Each (lb)	Loaf Weight Each (lb)
				Top Inside	Btm. Out.	Depth		
40411	★	Plain	26 gauge, seamless construction, curled rim	5 <sup>5</sup> / <sub>8</sub> x 3 <sup>1</sup> / <sub>8</sub>	5 x 2 <sup>1</sup> / <sub>2</sub>	2 <sup>3</sup> / <sub>16</sub>	0.3	3/8
40415	★	Glazed	26 gauge, seamless construction, curled rim	5 <sup>5</sup> / <sub>8</sub> x 3 <sup>1</sup> / <sub>8</sub>	5 x 2 <sup>1</sup> / <sub>2</sub>	2 <sup>3</sup> / <sub>16</sub>	0.3	3/8
45031	★	Glazed	26 gauge, seamless construction, wire in rim with notched corners	7 <sup>1</sup> / <sub>4</sub> x 3 <sup>5</sup> / <sub>8</sub>	6 <sup>3</sup> / <sub>4</sub> x 3	2 <sup>1</sup> / <sub>4</sub>	0.8	1/2
41065	★	Glazed	26 gauge, wire in rim	8 x 4	7 <sup>1</sup> / <sub>4</sub> x 3 <sup>1</sup> / <sub>4</sub>	2 <sup>1</sup> / <sub>2</sub>	0.9	3/4
40421	★	Plain	26 gauge, wire in rim	8 <sup>1</sup> / <sub>2</sub> x 4 <sup>1</sup> / <sub>2</sub>	7 <sup>5</sup> / <sub>8</sub> x 3 <sup>5</sup> / <sub>8</sub>	2 <sup>11</sup> / <sub>16</sub>	1.0	1.0
40425	★	Glazed	26 gauge, wire in rim	8 <sup>1</sup> / <sub>2</sub> x 4 <sup>1</sup> / <sub>2</sub>	7 <sup>5</sup> / <sub>8</sub> x 3 <sup>5</sup> / <sub>8</sub>	2 <sup>11</sup> / <sub>16</sub>	1.0	1.0
40561	★	Plain	26 gauge, wire in rim	9 x 4 <sup>1</sup> / <sub>2</sub>	8 <sup>1</sup> / <sub>4</sub> x 3 <sup>3</sup> / <sub>4</sub>	2 <sup>3</sup> / <sub>4</sub>	1.1	1.0
40565	★	Glazed	26 gauge, wire in rim	9 x 4 <sup>1</sup> / <sub>2</sub>	8 <sup>1</sup> / <sub>4</sub> x 3 <sup>3</sup> / <sub>4</sub>	2 <sup>3</sup> / <sub>4</sub>	1.1	1.0
10257	★	Glazed	26 gauge, wire in rim	9 <sup>1</sup> / <sub>2</sub> x 4 <sup>1</sup> / <sub>2</sub>	9 x 4	2 <sup>3</sup> / <sub>4</sub>	1.3	1.0
49110	★	Plain	26 gauge, wire in rim	10 x 5	9 <sup>3</sup> / <sub>8</sub> x 4 <sup>3</sup> / <sub>8</sub>	3	1.3	1.5
49115	★	Glazed	26 gauge, wire in rim	10 x 5	9 <sup>3</sup> / <sub>8</sub> x 4 <sup>3</sup> / <sub>8</sub>	3	1.3	1.5
40491	★	Plain	26 gauge, wire in rim	12 <sup>1</sup> / <sub>4</sub> x 4 <sup>1</sup> / <sub>2</sub>	11 <sup>1</sup> / <sub>2</sub> x 3 <sup>3</sup> / <sub>4</sub>	2 <sup>3</sup> / <sub>4</sub>	1.3	1.5
40495	★	Glazed	26 gauge, wire in rim	12 <sup>1</sup> / <sub>4</sub> x 4 <sup>1</sup> / <sub>2</sub>	11 <sup>1</sup> / <sub>2</sub> x 3 <sup>3</sup> / <sub>4</sub>	2 <sup>3</sup> / <sub>4</sub>	1.3	1.5
10291	★	Glazed	26 gauge, wire in rim	12 x 5	11 <sup>1</sup> / <sub>4</sub> x 4 <sup>1</sup> / <sub>4</sub>	3 <sup>1</sup> / <sub>2</sub>	1.9	1.5

### 3-Strap Open Top Bread Pans

Aluminized steel, folded construction, band over wire

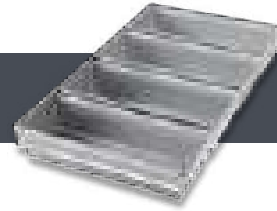
Item #	In Stock	Coating	Description	Individual Pan Size (in)			Weight Each (lb)	Overall Size (in)
				Top Inside	Btm. Out.	Depth		
44235	★	Glazed	26 gauge, wire in rim	8½ x 4½	7⅝ x 3⅝	2¾	4.7	9 <sup>7</sup> / <sub>32</sub> x 17 <sup>7</sup> / <sub>8</sub>
45635	★	Glazed	26 gauge, wire in rim	9 x 4½	8¼ x 3¾	2¾	4.8	9 <sup>23</sup> / <sub>32</sub> x 17 <sup>3</sup> / <sub>4</sub>



### 4-Strap Open Top Bread Pans

Aluminized steel, folded construction, band over wire (unless otherwise noted)

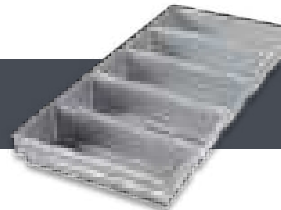
Item #	In Stock	Coating	Description	Individual Pan Size (in)			Weight Each (lb)	Overall Size (in)
				Top Inside	Btm. Out.	Depth		
44145	★	Glazed	26 gauge, seamless construction, strap under curled pan rims	5⅝ x 3⅝	5 x 2½	2 <sup>3</sup> / <sub>16</sub>	2.0	6 <sup>1</sup> / <sub>8</sub> x 18
44065	★	Glazed	26 gauge, wire in rim	8 x 4	7¼ x 3¼	2½	5.1	8¾ x 19¾
44245	★	Glazed	26 gauge, wire in rim	8½ x 4½	7⅝ x 3⅝	2¾	6.0	9 <sup>7</sup> / <sub>32</sub> x 21 <sup>7</sup> / <sub>8</sub>
44585	★	Glazed	26 gauge, wire in rim	8½ x 5¾	8 x 5	3	7.5	9 <sup>3</sup> / <sub>16</sub> x 26
10392	★	Glazed	26 gauge, wire in rim	9½ x 4½	9 x 4	2¾	6.8	10¼ x 21¾
10396	★	Glazed	26 gauge, wire in rim	10½ x 4½	10 x 4	3	8.0	11¼ x 21¾
45642	★	Glazed	26 gauge, wire in rim	9 x 4½	8¼ x 3¾	2¾	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	9⅜ x 4⅜	3	7.1	10 <sup>23</sup> / <sub>32</sub> x 23 <sup>3</sup> / <sub>8</sub>
49415	★	Glazed	26 gauge, wire in rim	10 x 5	9⅜ x 4⅜	3	7.3	10 <sup>23</sup> / <sub>32</sub> x 26
44765	★	Glazed	26 gauge, wire in rim	12 x 5	11¼ x 4¼	3½	9.0	12 <sup>11</sup> / <sub>16</sub> x 23 <sup>3</sup> / <sub>8</sub>
44945	★	Glazed	26 gauge, wire in rim	12¼ x 4½	11½ x 3¾	2¾	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

Item #	In Stock	Coating	Description	Individual Pan Size (in)			Weight Each (lb)	Overall Size (in)
				Top Inside	Btm. Out.	Depth		
44575	★	Glazed	26 gauge, wire in rim	7⅝ x 3⅝	6¾ x 3	2¼	6.1	8 <sup>5</sup> / <sub>32</sub> x 25¾
10424	★	Glazed	26 gauge, wire in rim	8 x 4	7¼ x 3¼	2½	6.9	8¾ x 25¾
44255	★	Glazed	26 gauge, wire in rim	8½ x 4½	7⅝ x 3⅝	2¾	7.1	9 <sup>7</sup> / <sub>32</sub> x 26
10428	★	Glazed	26 gauge, wire in rim	9½ x 4½	9 x 4	2¾	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	★	Glazed	26 gauge, wire in rim	9 x 4½	8¼ x 3¾	2¾	7.5	9 <sup>23</sup> / <sub>32</sub> x 26
44955	★	Glazed	26 gauge, wire in rim	12¼ x 4½	11½ x 3¾	2¾	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

Item #	In Stock	Coating	Description	Individual Pan Size (in)			Weight Each (lb)	Overall Size (in)
				Top Inside	Btm. Out.	Depth		
46925	★	Glazed	26 gauge, curled rim, large-radius corners	5⅝ x 3⅝	5⅝ x 2½	2¼	3.3	6 x 25 <sup>7</sup> / <sub>8</sub>
41465	★	Glazed	26 gauge, curled rim, small-radius corners	5⅝ x 3⅝	5 x 2½	2 <sup>3</sup> / <sub>16</sub>	3.0	6 <sup>1</sup> / <sub>16</sub> x 25 <sup>7</sup> / <sub>8</sub>



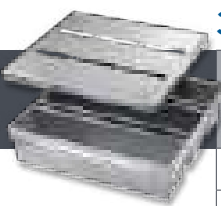


# Bread & Baguette Pans



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

Item #	In Stock	Coating	Description	Individual Pan Size (in)			Weight Each (lb)	Loaf Weight Each (lb)	Overall Size (in)
				Top Inside	Btm. Out.	Depth			
44615	★	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 <sup>14</sup> / <sub>25</sub> x 4 <sup>14</sup> / <sub>25</sub>
44660	★	Glazed	Individual sliding cover for #44615	—	—	—	0.6	—	14 <sup>9</sup> / <sub>16</sub> x 4 <sup>3</sup> / <sub>4</sub>
44650	★	Glazed	26 gauge, wire in rim	16 x 4	15 <sup>3</sup> / <sub>4</sub> x 3 <sup>3</sup> / <sub>4</sub>	4	2.1	2.0	16 <sup>5</sup> / <sub>8</sub> x 4 <sup>5</sup> / <sub>8</sub>
44655	★	Glazed	Individual sliding cover for #44650	—	—	—	0.7	—	17 <sup>3</sup> / <sub>8</sub> x 4 <sup>5</sup> / <sub>8</sub>



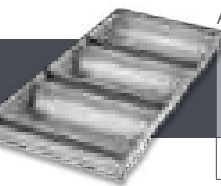
## 3-Strap Pullman Pans/Covers Aluminized steel, folded construction, band over wire

Item #	In Stock	Coating	Description	Individual Pan Size (in)			Weight Each (lb)	Loaf Weight Each (lb)	Overall Size (in)
				Top Inside	Btm. Out.	Depth			
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	—	13 <sup>3</sup> / <sub>4</sub> x 16 <sup>3</sup> / <sub>4</sub>
44635	★	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 <sup>23</sup> / <sub>32</sub> x 15 <sup>5</sup> / <sub>8</sub>
44645	★	Glazed	1" non-nesting, drop cover for #44635	—	—	—	4.3	—	14 <sup>3</sup> / <sub>8</sub> x 16 <sup>9</sup> / <sub>32</sub>
44365	★	Glazed	26 gauge, wire in rim	16 x 4	15 <sup>3</sup> / <sub>4</sub> x 3 <sup>3</sup> / <sub>4</sub>	4	8.5	2.0	16 <sup>3</sup> / <sub>4</sub> x 15 <sup>3</sup> / <sub>4</sub>
46465	★	Glazed	1" non-nesting, drop cover for #44365	—	—	—	5.3	—	17 <sup>3</sup> / <sub>8</sub> x 16 <sup>13</sup> / <sub>32</sub>
10369	★	Glazed	26 gauge, wire in rim	16 x 4 <sup>1</sup> / <sub>2</sub>	15 <sup>3</sup> / <sub>4</sub> x 4 <sup>1</sup> / <sub>4</sub>	4 <sup>1</sup> / <sub>2</sub>	10.0	2.1	16 <sup>3</sup> / <sub>4</sub> x 17
16083	★	Glazed	1" non-nesting, drop cover for #10369	—	—	—	6.2	—	17 <sup>3</sup> / <sub>4</sub> x 18



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

Item #	In Stock	Coating	Description	Individual Pan Size (in)			Weight Each (lb)	Loaf Weight Each (lb)	Overall Size (in)
				Top Inside	Btm. Out.	Depth			
44685	★	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	9.5	1.5	13 <sup>3</sup> / <sub>4</sub> x 21 <sup>3</sup> / <sub>8</sub>
44695	★	Glazed	1 <sup>1</sup> / <sub>2</sub> " 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

Item #	In Stock	Coating	Description	Individual Pan Size (in)			Weight Each (lb)	Loaf Weight Each (lb)	Overall Size (in)
				Top Inside	Btm. Out.	Depth			
44405	★	Glazed	22 gauge, wire in rim	11 <sup>1</sup> / <sub>2</sub> x 6	11 x 3 <sup>1</sup> / <sub>2</sub>	2 <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>



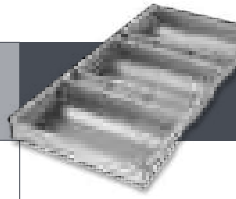
## 4-Strap Hearth Bread Pan

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

Item #	In Stock	Coating	Description	Individual Pan Size (in)			Weight Each (lb)	Loaf Weight Each (lb)	Overall Size (in)
				Top Inside	Btm. Out.	Depth			
41145	★	Glazed	22 gauge, wire in rim	11 <sup>9</sup> / <sub>16</sub> x 5 <sup>3</sup> / <sub>4</sub>	10 <sup>15</sup> / <sub>16</sub> x 3 <sup>3</sup> / <sub>4</sub>	2 <sup>3</sup> / <sub>4</sub>	7.8	1.5	12 <sup>3</sup> / <sub>8</sub> x 26 <sup>1</sup> / <sub>16</sub>

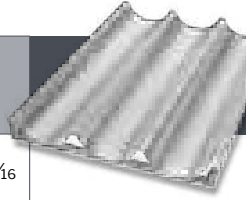
## Rye Bread/Miche Pan 3-Strap Set Aluminized steel

Item #	In Stock	Coating	Description	Individual Pan Size (in)			Weight Each (lb)	Loaf Weight Each (lb)	Overall Size (in)
				Top Inside	Btm. Out.	Depth			
47125	★	Glazed	22 gauge, seamless construction, wire in rim, band over wire	11½ x 7	4½ x 11	3	7.9	1.5	12¼ x 25⅞



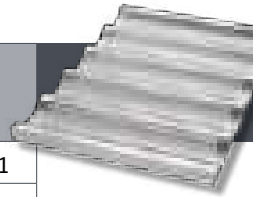
## Baguette Pans Aluminum

Item #	In Stock	Coating	Description	Moulds Per Pan	Mould Dimensions (in) Top Inside	Weight Each (lb)	Overall Size (in)
49011	★	Glazed	16 gauge, .081" diameter perforation, open ends, welded style	3 long	5 x 25¾	3.3	17¾ x 25¾ x 2⅛
45505	★	Glazed	16 gauge, .081" diameter perforation, open ends, welded style	5 across	3⅞ x 17¾	3.8	17¾ x 25¾ x 1



## Uni-Lock® Baguette Pans† Aluminum

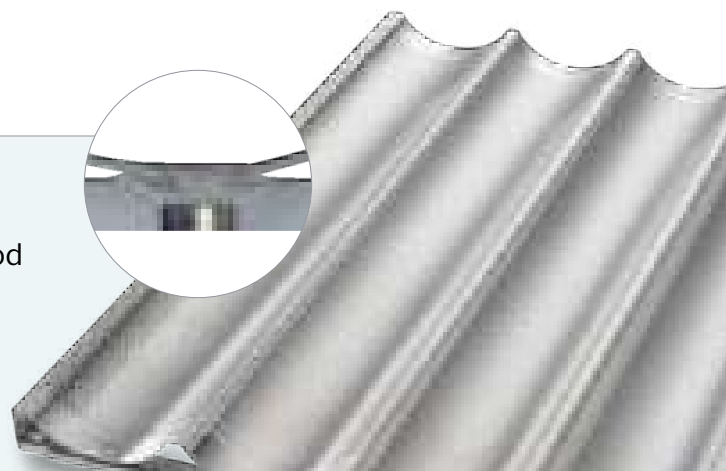
Item #	In Stock	Coating	Description	Moulds Per Pan	Mould Dimensions (in) Top Inside	Weight Each (lb)	Overall Size (in)
49034	★	Glazed	16 gauge, .081" diameter perforation, open ends	4 long	3⅞ x 25¾	3.5	17¾ x 25¾ x 1
49035	★	Glazed	16 gauge, .081" diameter perforation, open ends	5 long	3 x 25¾	3.7	17¾ x 25¾ x 1
45515	★	Glazed	16 gauge, .081" diameter perforation, open ends	5 across	3⅞ x 17¾	3.5	17¾ x 25¾ x 1
49036	★	Glazed	16 gauge, .081" diameter perforation, open ends	6 long	2⅞ x 25¾	3.7	17¾ x 25¾ 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/](http://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.

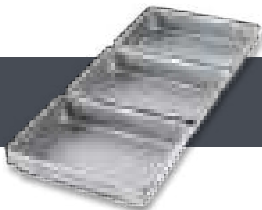


# Specialty Bread Pans



## Crimped Round Bread 4-Pan Set Aluminized steel

Item #	In Stock	Coating	Description	Individual Pan Size (in)		Weight Each (lb)	Loaf Weight (lb)	Overall Size (in)
				Top Inside	Diameter			
48514		Glazed	26 gauge, wire in rim, 2-piece locking set	10	3 <sup>3</sup> / <sub>4</sub>	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

Item #	In Stock	Coating	Description	Individual Pan Size (in)			Weight Each (lb)	Overall Size (in)
				Top Inside	Btm. Out.	Depth		
41695		Glazed	26 gauge, seamless construction, wire in rim	9 <sup>1</sup> / <sub>4</sub> x 6 <sup>5</sup> / <sub>8</sub>	9 x 6 <sup>3</sup> / <sub>8</sub>	1 <sup>7</sup> / <sub>8</sub>	4.5	9 <sup>7</sup> / <sub>8</sub> x 22 <sup>1</sup> / <sub>8</sub>

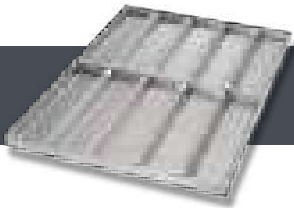
## Tortilla Shell Pans Aluminized steel

Item #	In Stock	Coating	Description	Individual Pan Size (in)			Weight Each (lb)
				Top Inside	Bottom Outside	Depth	
46990	★	Plain	26 gauge	9 $\frac{1}{8}$	4 $\frac{1}{8}$	3	0.5
46995	★	Glazed	26 gauge	9 $\frac{1}{8}$	4 $\frac{1}{8}$	3	0.5
45990	★	Plain	22 gauge	6 $\frac{5}{8}$	3 $\frac{1}{8}$	2 $\frac{3}{16}$	0.3
45995	★	Glazed	22 gauge	6 $\frac{5}{8}$	3 $\frac{1}{8}$	2 $\frac{3}{16}$	0.3



## Sub Sandwich Roll Pans Aluminum

Item #	In Stock	Coating	Description	Arrange-ment	Individual Pan Size (in)			Weight Each (lb)	Overall Size (in)
					Top Inside	Btm. Out.	Depth		
<b>Full-Size</b>									
49015	★	Glazed	16 gauge, perforated, individual flat bottom moulds with end caps	2 rows of 5	12 $\frac{1}{2}$ x 3	12 $\frac{1}{2}$ x 2 $\frac{1}{4}$	$\frac{3}{4}$	3.4	17 $\frac{3}{4}$ x 25 $\frac{3}{8}$ x $\frac{3}{4}$
<b>Half-Size</b>									
49014	★	Glazed	16 gauge, perforated, individual flat bottom moulds with end caps	1 row of 5	12 $\frac{1}{2}$ x 3	12 $\frac{1}{2}$ x 2 $\frac{1}{4}$	$\frac{3}{4}$	1.9	17 $\frac{3}{4}$ x 12 $\frac{3}{4}$ x $\frac{3}{4}$



## Mini-Loaf Pans Aluminized steel

Item #	In Stock	Coating	Description	Arrange-ment	Vol. (oz)*	Individual Pan Size (in)			Centers (in)		Weight Each (lb)	Overall Size (in)
						Top Inside	Btm. Out.	Depth	L	W		
45755	★	Glazed	26 gauge, square corners, wire in rim	2 rows of 6	6.4	3 $\frac{7}{8}$ x 2 $\frac{1}{2}$	3 $\frac{1}{2}$ x 2 $\frac{1}{8}$	1 $\frac{5}{16}$	3 $\frac{1}{8}$	4 $\frac{1}{2}$	3.8	9 $\frac{7}{8}$ x 19 $\frac{1}{2}$
45725	★	Glazed	26 gauge, square corners, wire in rim	4 rows of 7	6.4	3 $\frac{7}{8}$ x 2 $\frac{1}{2}$	3 $\frac{1}{2}$ x 2 $\frac{1}{8}$	1 $\frac{5}{16}$	3 $\frac{1}{8}$	4 $\frac{1}{2}$	7.8	18 $\frac{7}{8}$ x 25 $\frac{7}{8}$
45727	★	Glazed	26 gauge, square corners, wire in rim	4 rows of 7	6.4	3 $\frac{7}{8}$ x 2 $\frac{1}{2}$	3 $\frac{1}{2}$ x 2 $\frac{1}{8}$	1 $\frac{5}{16}$	3 $\frac{1}{8}$	4 $\frac{1}{4}$	7.9	17 $\frac{7}{8}$ x 25 $\frac{7}{8}$

\*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)
41010	★	Plain	26 gauge	10	10	10	1	0.8
41210	★	Plain	26 gauge	12	12	12	1	1.0
41400	★	Plain	22 gauge	14	14	14	1	1.8
41610	★	Plain	22 gauge	16	16	16	1	2.2
46150	★	Plain	26 gauge	6	6	6	1½	0.4
48050	★	Plain	26 gauge	8	8	8	1½	0.7
49152	★	Plain	26 gauge	9	9	9	1½	0.8
45020	★	Plain	26 gauge	5	5 <sup>5</sup> / <sub>32</sub>	5 <sup>5</sup> / <sub>32</sub>	2 <sup>1</sup> / <sub>16</sub>	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	★	Plain	26 gauge	10	10	10	2	1.1
41220	★	Plain	26 gauge	12	12	12	2	1.4
41420	★	Plain	22 gauge	14	14	14	2	2.3

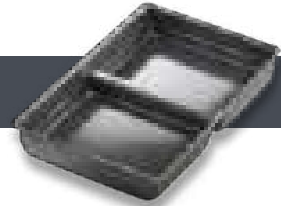
## Detroit Style Pizza Pans Aluminized steel

Item #	In Stock	Coating	Description	Weight Each (lb)	Overall Size (in)
90825	★	Glazed	26 gauge	1.0	8 <sup>1</sup> / <sub>8</sub> x 10 <sup>1</sup> / <sub>4</sub> x 2 <sup>1</sup> / <sub>2</sub>
91025	★	Glazed	26 gauge	1.5	10 <sup>1</sup> / <sub>8</sub> x 14 <sup>1</sup> / <sub>4</sub> x 2 <sup>1</sup> / <sub>2</sub>



## Tandem Pizza Pans Hardcoat anodized aluminum

Item #	In Stock	Coating	Description	Weight Each (lb)	Overall Size (in)
91000	★	Plain	14 gauge, BAKALON	1.5	9 <sup>3</sup> / <sub>16</sub> x 14 <sup>7</sup> / <sub>8</sub> x 2 <sup>3</sup> / <sub>16</sub>
91005	★	Pre-Seasoned	14 gauge, BAKALON	1.5	9 <sup>3</sup> / <sub>16</sub> x 14 <sup>7</sup> / <sub>8</sub> x 2 <sup>3</sup> / <sub>16</sub>



## 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, BAKALON	12	12 <sup>1</sup> / <sub>4</sub>	11 <sup>15</sup> / <sub>16</sub>	2	1.2
75012	★	Pre-Seasoned	14 gauge, nestable, BAKALON	12	12 <sup>1</sup> / <sub>4</sub>	11 <sup>15</sup> / <sub>16</sub>	2	1.2
75140	★	Plain	14 gauge, nestable, BAKALON	14	14 <sup>1</sup> / <sub>8</sub>	13 <sup>15</sup> / <sub>16</sub>	2	1.4
75145	★	Pre-Seasoned	14 gauge, nestable, BAKALON	14	14 <sup>1</sup> / <sub>8</sub>	13 <sup>15</sup> / <sub>16</sub>	2	1.4

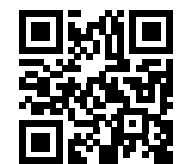


## EXACT STACK® Pizza Pans

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.



LEARN MORE





# Pizza Pans

## BĀKALON 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	★	Plain	14 gauge, nestable	6	6 <sup>5</sup> / <sub>8</sub>	6	1 <sup>1</sup> / <sub>2</sub>	0.5
91065	★	Pre-Seasoned	14 gauge, nestable	6	6 <sup>5</sup> / <sub>8</sub>	6	1 <sup>1</sup> / <sub>2</sub>	0.5
91068	★	Plain	14 gauge, nestable, perforated bottom	6	6 <sup>5</sup> / <sub>8</sub>	6	1 <sup>1</sup> / <sub>2</sub>	0.5
91090	★	Plain	14 gauge, nestable, embossed feet	9	9	8 <sup>3</sup> / <sub>8</sub>	1 <sup>1</sup> / <sub>2</sub>	0.8
91095	★	Pre-Seasoned	14 gauge, nestable, embossed feet	9	9	8 <sup>3</sup> / <sub>8</sub>	1 <sup>1</sup> / <sub>2</sub>	0.8
91098	★	Plain	14 gauge, nestable, embossed feet, perforated bottom	9	9	8 <sup>3</sup> / <sub>8</sub>	1 <sup>1</sup> / <sub>2</sub>	0.8
91100	★	Plain	14 gauge, nestable, embossed feet	10	10 <sup>1</sup> / <sub>4</sub>	9 <sup>5</sup> / <sub>8</sub>	1 <sup>1</sup> / <sub>2</sub>	0.9
91105	★	Pre-Seasoned	14 gauge, nestable, embossed feet	10	10 <sup>1</sup> / <sub>4</sub>	9 <sup>5</sup> / <sub>8</sub>	1 <sup>1</sup> / <sub>2</sub>	0.9
91108	★	Plain	14 gauge, nestable, embossed feet, perforated bottom	10	10 <sup>1</sup> / <sub>4</sub>	9 <sup>5</sup> / <sub>8</sub>	1 <sup>1</sup> / <sub>2</sub>	0.9
91120	★	Plain	14 gauge, nestable, embossed feet	12	12	11 <sup>3</sup> / <sub>8</sub>	1 <sup>1</sup> / <sub>2</sub>	1.2
91125	★	Pre-Seasoned	14 gauge, nestable, embossed feet	12	12	11 <sup>3</sup> / <sub>8</sub>	1 <sup>1</sup> / <sub>2</sub>	1.2
91128	★	Plain	14 gauge, nestable, embossed feet, perforated bottom	12	12	11 <sup>3</sup> / <sub>8</sub>	1 <sup>1</sup> / <sub>2</sub>	1.2
91130	★	Plain	14 gauge, nestable, embossed feet	13	13 <sup>1</sup> / <sub>16</sub>	12 <sup>3</sup> / <sub>8</sub>	1 <sup>1</sup> / <sub>2</sub>	1.4
91135	★	Pre-Seasoned	14 gauge, nestable, embossed feet	13	13 <sup>1</sup> / <sub>16</sub>	12 <sup>3</sup> / <sub>8</sub>	1 <sup>1</sup> / <sub>2</sub>	1.4
91138	★	Plain	14 gauge, nestable, embossed feet, perforated bottom	13	13 <sup>1</sup> / <sub>16</sub>	12 <sup>3</sup> / <sub>8</sub>	1 <sup>1</sup> / <sub>2</sub>	1.4
91140	★	Plain	14 gauge, nestable, embossed feet	14	14 <sup>3</sup> / <sub>16</sub>	13 <sup>17</sup> / <sub>32</sub>	1 <sup>1</sup> / <sub>2</sub>	1.6
91145	★	Pre-Seasoned	14 gauge, nestable, embossed feet	14	14 <sup>3</sup> / <sub>16</sub>	13 <sup>17</sup> / <sub>32</sub>	1 <sup>1</sup> / <sub>2</sub>	1.6
91148	★	Plain	14 gauge, nestable, embossed feet, perforated bottom	14	14 <sup>3</sup> / <sub>16</sub>	13 <sup>17</sup> / <sub>32</sub>	1 <sup>1</sup> / <sub>2</sub>	1.6
91150	★	Plain	14 gauge, nestable, embossed feet	15	14 <sup>3</sup> / <sub>4</sub>	14 <sup>1</sup> / <sub>8</sub>	1 <sup>1</sup> / <sub>2</sub>	1.7
91155	★	Pre-Seasoned	14 gauge, nestable, embossed feet	15	14 <sup>3</sup> / <sub>4</sub>	14 <sup>1</sup> / <sub>8</sub>	1 <sup>1</sup> / <sub>2</sub>	1.7
91158	★	Plain	14 gauge, nestable, embossed feet, perforated bottom	15	14 <sup>3</sup> / <sub>4</sub>	14 <sup>1</sup> / <sub>8</sub>	1 <sup>1</sup> / <sub>2</sub>	1.7
91160	★	Plain	14 gauge, nestable, embossed feet	16	16 <sup>1</sup> / <sub>32</sub>	15 <sup>5</sup> / <sub>16</sub>	1 <sup>1</sup> / <sub>2</sub>	2.0
91165	★	Pre-Seasoned	14 gauge, nestable, embossed feet	16	16 <sup>1</sup> / <sub>32</sub>	15 <sup>5</sup> / <sub>16</sub>	1 <sup>1</sup> / <sub>2</sub>	2.0



## BĀKALON 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	★	Plain	14 gauge	10	10	9 <sup>7</sup> / <sub>8</sub>	3 <sup>3</sup> / <sub>8</sub>	0.8
49103	★	Pre-Seasoned	14 gauge	10	10	9 <sup>7</sup> / <sub>8</sub>	3 <sup>3</sup> / <sub>8</sub>	0.8
49108	★	Plain	14 gauge, perforated bottom	10	10	9 <sup>7</sup> / <sub>8</sub>	3 <sup>3</sup> / <sub>8</sub>	0.8
49120	★	Plain	14 gauge	12	12	11 <sup>7</sup> / <sub>8</sub>	3 <sup>3</sup> / <sub>8</sub>	1.1
49123	★	Pre-Seasoned	14 gauge	12	12	11 <sup>7</sup> / <sub>8</sub>	3 <sup>3</sup> / <sub>8</sub>	1.1
49128	★	Plain	14 gauge, perforated bottom	12	12	11 <sup>7</sup> / <sub>8</sub>	3 <sup>3</sup> / <sub>8</sub>	1.1
49140	★	Plain	14 gauge	14	13 <sup>15</sup> / <sub>16</sub>	13 <sup>13</sup> / <sub>16</sub>	3 <sup>3</sup> / <sub>8</sub>	1.4
49143	★	Pre-Seasoned	14 gauge	14	13 <sup>15</sup> / <sub>16</sub>	13 <sup>13</sup> / <sub>16</sub>	3 <sup>3</sup> / <sub>8</sub>	1.4
49148	★	Plain	14 gauge, perforated bottom	14	13 <sup>15</sup> / <sub>16</sub>	13 <sup>13</sup> / <sub>16</sub>	3 <sup>3</sup> / <sub>8</sub>	1.4
49160	★	Plain	14 gauge	16	16 <sup>1</sup> / <sub>8</sub>	15 <sup>23</sup> / <sub>32</sub>	3 <sup>3</sup> / <sub>8</sub>	1.7
49163	★	Pre-Seasoned	14 gauge	16	16 <sup>1</sup> / <sub>8</sub>	15 <sup>23</sup> / <sub>32</sub>	3 <sup>3</sup> / <sub>8</sub>	1.7



## BĀKALON Sheet Pans Hardcoat anodized aluminum

Item #	In Stock	Coating	Description	Weight Each (lb)	Overall Size (in)
<b>Full-Size</b>					
44693	★	Plain	16 gauge, aluminum wire in rim, StayFlat®	3.4	17 <sup>7</sup> / <sub>8</sub> x 25 <sup>13</sup> / <sub>16</sub> x 1 <sup>1</sup> / <sub>16</sub>
44694	★	Pre-Seasoned	16 gauge, aluminum wire in rim, StayFlat®	3.4	17 <sup>7</sup> / <sub>8</sub> x 25 <sup>13</sup> / <sub>16</sub> x 1 <sup>1</sup> / <sub>16</sub>
<b>Half-Size</b>					
40952	★	Plain	14 gauge, open/semi-curved rim	1.7	12 <sup>7</sup> / <sub>8</sub> x 17 <sup>3</sup> / <sub>4</sub> x 1
40954	★	Pre-Seasoned	14 gauge, open/semi-curved rim	1.7	12 <sup>7</sup> / <sub>8</sub> x 17 <sup>3</sup> / <sub>4</sub> x 1
<b>Quarter-Size</b>					
40452	★	Plain	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>
40454	★	Pre-Seasoned	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>
<b>Eighth-Size</b>					
41852	★	Plain	16 gauge, curled rim, no wire	0.4	6 <sup>7</sup> / <sub>16</sub> x 9 <sup>7</sup> / <sub>16</sub> x 1 <sup>1</sup> / <sub>32</sub>
41854	★	Pre-Seasoned	16 gauge, curled rim, no wire	0.4	6 <sup>7</sup> / <sub>16</sub> x 9 <sup>7</sup> / <sub>16</sub> x 1 <sup>1</sup> / <sub>32</sub>



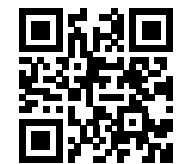
## BĀKALON Pans

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.



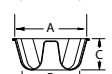
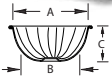
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# Cake & Pie Pans

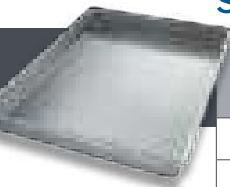


## Mini-Fluted Cake Pan & Mini-Fluted Tube Cake Pan Aluminized steel



Item #	In Stock	Coating	Description	Arrangement	Vol. (oz)*	Mould Dimensions (in)			Centers (in)		Weight Each (lb)	Overall Size (in)
						Top (A)	Btm. Out. (B)	Depth (C)	L	W		
26200	★	Glazed	26 gauge cups, 22 gauge panel, curled rim	4 rows of 3	3.0	2 <sup>3</sup> / <sub>4</sub>	2 <sup>5</sup> / <sub>8</sub>	1 <sup>1</sup> / <sub>4</sub>	3 <sup>5</sup> / <sub>16</sub>	3 <sup>5</sup> / <sub>16</sub>	2.2	11 <sup>1</sup> / <sub>8</sub> x 15 <sup>3</sup> / <sub>4</sub>
43055	★	Glazed	22 gauge, wire in rim with tube	3 rows of 5	7.5	3 <sup>15</sup> / <sub>16</sub>	3	1 <sup>11</sup> / <sub>16</sub>	4 <sup>5</sup> / <sub>8</sub>	4 <sup>7</sup> / <sub>8</sub>	9.6	17 <sup>7</sup> / <sub>8</sub> x 25 <sup>7</sup> / <sub>8</sub>

## Slab Cake Pans Aluminized steel (pans do not nest)



Item #	In Stock	Coating	Description	Vol. (oz)*	Mould Dimensions (in)			Weight Each (lb)
					Top Inside	Btm. Out.	Depth	
40232	★	Glazed	22 gauge, seamless, wire in rim	21.5	15 <sup>3</sup> / <sub>25</sub> x 21 <sup>3</sup> / <sub>25</sub>	14 <sup>5</sup> / <sub>8</sub> x 20 <sup>5</sup> / <sub>8</sub>	2	5.8
40237	★	Glazed	22 gauge, seamless, 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® Pans† Cast aluminum

Item #	In Stock	Coating	Description	Vol. (oz)*	Mould Dimensions (in)				Weight Each (lb)
					Top Inside	Btm. Out.	Top Out.	Depth	
<b>Small Bundt®</b>									
51224	★	Non-Stick Black	10 gauge, no handles	48.0	7 <sup>7</sup> / <sub>8</sub>	6 <sup>3</sup> / <sub>4</sub>	8 <sup>3</sup> / <sub>16</sub>	2 <sup>29</sup> / <sub>32</sub>	1.3
<b>Large Bundt®</b>									
50136	★	Non-Stick Black	10 gauge, no handles	96.0	9 <sup>15</sup> / <sub>16</sub>	8 <sup>3</sup> / <sub>4</sub>	10 <sup>3</sup> / <sub>8</sub>	3 <sup>21</sup> / <sub>32</sub>	1.8



## Bundtlette® Pan† Cast aluminum

Item #	In Stock	Coating	Description	Arrangement	Vol. (oz)*	Mould Dimensions (in)			Weight Each (lb)	Overall Size (in)
						Top Inside	Btm. Out.	Depth		
50624	★	Non-Stick Black	10 gauge	2 rows of 3	8.0	4	2 <sup>3</sup> / <sub>4</sub>	1 <sup>7</sup> / <sub>8</sub>	2.2	8 <sup>15</sup> / <sub>16</sub> x 13 <sup>15</sup> / <sub>16</sub>



†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. (oz)*	Mould Dimensions (in)			Tube Dimensions (in)			Weight Each (lb)
					Top Inside	Btm. Out.	Depth	Top Inside	Btm. Inside	Depth	
46500	★	Plain	15 gauge, solid bottom, nesting ring in tube	62.0	7 <sup>1</sup> / <sub>2</sub>	7	2 <sup>3</sup> / <sub>4</sub>	1 <sup>3</sup> / <sub>4</sub>	2 <sup>5</sup> / <sub>8</sub>	3	0.8
46505	★	Glazed	15 gauge, solid bottom, nesting ring in tube	62.0	7 <sup>1</sup> / <sub>2</sub>	7	2 <sup>3</sup> / <sub>4</sub>	1 <sup>3</sup> / <sub>4</sub>	2 <sup>5</sup> / <sub>8</sub>	3	0.8
46530	★	Plain	15 gauge, solid bottom, nesting ring in tube	60.0	7 <sup>1</sup> / <sub>2</sub>	6 <sup>7</sup> / <sub>8</sub>	3 <sup>1</sup> / <sub>16</sub>	2 <sup>9</sup> / <sub>16</sub>	3 <sup>1</sup> / <sub>8</sub>	3 <sup>1</sup> / <sub>8</sub>	0.8
46535	★	Glazed	15 gauge, solid bottom, nesting ring in tube	60.0	7 <sup>1</sup> / <sub>2</sub>	6 <sup>7</sup> / <sub>8</sub>	3 <sup>1</sup> / <sub>16</sub>	2 <sup>9</sup> / <sub>16</sub>	3 <sup>1</sup> / <sub>8</sub>	3 <sup>1</sup> / <sub>8</sub>	0.8
46540	★	Plain	15 gauge, solid bottom, nesting ring in tube	116.0	9 <sup>1</sup> / <sub>4</sub>	8	4	2 <sup>1</sup> / <sub>4</sub>	3	4 <sup>1</sup> / <sub>8</sub>	1.2
46545	★	Glazed	15 gauge, solid bottom, nesting ring in tube	116.0	9 <sup>1</sup> / <sub>4</sub>	8	4	2 <sup>1</sup> / <sub>4</sub>	3	4 <sup>1</sup> / <sub>8</sub>	1.2
46550	★	Plain	15 gauge, solid bottom, nesting ring in tube	128.0	9 <sup>3</sup> / <sub>8</sub>	8 <sup>1</sup> / <sub>4</sub>	4	2 <sup>3</sup> / <sub>8</sub>	3 <sup>1</sup> / <sub>8</sub>	4 <sup>1</sup> / <sub>8</sub>	1.3
46555	★	Glazed	15 gauge, solid bottom, nesting ring in tube	128.0	9 <sup>3</sup> / <sub>8</sub>	8 <sup>1</sup> / <sub>4</sub>	4	2 <sup>3</sup> / <sub>8</sub>	3 <sup>1</sup> / <sub>8</sub>	4 <sup>1</sup> / <sub>8</sub>	1.3
46560	★	Plain	15 gauge, solid bottom, nesting ring in tube	144.0	10	9 <sup>1</sup> / <sub>4</sub>	3 <sup>3</sup> / <sub>4</sub>	3 <sup>1</sup> / <sub>4</sub>	4	4 <sup>1</sup> / <sub>2</sub>	1.5
46565	★	Glazed	15 gauge, solid bottom, nesting ring in tube	144.0	10	9 <sup>1</sup> / <sub>4</sub>	3 <sup>3</sup> / <sub>4</sub>	3 <sup>1</sup> / <sub>4</sub>	4	4 <sup>1</sup> / <sub>2</sub>	1.5



## Spring Form Cake Pans High strength aluminum alloy

Item #	In Stock	Coating	Description	Vol. (oz)*	Overall Dimensions (in)		Weight Each (lb)
					Top Inside	Depth	
40406	★	Plain	0.032", includes removable bottom	47.0	6	2 <sup>3</sup> / <sub>4</sub>	0.6
40408	★	Plain	0.032", includes removable bottom	83.5	8	2 <sup>3</sup> / <sub>4</sub>	0.8
40409	★	Plain	0.032", includes removable bottom	105.7	9	2 <sup>3</sup> / <sub>4</sub>	0.8
40410	★	Plain	0.032", includes removable bottom	130.5	9 <sup>7</sup> / <sub>8</sub>	2 <sup>3</sup> / <sub>4</sub>	0.8
40412	★	Plain	0.032", includes removable bottom	187.9	12	2 <sup>3</sup> / <sub>4</sub>	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

Item #	In Stock	Coating	Description	Vol. (oz)*	Overall Dimensions (in)		Weight Each (lb)
					Top Inside	Depth	
41010	★	Plain	26 gauge, straight sidewalls	43.5	10	1	0.8
41018	★	Glazed	26 gauge, straight sidewalls	43.5	10	1	0.8
41210	★	Plain	26 gauge, straight sidewalls	62.6	12	1	1.0
41215	★	Glazed	26 gauge, straight sidewalls	62.6	12	1	1.0
41400	★	Plain	22 gauge, straight sidewalls	85.3	14	1	1.8
41405	★	Glazed	22 gauge, straight sidewalls	85.3	14	1	1.8
41610	★	Plain	22 gauge, straight sidewalls	111.4	16	1	2.2
41615	★	Glazed	22 gauge, straight sidewalls	111.4	16	1	2.2
46150	★	Plain	26 gauge, straight sidewalls	23.5	6	1½	0.4
46155	★	Glazed	26 gauge, straight sidewalls	23.5	6	1½	0.4
48050	★	Plain	26 gauge, straight sidewalls	41.8	8	1½	0.7
48055	★	Glazed	26 gauge, straight sidewalls	41.8	8	1½	0.7
49152	★	Plain	26 gauge, straight sidewalls	52.8	9	1½	0.8
49155	★	Glazed	26 gauge, straight sidewalls	52.8	9	1½	0.8
45020	★	Plain	26 gauge, straight sidewalls	21.8	5⅜	2¼	0.4
45025	★	Glazed	26 gauge, straight sidewalls	21.8	5⅜	2¼	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	★	Plain	26 gauge, straight sidewalls	125.3	12	2	1.4
41225	★	Glazed	26 gauge, straight sidewalls	125.3	12	2	1.4
41420	★	Plain	22 gauge, straight sidewalls	170.5	14	2	2.3
41425	★	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.

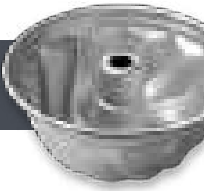


### Custom Embossed Pans

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)

Item #	In Stock	Coating	Description	Vol. (oz)*	Mould Dimensions (in)		Weight Each (lb)	Tube Dimensions (in)		
					Top Inside	Depth		Top Inside	Btm. Inside	Depth
<b>Turks Head</b>										
47605	★	Glazed	.060" gauge, wire in rim, fluted sidewalls, round bottom	36.0	6½	2 <sup>15</sup> / <sub>16</sub>	0.6	1 diameter	2 diameter	3 <sup>3</sup> / <sub>8</sub>
<b>Sand Torte</b>										
47645	★	Glazed	.060" gauge, wire in rim, ribbed sidewalls, embossed bottom	56.0	7 <sup>7</sup> / <sub>16</sub>	3 <sup>3</sup> / <sub>8</sub>	0.6	2 diameter	2½ diameter	3
<b>Heart</b>										
48105	★	Glazed	26 gauge aluminized steel	60.0	8 <sup>13</sup> / <sub>16</sub> x 8 <sup>1</sup> / <sub>8</sub>	2	0.8	—	—	—
<b>Lava Cake</b>										
40575	★	Glazed	22 gauge aluminized steel, curled rim, fluted sidewalls	18.0	5¾	2 <sup>1</sup> / <sub>16</sub>	0.5	1 <sup>5</sup> / <sub>8</sub> diameter	1 <sup>7</sup> / <sub>8</sub> diameter	1¼



\*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	★	Plain	.011" gauge	8	6¼	1 <sup>3</sup> / <sub>16</sub>	14.4	8 <sup>29</sup> / <sub>32</sub> x 1 <sup>3</sup> / <sub>16</sub>
41110 <sup>†</sup>	★	Plain	.011" gauge tin	9	7½	1	43.2	9 <sup>27</sup> / <sub>32</sub> x 1
48110	★	Plain	.011" gauge	8 <sup>7</sup> / <sub>8</sub>	7 <sup>3</sup> / <sub>16</sub>	1 <sup>1</sup> / <sub>8</sub>	10.2	9 <sup>5</sup> / <sub>8</sub> x 1 <sup>1</sup> / <sub>8</sub>



<sup>†</sup>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> / <sub>16</sub>	1½	1.0	10 x 1½



# USA PAN® Bakeware

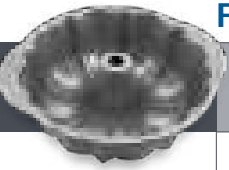


## Cake Pans Aluminized steel



Item #	In Stock	Coating	Description	Vol. (oz)*	Mould Dimensions (in)			Weight Each (lb)	Overall Size (in)
					Top Inside	Btm. Out.	Depth		
<b>Square Cake</b>									
21300	★	Glazed	22 gauge, folded construction, wire in rim	77.3	8 x 8	7 <sup>3</sup> / <sub>4</sub> x 7 <sup>3</sup> / <sub>4</sub>	2 <sup>1</sup> / <sub>4</sub>	2.0	8 <sup>9</sup> / <sub>16</sub> x 8 <sup>9</sup> / <sub>16</sub>
21500	★	Glazed	22 gauge, folded construction, wire in rim	87.3	9 x 9	8 <sup>3</sup> / <sub>4</sub> x 8 <sup>3</sup> / <sub>4</sub>	2 <sup>1</sup> / <sub>4</sub>	2.2	9 <sup>9</sup> / <sub>16</sub> x 9 <sup>9</sup> / <sub>16</sub>
<b>Rectangular Cake</b>									
21100	★	Glazed	22 gauge, folded construction, wire in rim	126.6	9 x 13	8 <sup>3</sup> / <sub>4</sub> x 12 <sup>3</sup> / <sub>4</sub>	2 <sup>1</sup> / <sub>4</sub>	2.3	9 <sup>9</sup> / <sub>16</sub> x 13 <sup>9</sup> / <sub>16</sub>

## Fluted Tube Cake Pan Aluminized steel



Item #	In Stock	Coating	Description	Vol. (oz)*	Mould Dimensions (in)			Weight Each (lb)
					Top Inside	Btm. Out.	Depth	
51060	★	Plain	22 gauge, seamless, curled rim	96.0	10	8 <sup>7</sup> / <sub>8</sub>	3 <sup>3</sup> / <sub>4</sub>	2.3
51065	★	Glazed	22 gauge, seamless, curled rim	96.0	10	8 <sup>7</sup> / <sub>8</sub>	3 <sup>3</sup> / <sub>4</sub>	2.3

## Mini-Fluted Cake Pan Aluminized steel



Item #	In Stock	Coating	Description	Arrangement	Vol. (oz)*	Mould Dimensions (in)			Centers (in)		Weight Each (lb)	Overall Size (in)
						Top Inside	Btm. Out.	Depth	L	W		
26200	★	Glazed	26 gauge cups, 22 gauge panel, curled rim	4 rows of 3	3.0	2 <sup>3</sup> / <sub>4</sub>	2 <sup>5</sup> / <sub>8</sub>	1 <sup>1</sup> / <sub>4</sub>	3 <sup>5</sup> / <sub>16</sub>	3 <sup>5</sup> / <sub>16</sub>	2.2	11 <sup>1</sup> / <sub>8</sub> x 15 <sup>3</sup> / <sub>4</sub>

\*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 (in)			Weight Each (lb)	Overall Size (in)
				Top Inside	Btm. Out.	Depth		
23100	★	Glazed	22 gauge, curled rim	9	6 <sup>5</sup> / <sub>16</sub>	1 <sup>1</sup> / <sub>2</sub>	1.0	10 x 1 <sup>1</sup> / <sub>2</sub>



## Mini-Cheesecake Pan Aluminized steel

Item #	In Stock	Coating	Description	Arrangement	Vol. (oz)*	Mould Dimensions (in)			Centers (in)		Weight Each (lb)	Overall Size (in)
						Top Inside	Btm. Out.	Depth	L	W		
21700	★	Glazed	26 gauge cups, 22 gauge panel, includes 6 removable bottoms	3 rows of 2	8.5	3 <sup>3</sup> / <sub>32</sub>	3 <sup>3</sup> / <sub>32</sub>	2 <sup>1</sup> / <sub>8</sub>	3 <sup>5</sup> / <sub>8</sub>	4	2.8	11 <sup>1</sup> / <sub>8</sub> x 15 <sup>3</sup> / <sub>4</sub>
21706	★	Glazed	Replacement disks (6) for #21700	—	—	—	—	—	—	—	—	—



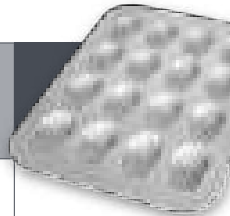
## Pecan Roll/Large Muffin Pan Aluminized steel

Item #	In Stock	Coating	Description	Arrangement	Vol. (oz)*	Mould Dimensions (in)			Centers (in)		Weight Each (lb)	Overall Size (in)
						Top Inside	Btm. Out.	Depth	L	W		
26500	★	Glazed	26 gauge cups, 22 gauge panel, curled rim	3 rows of 2	8.2	3 <sup>11</sup> / <sub>16</sub>	2 <sup>1</sup> / <sub>2</sub>	1 <sup>13</sup> / <sub>16</sub>	4 <sup>1</sup> / <sub>4</sub>	4 <sup>1</sup> / <sub>4</sub>	2.2	11 <sup>1</sup> / <sub>8</sub> x 15 <sup>3</sup> / <sub>4</sub>



## Madeleine Pan Aluminized steel

Item #	In Stock	Coating	Description	Arrangement	Vol. (oz)*	Mould Dimensions (in)			Centers (in)		Weight Each (lb)	Overall Size (in)
						Top Inside	Btm. Out.	Depth	L	W		
25400	★	Glazed	22 gauge, curled rim	4 rows of 4	1.0	3	3	5 <sup>5</sup> / <sub>8</sub>	3 <sup>23</sup> / <sub>64</sub>	27 <sup>1</sup> / <sub>16</sub>	1.7	11 <sup>1</sup> / <sub>8</sub> x 15 <sup>3</sup> / <sub>4</sub>



## Donut Pan Aluminized steel

Item #	In Stock	Coating	Description	Arrangement	Vol. (oz)*	Mould Dimensions (in)			Centers (in)		Weight Each (lb)	Overall Size (in)
						Top Inside	Btm. Out.	Depth	L	W		
25200	★	Glazed	22 gauge, curled rim	3 rows of 2	3.5	3 <sup>1</sup> / <sub>2</sub>	3 <sup>3</sup> / <sub>8</sub>	7 <sup>7</sup> / <sub>8</sub>	4 <sup>1</sup> / <sub>8</sub>	4 <sup>1</sup> / <sub>8</sub>	2.1	11 <sup>1</sup> / <sub>8</sub> x 15 <sup>3</sup> / <sub>4</sub>



## Jelly Roll Pans Aluminized steel

Item #	In Stock	Coating	Description	Mould Dimensions (in)			Weight Each (lb)	Overall Size (in)
				Top Inside	Btm. Out.	Depth		
20700	★	Glazed	22 gauge, wire in rim	9 <sup>5</sup> / <sub>16</sub> x 14 <sup>1</sup> / <sub>4</sub>	8 <sup>5</sup> / <sub>8</sub> x 13 <sup>9</sup> / <sub>16</sub>	1	2.3	9 <sup>13</sup> / <sub>16</sub> x 14 <sup>3</sup> / <sub>4</sub>
20800	★	Glazed	22 gauge, wire in rim	12 <sup>5</sup> / <sub>16</sub> x 17 <sup>1</sup> / <sub>4</sub>	11 <sup>5</sup> / <sub>8</sub> x 16 <sup>5</sup> / <sub>8</sub>	1	3.3	12 <sup>13</sup> / <sub>16</sub> x 17 <sup>3</sup> / <sub>4</sub>
20900	★	Glazed	22 gauge, wire in rim	9 x 12 <sup>1</sup> / <sub>2</sub>	8 <sup>5</sup> / <sub>16</sub> x 11 <sup>13</sup> / <sub>16</sub>	1	1.8	9 <sup>1</sup> / <sub>2</sub> x 13



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

Item #	In Stock	Coating	Description	Arrangement	Vol. (oz)*	Mould Dimensions (in)			Centers (in)		Weight Each (lb)	Overall Size (in)
						Top Inside	Btm. Out.	Depth	L	W		
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>	1 <sup>1</sup> / <sub>16</sub> x 1 <sup>1</sup> / <sub>16</sub>	1 <sup>9</sup> / <sub>32</sub>	2 <sup>3</sup> / <sub>8</sub>	2 <sup>11</sup> / <sub>16</sub>	3.0	11 <sup>1</sup> / <sub>8</sub> x 15 <sup>3</sup> / <sub>4</sub>



\*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. (oz)*	Mould Dimensions (in)			Centers (in)		Weight Each (lb)	Overall Size (in)
						Top Inside	Btm. Out.	Depth	L	W		
25500	★	Glazed	26 gauge cups, 22 gauge panel, curled rim	3 rows of 2	7.2	4 <sup>9</sup> / <sub>16</sub>	4 <sup>1</sup> / <sub>16</sub>	7 <sup>7</sup> / <sub>8</sub>	5	5 <sup>3</sup> / <sub>8</sub>	2.0	11 <sup>1</sup> / <sub>8</sub> x 15 <sup>3</sup> / <sub>4</sub>

## Cookie Sheet Pans Aluminized steel



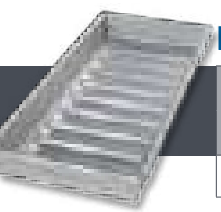
Item #	In Stock	Coating	Description	Baking Surface (in)		Weight Each (lb)	Overall Size (in)
				Overall	Thickness		
20100	★	Glazed	22 gauge	8 <sup>5</sup> / <sub>16</sub> x 13	1 <sup>1</sup> / <sub>16</sub>	1.7	9 <sup>7</sup> / <sub>8</sub> x 14
20300	★	Glazed	22 gauge	12 <sup>5</sup> / <sub>16</sub> x 13 <sup>1</sup> / <sub>16</sub>	1 <sup>1</sup> / <sub>16</sub>	2.3	13 <sup>7</sup> / <sub>8</sub> x 14
20500	★	Glazed	22 gauge	12 <sup>5</sup> / <sub>16</sub> x 17	1 <sup>1</sup> / <sub>16</sub>	2.7	13 <sup>7</sup> / <sub>8</sub> x 18

## Mini-Loaf Pan Aluminized steel



Item #	In Stock	Coating	Description	Arrangement	Vol. (oz)*	Mould Dimensions (in)			Centers (in)		Weight Each (lb)	Overall Size (in)
						Top Inside	Btm. Out.	Depth	L	W		
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>	3 <sup>3</sup> / <sub>8</sub> x 2	1 <sup>1</sup> / <sub>4</sub>	3 <sup>3</sup> / <sub>8</sub>	4 <sup>1</sup> / <sub>2</sub>	2.0	11 <sup>1</sup> / <sub>8</sub> x 15 <sup>3</sup> / <sub>4</sub>

## New England Hot Dog Bun Pan Aluminized steel



Item #	In Stock	Coating	Description	Arrangement	Mould Dimensions (in)			Weight Each (lb)	Overall Size (in)
					Top Inside	Btm. Out.	Depth		
22100	★	Glazed	26 gauge	1 row of 10	1 <sup>5</sup> / <sub>16</sub> x 14 <sup>13</sup> / <sub>16</sub>	1 <sup>1</sup> / <sub>16</sub> x 4 <sup>1</sup> / <sub>8</sub>	5 <sup>1</sup> / <sub>16</sub>	1.7	6 <sup>1</sup> / <sub>2</sub> x 15 <sup>1</sup> / <sub>2</sub> x 1 <sup>7</sup> / <sub>16</sub>

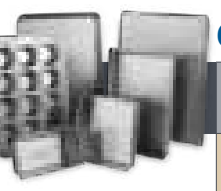
## Popover Pan Aluminized steel



Item #	In Stock	Coating	Description	Arrangement	Vol. (oz)*	Mould Dimensions (in)			Centers (in)		Weight Each (lb)	Overall Size (in)
						Top Inside	Btm. Out.	Depth	L	W		
26100	★	Glazed	26 gauge cups, 22 gauge panel, curled rim	3 rows of 2	5.0	2 <sup>3</sup> / <sub>4</sub>	1 <sup>7</sup> / <sub>8</sub>	2 <sup>7</sup> / <sub>16</sub>	4 <sup>1</sup> / <sub>4</sub>	4 <sup>1</sup> / <sub>4</sub>	1.9	11 <sup>1</sup> / <sub>8</sub> x 15 <sup>3</sup> / <sub>4</sub>

\*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






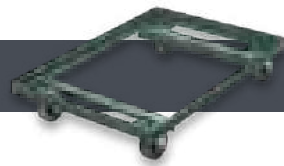
Item #	In Stock	Coating	Description	Weight Each (lb)
21320	★	Glazed	22 gauge, 6-piece set (large cookie sheet, half sheet, rectangular cake, square cake, small bread, and 12-cup muffin)	12.4

# Racks & Accessories



## 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 25½" strapped bread sets, 3" casters	15.0
42580		Plain	Dolly truck for 17⅝" x 25⅝" sheet pans, 3" casters, dark green, can hold up to 800 pounds	16.0





# Racks & Accessories



## Z+ Racks Stainless steel

Item #	In Stock	Coating	Description	# of Shelves	Shelf Spacing (in)	Height (in)	Width (in)	Depth (in)
<b>No Lift</b>								
42680	★	Plain	Single rack	10	5 <sup>7</sup> / <sub>8</sub>	70 <sup>5</sup> / <sub>8</sub>	20 <sup>1</sup> / <sub>4</sub>	26 <sup>7</sup> / <sub>8</sub>
42861	★	Plain	Single rack	15	4	70 <sup>5</sup> / <sub>8</sub>	20 <sup>1</sup> / <sub>4</sub>	26 <sup>7</sup> / <sub>8</sub>
42863	★	Plain	Single rack	20	3	70 <sup>5</sup> / <sub>8</sub>	20 <sup>1</sup> / <sub>4</sub>	26 <sup>7</sup> / <sub>8</sub>
42880	★	Plain	Double rack	10	5 <sup>7</sup> / <sub>8</sub>	70 <sup>5</sup> / <sub>8</sub>	28 <sup>3</sup> / <sub>8</sub>	37 <sup>7</sup> / <sub>8</sub>
42881	★	Plain	Double rack	15	4	70 <sup>5</sup> / <sub>8</sub>	28 <sup>3</sup> / <sub>8</sub>	37 <sup>7</sup> / <sub>8</sub>
42883	★	Plain	Double rack	20	3	70 <sup>5</sup> / <sub>8</sub>	28 <sup>3</sup> / <sub>8</sub>	37 <sup>7</sup> / <sub>8</sub>
<b>Type A Lift</b>								
42685	★	Plain	Single rack	10	5 <sup>7</sup> / <sub>8</sub>	71 <sup>1</sup> / <sub>2</sub>	20 <sup>1</sup> / <sub>4</sub>	26 <sup>7</sup> / <sub>8</sub>
42687	★	Plain	Single rack	15	4	71 <sup>1</sup> / <sub>2</sub>	20 <sup>1</sup> / <sub>4</sub>	26 <sup>7</sup> / <sub>8</sub>
42689	★	Plain	Single rack	20	3	71 <sup>1</sup> / <sub>2</sub>	20 <sup>1</sup> / <sub>4</sub>	26 <sup>7</sup> / <sub>8</sub>
42885	★	Plain	Double rack	10	5 <sup>7</sup> / <sub>8</sub>	71 <sup>1</sup> / <sub>2</sub>	28 <sup>3</sup> / <sub>8</sub>	37 <sup>7</sup> / <sub>8</sub>
42887	★	Plain	Double rack	15	4	71 <sup>1</sup> / <sub>2</sub>	28 <sup>3</sup> / <sub>8</sub>	37 <sup>7</sup> / <sub>8</sub>
42889	★	Plain	Double rack	20	3	71 <sup>1</sup> / <sub>2</sub>	28 <sup>3</sup> / <sub>8</sub>	37 <sup>7</sup> / <sub>8</sub>
<b>Type B Lift</b>								
42780	★	Plain	Single rack	10	5 <sup>5</sup> / <sub>8</sub>	69 <sup>5</sup> / <sub>8</sub>	20 <sup>1</sup> / <sub>4</sub>	26 <sup>7</sup> / <sub>8</sub>
42781	★	Plain	Single rack	15	3 <sup>7</sup> / <sub>8</sub>	69 <sup>5</sup> / <sub>8</sub>	20 <sup>1</sup> / <sub>4</sub>	26 <sup>7</sup> / <sub>8</sub>
42783	★	Plain	Single rack	20	2 <sup>7</sup> / <sub>8</sub>	69 <sup>5</sup> / <sub>8</sub>	20 <sup>1</sup> / <sub>4</sub>	26 <sup>7</sup> / <sub>8</sub>
42980	★	Plain	Double rack	10	5 <sup>5</sup> / <sub>8</sub>	69 <sup>5</sup> / <sub>8</sub>	28 <sup>3</sup> / <sub>8</sub>	37 <sup>7</sup> / <sub>8</sub>
42981	★	Plain	Double rack	15	3 <sup>7</sup> / <sub>8</sub>	69 <sup>5</sup> / <sub>8</sub>	28 <sup>3</sup> / <sub>8</sub>	37 <sup>7</sup> / <sub>8</sub>
42983	★	Plain	Double rack	20	2 <sup>7</sup> / <sub>8</sub>	69 <sup>5</sup> / <sub>8</sub>	28 <sup>3</sup> / <sub>8</sub>	37 <sup>7</sup> / <sub>8</sub>
<b>Type C Lift</b>								
42785	★	Plain	Single rack	10	5 <sup>7</sup> / <sub>8</sub>	73	20 <sup>1</sup> / <sub>4</sub>	26 <sup>7</sup> / <sub>8</sub>
42787	★	Plain	Single rack	15	4	73	20 <sup>1</sup> / <sub>4</sub>	26 <sup>7</sup> / <sub>8</sub>
42789	★	Plain	Single rack	20	3	73	20 <sup>1</sup> / <sub>4</sub>	26 <sup>7</sup> / <sub>8</sub>
42985	★	Plain	Double rack	10	5 <sup>7</sup> / <sub>8</sub>	73	28 <sup>3</sup> / <sub>8</sub>	37 <sup>7</sup> / <sub>8</sub>
42987	★	Plain	Double rack	15	4	73	28 <sup>3</sup> / <sub>8</sub>	37 <sup>7</sup> / <sub>8</sub>
42989	★	Plain	Double rack	20	3	73	28 <sup>3</sup> / <sub>8</sub>	37 <sup>7</sup> / <sub>8</sub>



Type A Lift



Type B Lift



Type C Lift


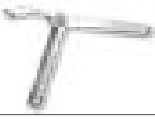







## Z+ Racks

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, 5 quart 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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