



CHICAGO METALLIC

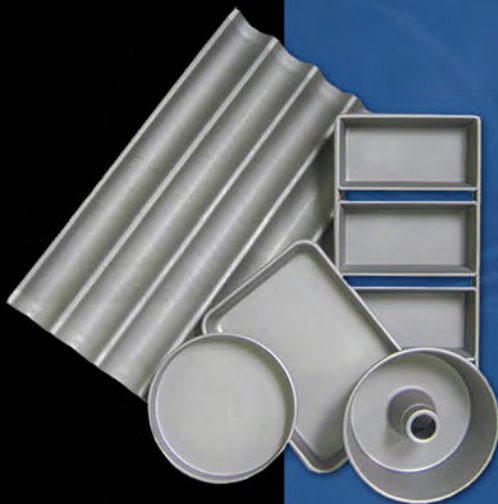
BAKEWARE FOR RETAIL & FOOD SERVICE

A BUNDY COMPANY



2008 Commercial Baking Pans

for Retail & Foodservice Bakers



www.cmbakeware.com





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Since 1898, Chicago Metallic has provided high quality commercial baking pans to the foodservice, supermarket and retail baking industries. The company stocks over 240 different baking pans and can quickly ship them wherever in the world they are needed. Custom-made pans are also available.

Chicago Metallic baking pans are sold through an international network of dealers, distributors, importers and exporters of commercial foodservice and bakery equipment and smallwares. Call your local Distributor or contact Customer Service for the name of a Distributor near you. Our direct line is +1-731-824-4130 and our U.S. WATS line is 1-800-323-3966, extension 130.

*1502 N. Central Avenue
 Humboldt, TN 38343-1798 USA*

Ready to Ship!

Check out Chicago Metallic's Tennessee inventory room with its multi-million dollar inventory ready for shipment.



PERMACLEAN™ Non-Stick Coating

PermaClean™ is a long lasting non-stick coating that provides clean releases and increases the sanitation level of your baking operation. **PermaClean™** advantages include:

- Virtually eliminates the need for oils, parchment papers and non-stick baking mats for most bakery applications.
- Reduces product loss by eliminating the transfer of black carbon from dirty pans.
- Cleans easily because **PermaClean™** pans are dishwasher, pan washer and pot sink safe if thoroughly dried after each wash.

AMERICOAT PLUS™ Silicone Release Coating

AMERICOAT PLUS™ Silicone Release Coating is the leading silicone coating technology used on all Chicago Metallic glazed pans. Our **AMERICOAT PLUS™** uses breakthrough silicone resins to achieve unparalleled results.

- Longer-lasting performance. Up to 30% more releases than other silicone glazes.
- Reduces pan oil and labor costs. Up to 50% less oil usage with bread and cake pans.
- Increased durability.
- Reduced staining.

PAN-GLO®

Even with proper care and cleaning, your pans will eventually need to be refurbished. That is why we offer the **Pan-Glo®** process. Every year, millions of baking pans of every shape, size and configuration are processed by **Pan-Glo®** plants across America. We return cleaned and freshly reglazed pans to productivity, with release characteristics that will result in measurable operating efficiencies.

For more information on our Pan-Glo® services, visit our webpage at www.pan-glo.com.

Breads

Stock #	Item #		Top Inside	Bottom Outside	Depth	Weight Each, lb.	Loaf Weight Each, lb.
	Plain	Glazed					

Single Open Top Bread Pans - aluminized steel, wire in rim

40S*	40401	40405	5 ⁵ / ₈ x 3 ¹ / ₈	5 x 2 ¹ / ₂	2 ³ / ₁₆	.2	³ / ₈
—	—	45031**	7 ¹ / ₄ x 3 ⁵ / ₈	6 ³ / ₄ x 3	2 ¹ / ₄	.5	¹ / ₂
B4106	—	41065	8 x 4	7 ¹ / ₄ x 3 ¹ / ₄	2 ¹ / ₂	.9	³ / ₄
42S	—	40425	8 ¹ / ₂ x 4 ¹ / ₂	7 ⁵ / ₈ x 3 ⁵ / ₈	2 ³ / ₄	1.0	1
56S	40561	40565	9 x 4 ¹ / ₂	8 ¹ / ₄ x 3 ³ / ₄	2 ³ / ₄	1.0	1
91S	49110	49115	10 x 5	9 ³ / ₈ x 4 ³ / ₈	3	1.3	1 ¹ / ₂
49S	40491	40495	12 ¹ / ₄ x 4 ¹ / ₂	11 ¹ / ₂ x 3 ³ / ₄	2 ³ / ₄	1.3	1 ¹ / ₂

*28 gauge aluminized steel

**Seamless, large bottom edge radius



Item #40405



Item #40565

Stock #	Item # Glazed	Individual Pan Size, inches			Weight Per Set, lb.	Overall Size
		Top Inside	Bottom Outside	Depth		

3-Strap Open Top Bread Pan Sets - aluminized steel, band over wire in rim

42-3	44235	8 ¹ / ₂ x 4 ¹ / ₂	7 ⁵ / ₈ x 3 ⁵ / ₈	2 ³ / ₄	4.3	9 ⁷ / ₃₂ x 17 ⁷ / ₈
56-3	45635	9 x 4 ¹ / ₂	8 ¹ / ₄ x 3 ³ / ₄	2 ³ / ₄	4.5	9 ²³ / ₃₂ x 17 ³ / ₄
91-3	49135	10 x 5	9 ³ / ₈ x 4 ³ / ₈	3	5.6	10 ²³ / ₃₂ x 18
49-3	44935	12 ¹ / ₄ x 4 ¹ / ₂	11 ¹ / ₂ x 3 ³ / ₄	2 ³ / ₄	5.9	12 ³¹ / ₃₂ x 17 ³ / ₄



Item #45635

4-Strap Open Top Bread Pan Sets - aluminized steel, band over wire in rim

40-4*	44045	5 ⁵ / ₈ x 3 ¹ / ₈	5 x 2 ¹ / ₂	2 ³ / ₁₆	1.6	6 ¹ / ₈ x 17 ⁷ / ₈
B4406	44065	8 x 4	7 ¹ / ₄ x 3 ¹ / ₄	2 ¹ / ₂	5.2	8 ¹ / ₁₆ x 19 ³ / ₄
42-4	44245	8 ¹ / ₂ x 4 ¹ / ₂	7 ⁵ / ₈ x 3 ⁵ / ₈	2 ³ / ₄	5.5	9 ⁷ / ₃₂ x 21 ⁷ / ₈
B4485	44585	8 ¹ / ₂ x 5 ¹ / ₄	8 x 5	3	6.9	9 ³ / ₁₆ x 26
56-4	45642	9 x 4 ¹ / ₂	8 ¹ / ₄ x 3 ³ / ₄	2 ³ / ₄	5.8	9 ²³ / ₃₂ x 21 ⁷ / ₈
91-4	49145	10 x 5	9 ³ / ₈ x 4 ³ / ₈	3	6.7	10 ²³ / ₃₂ x 23 ⁷ / ₈
91-4L	49415	10 x 5	9 ³ / ₈ x 4 ³ / ₈	3	7.4	10 ²³ / ₃₂ x 26
B4476	44765	12 x 5	11 ¹ / ₄ x 4 ¹ / ₄	3 ¹ / ₂	8.6	12 ¹ / ₁₆ x 23 ³ / ₈
49-4	44945	12 ¹ / ₄ x 4 ¹ / ₂	11 ¹ / ₂ x 3 ³ / ₄	2 ³ / ₄	7.3	12 ³¹ / ₃₂ x 21 ⁷ / ₈



Item #45642

*28 gauge aluminized steel, band under wire

5-Strap Open Top Bread Pan Sets - aluminized steel, band over wire in rim

B4572	44575	7 ³ / ₈ x 3 ⁵ / ₈	6 ³ / ₄ x 3	2 ¹ / ₄	5.5	8 ¹ / ₁₆ x 25 ³ / ₄
42-5	44255	8 ¹ / ₂ x 4 ¹ / ₂	7 ⁵ / ₈ x 3 ⁵ / ₈	2 ³ / ₄	6.7	9 ⁷ / ₃₂ x 26
56-5	45655	9 x 4 ¹ / ₂	8 ¹ / ₄ x 3 ³ / ₄	2 ³ / ₄	7.0	9 ²³ / ₃₂ x 26
49-5	44955	12 ¹ / ₄ x 4 ¹ / ₂	11 ¹ / ₂ x 3 ³ / ₄	2 ³ / ₄	9.0	12 ³¹ / ₃₂ x 26

6-Strap Open Top Bread Pan Sets - aluminized steel

B6902+	46925	5 ⁵ / ₈ x 3 ¹ / ₈	5 x 2 ¹ / ₂	2 ¹ / ₄	3.4	6 x 25 ⁷ / ₈
40-6*	44605	5 ⁵ / ₈ x 3 ¹ / ₈	5 x 2 ¹ / ₂	2 ³ / ₁₆	2.4	6 ¹ / ₈ x 25 ¹⁵ / ₁₆

*Individual pans have a seamless construction style, curled rim, no wire, band under curled rim

**28 gauge aluminized steel, band under rim



Item #45655



Item #46925



Item #44605



Stock #	Item # Glazed	Top Inside	Bottom Outside	Depth	Pan Weight Each, lb.	Loaf Weight Each, lb.
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Single Pullman Pans – aluminized steel, wire in rim

461S	44615	13 x 4	12 ³ / ₄ x 3 ³ / ₄	4	1.7	1 ¹ / ₂ lb. loaf
461SC	44660		Sliding Cover		.5	—
464S	44650	16 x 4	15 ³ / ₄ x 3 ³ / ₄	4	2.1	2 lb. loaf
464SC	44655		Sliding Cover		.6	—

Item #44615

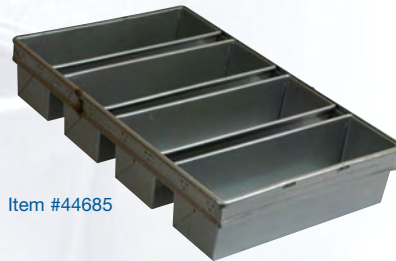
Stock #	Item # Glazed	Individual Pan Size, inches			Weight Per Set, lb.	Overall Size
		Top Inside	Bottom Outside	Depth		

3-Strap Pullman Pan Sets/Covers – aluminized steel, sets are band over wire in rim

461	44635	13 x 4	12 ³ / ₄ x 3 ³ / ₄	4	6.8	13 ²³ / ₃₂ x 15 ⁵ / ₈
461C	44645		Drop Cover		4.5	14 ³ / ₈ x 16 ⁹ / ₃₂
464	44365	16 x 4	15 ³ / ₄ x 3 ³ / ₄	4	7.8	16 ²³ / ₃₂ x 15 ³ / ₄
464C	46465		Drop Cover		3.8	17 ³ / ₈ x 16 ¹³ / ₃₂

4-Strap Pullman Pan Set/Cover – aluminized steel, set is band over wire in rim

468B	44685	13 x 4	12 ³ / ₄ x 3 ³ / ₄	4	9.6	13 ³ / ₄ x 21 ¹ / ₈
468C	44695	1 ¹ / ₂ " Nested Style Cover – Fits #44685			6.1	14 ³ / ₄ x 22 ¹ / ₈



Stock #	Item # Glazed	Individual Pan Size, inches			Weight Per Set, lb.	Overall Size
		Top Inside	Bottom Outside	Depth		

Hearth Bread Pan Sets – aluminized steel – approx. loaf weight 2 lb. – band over wire in rim

3 pans per set, with bottom and sidewall perforations, flat bottom:

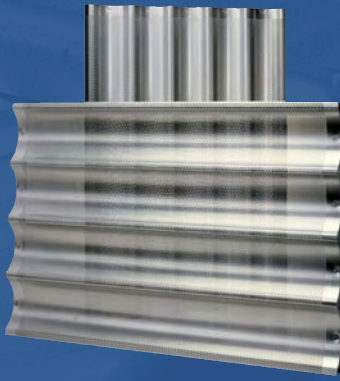
B4440	44405	11 ¹ / ₂ x 6	11 x 3 ¹ / ₂	2 ¹ / ₂	6.5	12 ⁹ / ₁₆ x 25 ⁷ / ₈
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4 pans per set, with quilted bottom and Perfescape only:

11-4	41145	11 ¹ / ₂ x 5 ³ / ₄	11 x 3 ⁷ / ₈	2 ³ / ₄	7.6	12 ³ / ₁₆ x 26
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Introducing Uni-Lock Baguette Pans



NEW Uni-Lock Design

- Unique patented design does not rely on individual fasteners or welding
- No rivets to loosen and fall free and no more broken welds
- New locking method provides a permanent connection between the frame and panel
- Lightweight all aluminum construction is designed for use in bakery racks

Item #49034 4 Pocket Item #49036 6 Pocket
Item #49035 5 Pocket Item #45515 5 Pocket



Close-up



Side View

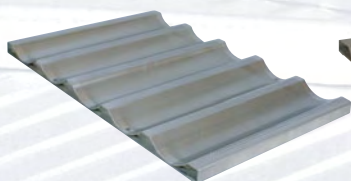
Stock #	Item # Glazed	Moulds Per Pan	Mould Top In Dimensions	Weight Each, lb.	Overall Size
<i>Uni-Lock Design Baguette/French Bread Pans - 16 gauge, .081 dia. perf. aluminum, open ends</i>					
B5016 - 09011	49011	3 long	5 ³ / ₁₆ x 26	3.3	17 ³ / ₄ x 25 ³ / ₄ x 1 ³ / ₄
NEW! B5017 - 09034	49034	4 long	3 ⁷ / ₈ x 26	3.5	17 ³ / ₄ x 25 ³ / ₄ x 1
NEW! B5015 - 09035	49035	5 long	3 x 26	3.7	17 ³ / ₄ x 25 ³ / ₄ x 1
NEW! B5018W	45515	5 across	3 ⁷ / ₈ x 18	3.5	17 ³ / ₄ x 25 ³ / ₄ x 1
B5018	45505	5 across	3 ⁷ / ₈ x 18	3.9	17 ³ / ₄ x 25 ³ / ₄ x 1
NEW! B5019 - 09036	49036	6 long	2 ¹³ / ₃₂ x 26	3.7	17 ³ / ₄ x 25 ³ / ₄ x 1

**Welded style*

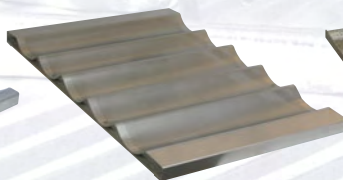
Stock #	Item # Glazed	Moulds Per Pan	Mould Dimensions, inches			Weight Each, lb.	Overall Size
			Top Inside	Bottom Inside	Depth		
<i>Sub Sandwich Roll Pans - 16 gauge perforated aluminum</i>							
Full-sized with 10 individual flat-bottomed perf. moulds, each with endcaps							
09015	49015	10	12 ¹ / ₂ x 3	12 ¹ / ₂ x 2 ¹ / ₄ flat bottom	³ / ₄	3.4	17 ³ / ₄ x 25 ³ / ₈ x ³ / ₄
Half-sized with 5 individual flat-bottomed perf. moulds, each with endcaps							
09014	49014	5	12 ¹ / ₂ x 3	12 ¹ / ₂ x 2 ¹ / ₄ flat bottom	³ / ₄	1.9	17 ³ / ₄ x 12 ³ / ₄ x ³ / ₄

Stock #	Item # Glazed	Arrangement	Capacity oz.	Top			Centers		Overall Size
				Inside	Bottom Outside	Depth	L	W	
<i>Mini-loaf Pans - aluminized steel</i>									
572-D12	45755	2 rows of 6	6.4"	3 ⁷ / ₈ x 2 ¹ / ₂	3 ¹ / ₂ x 2 ¹ / ₈	1 ⁵ / ₁₆	3 ¹ / ₈	4 ¹ / ₂	9 ⁷ / ₈ x 19 ¹ / ₂
572D	45725	4 rows of 7	6.4"	3 ⁷ / ₈ x 2 ¹ / ₂	3 ¹ / ₂ x 2 ¹ / ₈	1 ⁵ / ₁₆	3 ¹ / ₈	4 ¹ / ₂	18 ⁷ / ₈ x 25 ⁷ / ₈
572DS	45727	4 rows of 7	6.4"	3 ⁷ / ₈ x 2 ¹ / ₂	3 ¹ / ₂ x 2 ¹ / ₈	1 ⁵ / ₁₆	3 ¹ / ₈	4 ¹ / ₂	17 ⁷ / ₈ x 25 ⁷ / ₈

**Liquid volume of mold if filled to brim. Use 60-70% factor for batter weight.*



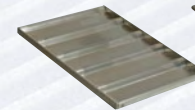
Item #45515



Item #45505



Item #49015



Item #49014



Item #45725

Specialty Breads

Specialty Breads



Item #48514



Item #41695

Stock #	Item # Glazed	Individual Pan Size, inches		Weight Per Set, lb.	Overall Size
		Top In length	Diameter		
Crimped Round Bread Pan Set - 4 pans per set - aluminized steel					
B8514-1	48514	10	3 ³ / ₄	9.7	10 ⁹ / ₁₆ X 18 ³ / ₈
Approximate loaf weight 1 lb.					

Stock #	Item # Glazed	Individual Pan Size, inches			Weight Per Set, lb.	Overall Size
		Top Inside	Bottom Out	Depth		
Cinnamon/Package Roll Pan Set - 3 pans per set - aluminized steel						
B1690	41695	9 ¹ / ₄ X 6 ⁵ / ₈	9 X 6 ³ / ₈	1 ⁷ / ₈	4.5	9 ⁷ / ₈ X 22 ¹ / ₈

Bun & Roll Pans - wire in rim

Stock #	Item # Glazed	Top Inside	Bottom Outside	Vertical Depth	Arrangement	Weight Each, lb.	Overall Size
Hamburger Bun Pans/Muffin Top/Cookie Pans - aluminized steel, wire in rim							
Individual moulds							
B2409	42495	3 ³ / ₄	3 ¹ / ₁₆	¹³ / ₃₂	4 rows of 6	5.9	17 ¹¹ / ₁₆ X 25 ¹¹ / ₁₆ X 1 ¹ / ₈
B2413*	42345*	4 ¹ / ₄	3 ⁷ / ₈	¹ / ₂	4 rows of 6	6.6	19 ¹ / ₂ X 28 ³ / ₄ X 1 ¹ / ₈
B2402	42425	4 ¹ / ₈	3 ⁷ / ₈	¹ / ₂	3 rows of 5	5.4	17 ¹¹ / ₁₆ X 25 ¹¹ / ₁₆ X 1 ¹ / ₈

Clustered moulds - 4 moulds per cluster							
B2404	42445	3 ³ / ₄	3 ³ / ₈	¹ / ₂	6 clusters of 4	6.0	17 ¹¹ / ₁₆ X 25 ¹¹ / ₁₆ X 1 ¹ / ₈

Stock #	Item # Glazed	Top Inside	Bottom Outside	Vertical Depth	Arrangement	Weight Each, lb.	Overall Size
Hot Dog Bun Pans - aluminized steel, wire in rim							
Individual moulds							
B2410*	42415*	6 X 2 ¹ / ₁₆	5 ¹ / ₂ X 1 ⁹ / ₁₆	¹ / ₂	4 rows of 6	5.7	16 ³ / ₄ X 27 ³ / ₄ X 1
B2403	42435	6 X 2 ¹ / ₁₆	5 ¹ / ₂ X 1 ⁹ / ₁₆	¹ / ₂	3 rows of 6	5.9	17 ¹¹ / ₁₆ X 25 ¹¹ / ₁₆ X 1 ¹ / ₈
Clustered Hot Dog Bun Pan moulds - blunt end							
—	42465*	5 ⁵ / ₈ X 2 ¹ / ₁₆	5 X 1 ⁵ / ₈	¹⁹ / ₃₂	8 clusters of 4	8.3	19 ⁹ / ₈ X 25 ³ / ₄

Bun & Roll Pans - band in rim

Stock #	Item # Glazed	Top Inside	Bottom Outside	Vertical Depth	Arrangement	Weight Ea., lb.	Overall Size
Bun & Roll Pans - aluminized steel, band in rim							
Individual Hamburger Bun/Muffin Top/Cookie Pan moulds							
01002	41002	4 ¹ / ₈	3 ³ / ₄	¹ / ₂	3 rows of 5	7.6	17 ³ / ₄ X 25 ³ / ₄
01005	41005	5	4 ³ / ₄	¹ / ₂	3 rows of 4	7.6	17 ³ / ₄ X 25 ³ / ₄
01006	41006	4 ¹ / ₈	3 ⁷ / ₈	1 ¹ / ₈	2 rows of 3	5.0	12 X 17 ⁵ / ₈

12 inch Hoagie Roll, Blunt End, aluminized steel, band in rim

01052BE	41052	12 X 2 ³ / ₄	11 ³ / ₄ X 2 ⁷ / ₁₆	³ / ₈	5 rows of 2	8.0	17 ³ / ₄ X 25 ³ / ₄
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*Will not fit 18 x 26 rack



Item #41002



Item #41006

Buns & Rolls



Item #42425



Item #42445



Item #42435

Stock #	Item #		Description	Weight Each, lb.	Overall Size
	Plain	Glazed			

Full-Sized Sheet Pans

Aluminum

60*	40600	40605	12 gauge, open bead, semi-curved rim	4.0	18 x 26 x 1
69	40690	40695	16 gauge, BISSC ⁺ approved	4.0	18 x 26 x 1
80	40800	40805	18 gauge, BISSC ⁺ approved	3.4	18 x 26 x 1
90	40900	40905	20 gauge, BISSC ⁺ approved	2.9	18 x 26 x 1

Perforated Aluminum

469P	44697	44691	16 ga. - btm .081 dia perf. only	3.3	18 x 26 x 1
489P	44890	44895	18 ga. - btm 1/8 dia perf. only	2.9	18 x 26 x 1
469PF	—	44692	16 ga. - 3/32 sq. perf. all over	2.9	18 x 26 x 1

Bakalon – pictured on page 11

469BK	—	44693	16 gauge Bakalon	3.1	18 x 26 x 1
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PermaClean™ non-stick topcoat only

80PC	—	40804	18 gauge PermaClean™	3.4	18 x 26 x 1
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Aluminized steel

B1552	—	41555	23 gauge aluminized steel	5.8	18 x 26 x 1
01031	—	41031	22 gauge aluminized steel, band in rim	7.2	17 ³ / ₄ x 25 ³ / ₄

Stainless steel

70*	40700	—	.036 stainless steel	5.2	18 x 26 x 1
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Three Quarter-Sized Sheet Pans

Aluminum

15	41500	41505	18 gauge	2.9	15 x 21 x 1
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Half-Sized Sheet Pans

Aluminum

85	40850	40855	18 gauge	2.1	18 x 13 x 1
95*	40950	40955	14 gauge, open bead, semi-curved rim	1.6	18 x 13 x 1

Bakalon – pictured on page 11

95BK*	—	40952	14 gauge Bakalon	1.6	18 x 13 x 1
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PermaClean™ non-stick topcoat only

85PC	—	40854	18 gauge PermaClean™	2.1	18 x 13 x 1
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Perforated Aluminum

85P	40857	40851	18 gauge - bottom perf. only	1.9	18 x 13 x 1
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Quarter-Sized Sheet Pans

Aluminum

45	40450	40455	16 gauge aluminum	1.0	9 ¹ / ₂ x 13 x 1
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Bakalon – pictured on page 11

45BK	—	40452	16 gauge Bakalon	1.0	9 ¹ / ₂ x 13 x 1
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Eighth-Sized Sheet Pans

Aluminum

—	41800	41805	16 gauge	.4	6 ¹ / ₂ x 9 ¹ / ₂
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Bakalon – pictured on page 11

—	41852	—	16 gauge Bakalon	.4	6 ¹ / ₂ x 9 ¹ / ₂
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18 x 12 Aluminized Steel Sheet/Jelly Roll Pan

41218	51218	51215	26 ga. aluminized steel	1.6	18 x 12 x 1
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Display Pans – Anodized aluminum, semi-closed rim

	Gold	Silver	Plain		
91D	40910	40917	40912	16 gauge anodized aluminum	2.4 18 x 26 x 1
92D	40920	40927	40922	16 gauge anodized aluminum	1.2 9 x 26 x 1
93D	40930	40937	40932	16 gauge anodized aluminum	1.1 12 x 18 x 1
94D	40940	40947	40942	16 gauge anodized aluminum	.9 9 ¹ / ₂ x 13 x 1

Plain Display Pans are made from non-textured aluminum

Bagel Pans – Swedish Style Perforated Aluminum Screens

B5013	—	45135	14 gauge - .094 dia. perf. embossed side ribs	2.2	18 x 26
485P	—	44850	12 gauge - .081 dia. perf. hemmed sides	2.9	18 x 26

Perforated Aluminum Baking Sheets – wire in rim style

B5011	44801	44800	16 ga. - .081 dia. perf. btm. only with embossed rib inside the side edges	3.7	18 x 26
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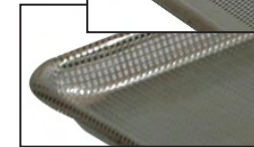
*Sanitary open bead

+Baking Industry Sanitation Standards Committee

Items #40600, #40690
#40800, #40900



Item #44691 (detail)

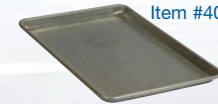


Item #44692 (detail)

Items #40850, #40950



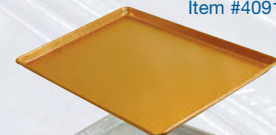
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Item #40450

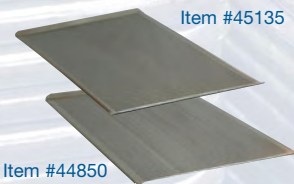


Item #40910



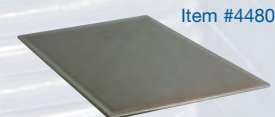
Item #40917

Item #45135



Item #44850

Item #44801



Muffin Pans

All dimensions are in inches.

Stock#	Item#		Arrangement	Description	Volume* Ounces	Top Inside	Bottom Out	Vertical Depth	Centers		Weight Ea., lb.	Overall Size
	Plain	Glazed							L	W		

Mini-Fluted Tube Cake - aluminized steel, wire in rim (pictured on page 12)

NEW! 03055	—	43055	3 rows of 5	mini-fluted	7.5	3 ¹⁵ / ₁₆	3	1 ¹¹ / ₁₆	4 ⁵ / ₈	4 ⁵ / ₈	9.7	17 ⁷ / ₈ x 25 ⁷ / ₈
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Mini-Muffin Pans - aluminized steel, wire in rim

519D	—	45195	5 rows of 6	mini-muffin	1.1	1 ⁷ / ₈	1 ¹ / ₄	7/ ₈	2 ³ / ₄	2 ¹ / ₄	3.8	12 ⁷ / ₈ x 17 ⁷ / ₈
529D	—	45295	6 rows of 8	mini-muffin	1.1	1 ⁷ / ₈	1 ¹ / ₄	7/ ₈	2 ³ / ₄	2 ¹ / ₄	6.8	17 ⁷ / ₈ x 25 ⁷ / ₈
524D	—	45245	4 rows of 6	mini-muffin	2.1	2 ¹ / ₁₆	1 ⁵ / ₈	1 ¹ / ₈	2 ³ / ₄	2 ³ / ₄	3.7	12 ⁷ / ₈ x 17 ⁷ / ₈
525D	—	45255	6 rows of 8	mini-muffin	2.1	2 ¹ / ₁₆	1 ⁵ / ₈	1 ¹ / ₈	2 ³ / ₄	2 ³ / ₄	7.1	17 ⁷ / ₈ x 25 ⁷ / ₈

Cupcake/Muffin Pans - aluminized steel, wire in rim

B5043	—	45045	3 rows of 4	cupcake	3.8	2 ³ / ₄	2 ¹ / ₁₆	1 ³ / ₈	3 ⁵ / ₁₆	3 ⁵ / ₁₆	1.8	10 ⁵ / ₈ x 13 ⁷ / ₈
522D	—	45225	3 rows of 4	cupcake	3.8	2 ³ / ₄	2 ¹ / ₁₆	1 ³ / ₈	4	4	3.3	12 ⁷ / ₈ x 17 ⁷ / ₈
552D	—	45525	4 rows of 6	cupcake	3.8	2 ³ / ₄	2 ¹ / ₁₆	1 ³ / ₈	3 ⁵ / ₁₆	3 ⁵ / ₁₆	4.4	14 ¹ / ₁₆ x 20 ¹¹ / ₁₆
557D	—	45575	5 rows of 7	cupcake	3.8	2 ³ / ₄	2 ¹ / ₁₆	1 ³ / ₈	3 ⁵ / ₁₆	3 ⁵ / ₁₆	6.3	17 ⁷ / ₈ x 25 ⁷ / ₈
560D	—	45605	4 rows of 6	cupcake	3.8	2 ³ / ₄	2 ¹ / ₁₆	1 ³ / ₈	4	4	6.1	17 ⁷ / ₈ x 25 ⁷ / ₈

Oversized Muffin Pans - aluminized steel, wire in rim

364D	—	43645	3 rows of 4	large	5.0	3 ¹ / ₄	2 ¹ / ₂	1 ¹ / ₄	3 ⁵ / ₈	3 ⁵ / ₈	3.5	12 ⁷ / ₈ x 17 ⁷ / ₈
564D	—	45645	4 rows of 6	large	5.0	3 ¹ / ₄	2 ¹ / ₂	1 ¹ / ₄	3 ⁵ / ₈	3 ⁵ / ₈	6.4	17 ⁷ / ₈ x 25 ⁷ / ₈
321F	—	43215	3 rows of 4	texas-size	5.6	3 ³ / ₁₆	2 ¹⁵ / ₁₆	1 ¹ / ₄	3 ⁵ / ₈	3 ⁵ / ₈	3.9	12 ⁷ / ₈ x 17 ⁷ / ₈
526D	—	45265	4 rows of 6	texas-size	5.6	3 ³ / ₁₆	2 ¹⁵ / ₁₆	1 ¹ / ₄	3 ⁵ / ₈	3 ⁵ / ₈	7.1	17 ⁷ / ₈ x 25 ⁷ / ₈
351F	—	43515	3 rows of 4	jumbo	6.2	3 ¹ / ₂	3 ¹ / ₈	1 ¹ / ₄	4 ¹ / ₈	4 ¹ / ₈	3.7	13 ¹ / ₂ x 17 ⁷ / ₈
451D	—	44515	4 rows of 5	jumbo	6.2	3 ¹ / ₂	3 ¹ / ₈	1 ¹ / ₄	4 ¹ / ₈	4 ¹ / ₈	6.6	17 ⁷ / ₈ x 25 ⁷ / ₈
337F	—	43375	3 rows of 4	jumbo	7.0	3 ³ / ₈	3	1 ¹ / ₂	4	3 ¹⁵ / ₁₆	4.1	12 ⁷ / ₈ x 17 ⁷ / ₈
528D	—	45285	4 rows of 6	jumbo	7.0	3 ³ / ₈	3	1 ¹ / ₂	3 ⁷ / ₈	4	7.1	17 ⁷ / ₈ x 25 ⁷ / ₈
B5446	—	45445	4 rows of 6	jumbo	7.0	3 ³ / ₈	2 ¹⁵ / ₁₆	1 ¹⁷ / ₃₂	4	4	7.6	17 ⁷ / ₈ x 25 ⁷ / ₈
355F	—	43555	3 rows of 4	large-crown	7.3	3 ¹ / ₂	2 ¹ / ₁₆	1 ¹⁵ / ₁₆	4 ¹ / ₈	4 ¹ / ₈	3.8	13 ¹ / ₂ x 17 ⁷ / ₈
455D	—	44555	4 rows of 5	large-crown	7.3	3 ¹ / ₂	2 ¹ / ₁₆	1 ¹⁵ / ₁₆	4 ¹ / ₈	4 ¹ / ₈	6.8	17 ⁷ / ₈ x 25 ⁷ / ₈
NEW! 03025	—	43025	3 rows of 4	large-crown	7.3	3 ⁵ / ₈	2 ¹ / ₁₆	1 ²⁵ / ₃₂	4	4	5.5	13 ¹ / ₂ x 17 ⁷ / ₈
NEW! 03026	—	43026	4 rows of 6	large-crown	7.3	3 ⁵ / ₈	2 ¹ / ₁₆	1 ²⁵ / ₃₂	4	4	7.0	17 ⁷ / ₈ x 25 ⁷ / ₈
B5435	—	45435	3 rows of 5	large-crown	7.5	4 ¹ / ₈	2 ¹ / ₁₆	1 ¹⁵ / ₁₆	4 ⁵ / ₈	4 ⁵ / ₈	8.0	17 ⁷ / ₈ x 25 ⁷ / ₈
369F	—	43695	3 rows of 4	pecan roll	8.2	3 ¹¹ / ₁₆	2 ¹ / ₂	1 ¹³ / ₁₆	4 ¹ / ₄	4 ¹ / ₄	3.9	13 ¹ / ₂ x 17 ⁷ / ₈
470D	—	44705	4 rows of 5	pecan roll	8.2	3 ¹¹ / ₁₆	2 ¹ / ₂	1 ¹³ / ₁₆	4 ¹ / ₄	4 ¹ / ₄	6.4	17 ⁷ / ₈ x 25 ⁷ / ₈
470-35	—	47005	3 rows of 5	pecan roll	8.2	3 ¹¹ / ₁₆	2 ¹ / ₂	1 ¹³ / ₁₆	4 ¹ / ₄	4 ¹ / ₄	4.5	17 ⁷ / ₈ x 25 ⁷ / ₈
303D	—	43035	3 rows of 5	mini-cake	10.0	4 ¹ / ₈	3 ³ / ₄	1 ¹ / ₂	4 ⁵ / ₈	4 ⁷ / ₈	8.4	17 ⁷ / ₈ x 25 ⁷ / ₈
421F	—	44215	3 rows of 4	mini-cake	10.5	4 ¹ / ₄	3 ³ / ₄	1 ¹ / ₂	4 ⁷ / ₈	4 ⁷ / ₈	4.9	15 ¹ / ₂ x 20 ¹ / ₂
530D	—	45305	3 rows of 5	mini-cake	10.5	4 ¹ / ₄	3 ³ / ₄	1 ¹ / ₂	4 ²¹ / ₃₂	4 ⁷ / ₈	6.6	17 ⁷ / ₈ x 25 ⁷ / ₈
535D	—	45355	3 rows of 4	mini-cake	16.5	5 ¹ / ₄	4 ³ / ₄	1 ³ / ₈	5 ⁵ / ₈	5 ¹¹ / ₁₆	6.5	18 x 25 ⁷ / ₈

Muffin Pans - aluminum, steel, wire in rim

612D	46120	46125	3 rows of 4	cupcake	3.8	2 ³ / ₄	2 ¹ / ₁₆	1 ³ / ₈	3 ⁵ / ₁₆	3 ⁵ / ₁₆	2.0	10 ³ / ₄ x 14 ¹ / ₈
652D	46520	46525	4 rows of 6	cupcake	3.8	2 ³ / ₄	2 ¹ / ₁₆	1 ³ / ₈	3 ⁵ / ₁₆	3 ⁵ / ₁₆	3.2	14 ¹ / ₈ x 20 ³ / ₄
621F	—	46215	2 rows of 3	cinnamon roll	10.5	4 ¹ / ₄	3 ¹¹ / ₁₆	1 ¹ / ₂	4 ⁷ / ₈	4 ²⁷ / ₃₂	2.1	10 ³ / ₄ x 15 ¹ / ₂

Specialty Muffin Pans, wire in rim

MaryAnn/Strawberry Shortcake - aluminized steel, indent size - 2 x 1/2 deep

338F	—	43385	3 rows of 4	mary-ann	6.0	3 ³ / ₈	3	1 ¹ / ₂	4	3 ¹⁵ / ₁₆	3.8	12 ⁷ / ₈ x 17 ⁷ / ₈
339F	—	43395	4 rows of 6	mary-ann	6.0	3 ³ / ₈	3	1 ¹ / ₂	3 ¹³ / ₁₆	3 ¹³ / ₁₆	7.3	17 ⁷ / ₈ x 25 ⁷ / ₈

Mini Loaf - aluminized steel, rectangular shape

572-D12	—	45755	2 rows of 6	mini-loaf	6.4	3 ⁷ / ₈ x 2 ¹ / ₂	3 ¹ / ₂ x 2 ¹ / ₈	1 ⁵ / ₁₆	3 ¹ / ₈	4 ¹ / ₂	3.6	9 ⁷ / ₈ x 19 ¹ / ₂
572D	—	45725	4 rows of 7	mini-loaf	6.4	3 ⁷ / ₈ x 2 ¹ / ₂	3 ¹ / ₂ x 2 ¹ / ₈	1 ⁵ / ₁₆	3 ¹ / ₈	4 ¹ / ₂	7.9	18 ⁷ / ₈ x 25 ⁷ / ₈
572DS	—	45727	4 rows of 7	mini-loaf	6.4	3 ⁷ / ₈ x 2 ¹ / ₂	3 ¹ / ₂ x 2 ¹ / ₈	1 ⁵ / ₁₆	3 ¹ / ₈	4 ¹ / ₄	7.9	17 ⁷ / ₈ x 25 ⁷ / ₈

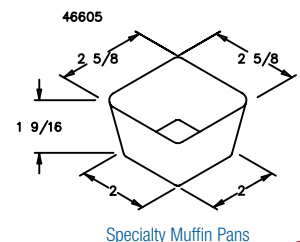
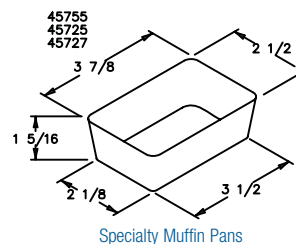
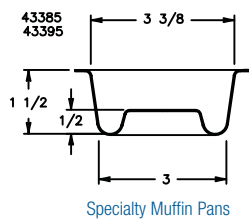
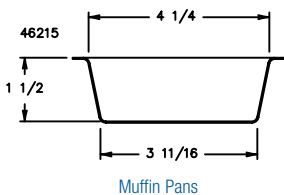
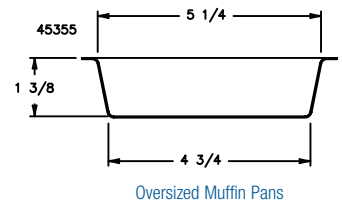
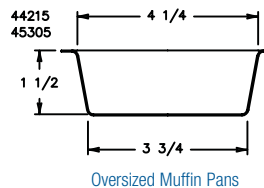
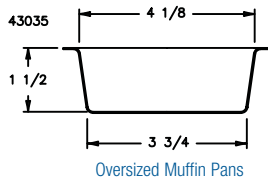
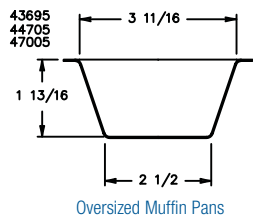
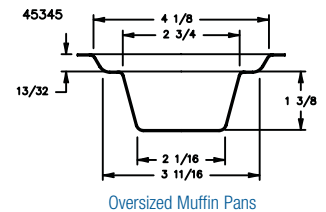
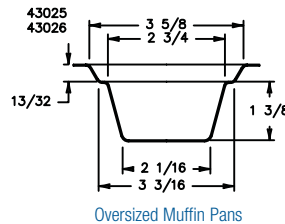
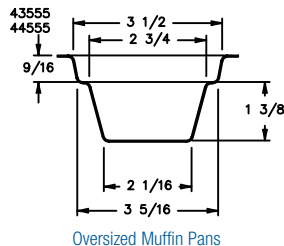
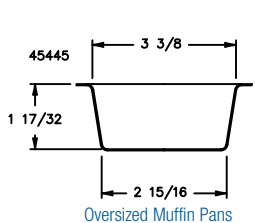
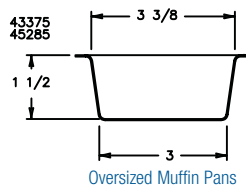
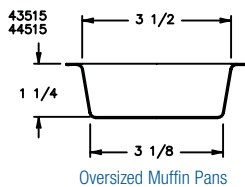
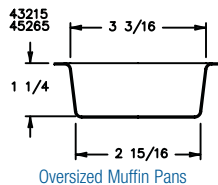
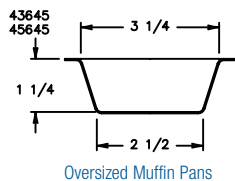
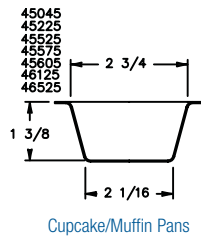
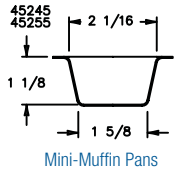
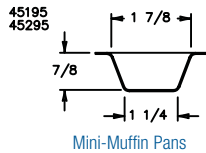
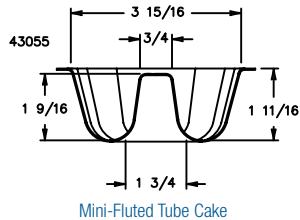
Square Muffin - aluminum

660D	—	46605	4 rows of 6	square muffin	4.4	2 ⁵ / ₈ x 2 ⁵ / ₈	2 x 2	1 ⁹ / ₁₆	3 ¹ / ₈	3 ¹ / ₄	3.5	14 ¹ / ₈ x 20 ³ / ₄
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*Liquid volume of mold if filled to brim. Use 60-70% factor for batter weight.

Muffin Pan Mould Profiles

All dimensions are in inches.



Chicago Metallic Introduces New Larger-Radius Corners and High Strength Steel Muffin Pans

Instead of a seam at each corner, our new 2 inch radius (R2") pan corners are seamless, providing a longer, safer and more sanitary pan life.

The 2 inch radius corners are easier to load into pan racks and can be inter-mixed with existing pans, since the new R2" Panels have the same overall dimensions as – and will nest perfectly with – your existing pans of the same type. Pans will also be made with high strength aluminized steel. This new hybrid metal is thinner, but 30% stronger than ordinary aluminized steel, which allows us to build longer-lasting pans that weigh less, leading to better ergonomics in the bakery and longer pan life. Because there is less metal to bring up to baking temperature, you will lower your energy costs. Your new pans will practically pay for themselves!

Specialty Cake Pans



Item #59024



Item #59040



Item #43055



Item #50624



Item #51224



Item #50136

Cast Aluminum Cake Pans

Item #	Top		Mould Dimensions		Depth	Capacity	Weight Each, lb.	Overall Dimensions
	Inside	Bot. Out	Top Out	Top Out				
<i>Non-Stick Cast Aluminum 6 Cavity Pan – Two of each: mini-Crown, mini-Fruit, mini-Sunflower</i>								
59024	4 ¹ / ₄	3 ³ / ₄	----	1 ¹ / ₂	1 cup (ea. mold)	2.0	9 ⁷ / ₈ x 15	

Non-Stick Cast Aluminum Specialty Pans

Non-Stick Crown Pan (11 gauge)

59040	9 ¹ / ₄	7	9 ³ / ₈	3 ⁵ / ₈	10 cup	1.6
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Non-Stick Fruit Pan (10 gauge)

59030	9 ¹ / ₄	7 ³ / ₄	9 ¹³ / ₃₂	3 ³ / ₈	10 cup	1.7
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Non-Stick Sunflower Pan (10 gauge)

59020	9 ¹ / ₂	7	9 ²¹ / ₃₂	3 ⁵ / ₁₆	10 cup	1.6
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Non-Stick Heart Pan (10 gauge)

59010	11 ³ / ₄	10	11 ²⁹ / ₃₂	2 ³ / ₈	10 cup	1.5
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Item #59030



Item #59020



Item #59010

Mini-Fluted Tube Cake Pan

Item #	Volume Ounces	Top In	Depth	Arrangement	Centers		Overall Size
					L	W	
Aluminized Steel, wire in rim							
43055	7.5	3 ¹⁵ / ₁₆	1 ¹¹ / ₁₆	3 rows of 5	4 ⁵ / ₈	4 ⁷ / ₈	17 ⁷ / ₈ x 25 ⁷ / ₈

Bundt® Pans

Nordic Ware® commercial die-cast aluminum Bundt® Pan Products are now available from Chicago Metallic. All interior baking surfaces have been coated with a black non-stick finish designed for commercial duty. The exterior of each pan is made from a thick casting of natural aluminum to insure better heat distribution and longer pan life. The world-famous cast aluminum Bundt® Pans ...from Chicago Metallic.

Item #	Mould Dimensions			Capacity	Weight Ea., lb.	Overall Dimensions
	Top In	Bot. Out	Depth			
<i>Bundt-lette® Pan, 2 rows of 3</i>						
50624	4	2 ³ / ₄	1 ⁷ / ₈	1 cup (ea. mold)	1.7	9 x 14

Item #	Mould Dimensions				Capacity	Weight Each, lb.
	Top In	Bot. Out	Top Out	Depth		

Bundt® Pan, no handles, small, 6 cup capacity

51224	7 ⁷ / ₈	6 ³ / ₄	8 ³ / ₁₆	2 ⁵ / ₈	6 cups	1.2
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Bundt® Pan, no handles, large, 12 cup capacity

50136	9 ¹⁵ / ₁₆	8 ³ / ₄	10 ¹ / ₈	3 ¹ / ₂	12 cups	1.9
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Bundt® and Bundt-lette® are the registered trademarks of Nordic Ware®, a division of Northland Aluminum Products, Inc., Minneapolis, MN 55416.

Cakes & Pies

Stock #	Item #		Diameter Top Inside	Depth	Weight Each, lb.	Stock #	Item #		Diameter Top Inside	Depth	Weight Each, lb.
	Plain	Glazed					Plain	Glazed			

Spring Form Pans - .032 aluminum

8406	40406	—	6	3	.4
8408	40408	—	8	3	.
8409	40409	—	9	3	.6
8410	40410	—	10	3	.6
8412	40412	—	12	3	.8



Item #40409



Item #49025

Round Cake Pans - aluminized steel - 26 gauge

With straight sidewalls (not flared)

P1010	41010	41018	10	1	.9
P1410	41400	41405	14	1	1.9
P6015	46150	46155	6	1 1/2	.5
P8015	48050	48155	8	1 1/2	.7
P9015	49152	49155	9	1 1/2	.8
P6020	46020	46025	6	2	.5
P7020	47020	47026	7	2	.7
P8020	48020	48025	8	2	.8
P9020	49020	49025	9	2	1.0
P1020	41020	41025	10	2	1.1
P1220	41220	41225	12	2	1.5
P1420	41420	41425	14	2	2.4

Stock #	Item #		Pan Dimensions			Tube Dimensions, Inches			Weight Each, lb.
	Plain	Glazed	Top In	Bot. Out	Depth	Top In	Bottom	Depth	

Angel Food/Tube Cake Pans - 15 gauge aluminum - solid bottom - with nesting ring

650	46500	46505	7 1/2	7	2 3/4	1 3/4	2 5/8	3	.6
653	46530	46535	7 1/2	6 7/8	3 1/16	2 9/16	3 1/8	3 1/8	.8
654	46540	46545	9 1/4	8	4	2 1/4	3	4 1/8	1.1
655	46550	46555	9 1/2	8 1/4	4	2 3/8	3 1/8	4 1/8	.9
656	46560	46565	10	9 1/4	3 3/4	3 1/4	4	4 1/2	1.1



Item #46565

Stock #	Tin		Aluminum		Top Inside	Bottom Outside	Vertical Depth	Case Weight (pounds)	
	Item#	Stock #	Item#	Stock #				Tin	Aluminum

Pie Plates - sold by the gross only (144 ea)

50 gross minimum on custom embossing or perforating - call for custom pie pan details

—	—	1509G	41509	7 15/16	6 9/32	1 5/32	—	14.1
1110B	41110	—	—	9	7 1/2	1	43.2	—
1412B	41412	—	—	11	9 1/16	1 1/4	60.1	—



Item #41509

Stock #	Item #	Glazed	Description	Pan Dimensions, Inches		Tube Dimensions, Inches			Weight Each, lb.
				Top Inside	Depth	Top	Bot. Out	Height	

Specialty Cake Pans

B7060T	47605	—	Turkshead, alum.	6 1/2	2 5/16	1 dia.	2 dia.	3 3/8	.5
B7064T	47645	—	Sand Torte, alum.	7 1/2	3 1/4	1 3/4 dia.	2 5/8 dia.	3	.8
B8100	48105*	—	Heart-solid bottom	8 13/16 x 8 1/8	2	—	—	—	.7

* aluminized steel



Item #47605

Stock #	Item #	Glazed	Arrangement	Description	Approximate Mould Size, Inches	Weight Each, lb.	Overall Size, in.
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Mini-Easter Egg/Mini-Football 2-Piece Cake Pan Set - includes top & bottom pans

NEW!

—	47255	—	5 rows of 5	Mini-egg/football	2 1/2 L x 1 5/8 W x 1 9/16 H	7.7	12 7/8 x 17 7/8
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Easter Egg/Football Cake Pans

B7068F	47685	—	3 rows of 4	Small egg	3 1/2 x 2 1/4	Elliptical	1 3/4	3.3	9 5/8 x 17 5/8
B7069	47695	—	3 in a row	Large egg	8 5/8 x 5 11/16	Elliptical	2 11/16	3.4	9 7/8 x 19 3/4



Item #47255



Item #47685



Item #47695



Item #48105

Bākalon

Bākalon is our brand name for the high strength aluminum pans with the durable, dark gray, hard-coat anodized surface...pans that will not chip, peel, rust, or interact with food. The **Bākalon** surface is not a painted coating, but an integrated surface of aluminum oxide, tough enough to resist the use and abuse of commercial kitchens. A perfect bake can be achieved every time because the dark color of its surface absorbs radiant heat in the oven, rather than reflecting it. This allows even faster baking times at lower temperatures. And after seasoning, a little oil on the surface will keep food from sticking, making clean-up a snap.

Item #91160



Item #49160

Stock #	Item #	Nominal Size	Top Inside	Bottom Inside	Bottom Outside	Depth	Weight Each, lb.
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Deep Dish Pizza Pans - Bākalon, 14 ga. heavy-weight aluminum, embossed feet

9106*	91060	6	6 ⁵ / ₈	—	6	1 ¹ / ₂	.5
9109	91090	9	9	—	8 ³ / ₈	1 ¹ / ₂	.9
9110	91100	10	10 ¹ / ₄	—	9 ⁵ / ₈	1 ¹ / ₂	1.0
9112	91120	12	12	—	11 ³ / ₈	1 ¹ / ₂	1.2
9113	91130	13	13 ¹ / ₁₆	—	12 ³ / ₈	1 ¹ / ₂	1.4
9114	91140	14	14 ³ / ₁₆	—	13 ¹⁷ / ₃₂	1 ¹ / ₂	1.5
9115	91150	15	14 ³ / ₄	—	14 ¹ / ₈	1 ¹ / ₂	1.8
9116	91160	16	16 ¹ / ₃₂	—	15 ⁵ / ₁₆	1 ¹ / ₂	1.9

Thin Crust Pizza Pans - Bākalon

910	49100	10	—	10	—	1/2	.8
912	49120	12	—	12	—	1/2	1.0
914	49140	14	—	14	—	1/2	1.3
916	49160	16	—	16	—	1/2	1.7

*No embossed feet in 91060

Stock #	Item #	Size - Material	Overall Size	Weight Each, lb.
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Sheet Pans - Bākalon

NEW!	—	41852	EIGHTH-SIZE - 16 Gauge Aluminum	6 ¹ / ₂ x 9 ¹ / ₂ x 1	0.4
NEW!	45BK	40452	QUARTER-SIZE - 16 Gauge Aluminum	9 ¹ / ₂ x 13 x 1	1.0
	95BK*	40952	HALF-SIZE - 14 Gauge Aluminum	13 x 18 x 1	1.7
	469BK	44693	FULL-SIZE - 16 Gauge Aluminum	18 x 26 x 1	3.1

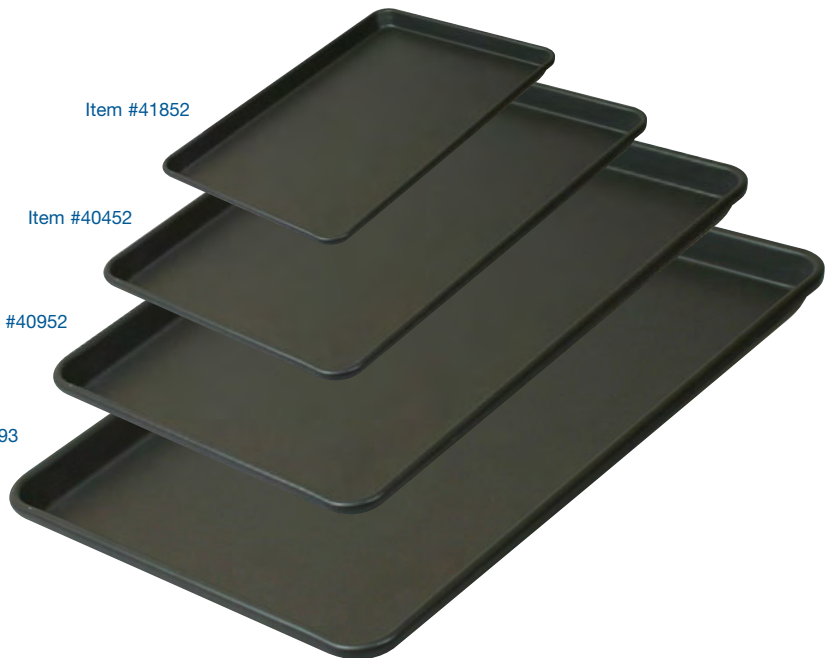
*Sanitary open bead

Item #41852

Item #40452

Item #40952

Item #44693



Demarle/SASA Products

FLEXIPAN® Full Size Flexible Silicon Trays in Five Popular Shapes

2 inch diameter Mini-Muffins, 3 inch long Madeleines, 2 inch long Mini-Madeleines, 2-3/4 inch diameter Half-Spheres and 3-1/8 inch diameter Half-Spheres never need to be seasoned, cured or greased. Place on a flat tray or sheet pan prior to filling the moulds and baking. You can experiment with different thicknesses of sheet pans and/or different perforation diameters to achieve the perfect bake for each of your unique baked products, as perforated pans seem to work better for most baked products. FLEXIPAN® will wipe clean with a moist towel but, when necessary, can also be washed with hot water and mild detergent. DO NOT scrape, use automatic dishwashers or harsh chemicals. FLEXIPAN® is freezable.



Item #40031 FLEXIPAN® with 44895 Sheet Pan



Item #41121 FLEXIPAN® with 44895 Sheet Pan



Item #41268 FLEXIPAN® with 44895 Sheet Pan



Item #41511 FLEXIPAN® with 44895 Sheet Pan








Item #41593 FLEXIPAN® with 44895 Sheet Pan



Item #44890 and #44895 (if glazed)

Demarle/SASA Products - Now Available from Chicago Metallic!

Item #	Demarle Item #	Description	Mould Dimensions	Overall Size, in.
44206	80-420620	SILPAT® fits full sheet pan size		16 1/2 x 24 1/2
40031	FLX01031	FLEXIPAN® 2" Mini-Muffin 40-on 	2 x 1 5/8	15 1/2 x 23
41121	FLX01121	FLEXIPAN® Mini-Madeleines 56-on 	2 1/16 x 1 5/16	15 1/2 x 23
41268	FLX01268	FLEXIPAN® Half-Sphere 24-on 	2 3/4 x 1 9/16	15 1/2 x 23
41511	FLX01511	FLEXIPAN® Madeleines 40-on 	3 1/16 x 1 13/16	15 1/2 x 23
41593	FLX01593	FLEXIPAN® Half-Sphere 24-on 	3 1/8 x 1 9/16	15 1/2 x 23
46205	60-06205	SILFORM® 5 channel baguette	3 3/8 x 24 7/16	16 1/2 x 24 1/2
46646	50-6646N5L	SILTRAY® 5 channel with Frame	3 x 24 7/8	18 x 26

SILPAT® Full Size Silicone Baking Mats

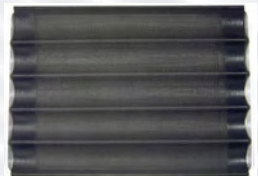
No seasoning, curing or greasing is ever required. Simply place the mat, smooth side up, on a flat tray or a sheet pan, preferably one that is perforated. SILPAT® Baking Mats work in any type of oven at normal baking temperature ranges and will wipe clean with a moist towel. If required, they can also be washed with hot water and a mild detergent, but should never be washed in automatic dishwashers or with harsh chemicals. SILPAT® is freezable.



Item #44206 SILPAT® with #44895 Sheet Pan

SILFORM® Five Pocket Baguette Mat

These non-stick silicone mats are pre-formed into baguette loaf "pockets" and can be placed directly upon any flat tray or sheet pan. Perforated trays and sheet pans work best to increase air circulation in the oven. The mat's deeper pockets result in the traditionally-shaped baguette loaf that is common in Europe. SILFORM® works well with thaw and bake products and for proofing.



Item #46205 SILFORM® with #44895 Sheet Pan

SILTRAY® Five Pocket Baguette Mat with Wire Frame

These non-stick mats produce the same traditional shape, but go one step better. They come with their own stainless steel wire frame that provides optimal open air circulation in the oven. With thicker layers of high quality silicones and their specially constructed rack, SILTRAY® will produce better results and a longer life. SILTRAY® also works well with frozen dough products.



Item #46646 SILTRAY® with Frame

Silpat®, Flexipan®, Silform®, and Siltray® are the registered trademarks of Demarle S.A.S./Sasa Industrie.

Specialty Products

Manual Cake Filler

Stock #	Hopper Capacity, qts.	Standard Pack	Packed Weight, lbs.
10001	5	1 pc.	8

Replacement Parts

Stock	Description
10003	#3 Adjustment Pin
10004	#4 Handle
10005	#5 Nozzle Only
10006	#6 Piston Assembly
10007	#7 Split Roll Pin
10008	#8 Spring
10009	#9 Spring Bushing
10010	#10 Thumbscrew
10011	#11 Wing Nut
10012	#5B Nozzle Nut



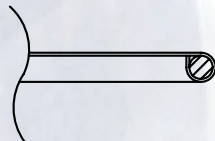
Sheet Pan Dolly – Steel – 3 diameter casters

Stock #	Item #	Description	Hopper Capacity, qts.	Standard Pack	Packed Weight, lbs.
12580	42580	Fits 18 x 26 Sheet pans	Dark Green	1	14.1

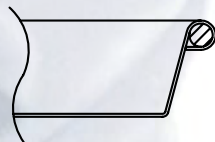


Pan Construction Styles

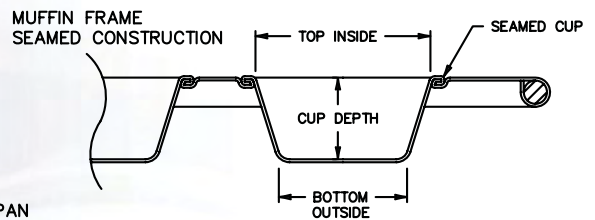
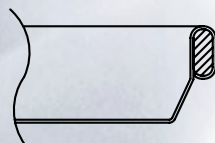
COOKIE SHEET STYLE
STEEL WIRE IN RIM



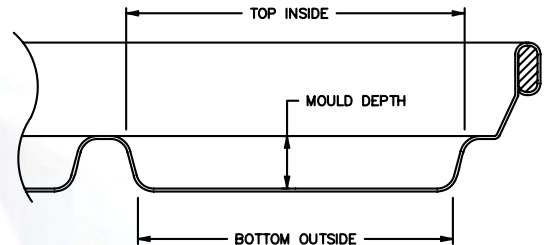
SEAMLESS ROLL PAN STYLE
STEEL WIRE IN RIM



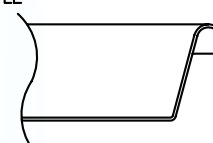
SEAMLESS ROLL PAN STYLE
STEEL BAND IN RIM



ROLL PAN
SEAMLESS CONSTRUCTION



SEMI-CURLED RIM STYLE



Item Number/Page Number Chart

Item#	Page#	Item#	Page#	Item#	Page#	Item#	Page#
10001	14	41010	11	44615	4	46540	11
10003	14	41018	11	44635	4	46545	11
10004	14	41020	11	44645	4	46550	11
10005	14	41025	11	44650	4	46555	11
10006	14	41031	7	44655	4	46560	11
10007	14	41052	6	44660	4	46565	11
10008	14	41065	3	44685	4	46605	8
10009	14	41110	11	44691	7	46646	13
10010	14	41121	13	44692	7	46925	3
10011	14	41145	4	44693	7,12	47005	8
10012	14	41220	11	44695	4	47020	11
40031	13	41225	11	44697	7	47026	11
40401	3	41268	13	44705	8	47255	11
40405	3	41400	11	44765	3	47605	11
40406	11	41405	11	44800	7	47645	11
40408	11	41412	11	44801	7	47685	11
40409	11	41420	11	44850	7	47695	11
40410	11	41425	11	44890	7	48020	11
40412	11	41500	7	44895	7	48050	11
40425	3	41505	7	44935	3	48105	11
40450	7	41509	11	44945	3	48155	11
40452	7,12	41511	13	44955	3	48514	6
40455	7	41555	7	45031	3	49011	5
40491	3	41593	13	45045	8	49014	5
40495	3	41695	6	45135	7	49015	5
40561	3	41800	7	45195	8	49020	11
40565	3	41805	7	45225	8	49025	11
40600	7	41852	7,12	45245	8	49034	5
40605	7	42345	6	45255	8	49035	5
40625	11	42415	6	45265	8	49036	5
40690	7	42425	6	45285	8	49100	12
40695	7	42435	6	45295	8	49110	3
40700	7	42445	6	45305	8	49115	3
40800	7	42465	6	45355	8	49120	12
40804	7	42495	6	45435	8	49135	3
40805	7	42580	14	45445	8	49140	12
40825	11	43025	8	45505	5	49145	3
40850	7	43026	8	45515	5	49152	11
40851	7	43035	8	45525	8	49155	11
40854	7	43055	8,10	45575	8	49160	12
40855	7	43215	8	45605	8	49415	3
40857	7	43375	8	45635	3	50136	10
40900	7	43385	8	45642	3	50624	10
40905	7	43395	8	45645	8	51215	7
40910	7	43515	8	45655	3	51218	7
40912	7	43555	8	45725	5,8	51224	10
40917	7	43645	8	45727	5,8	59010	10
40920	7	43695	8	45755	5,8	59020	10
40922	7	44045	3	46020	11	59024	10
40927	7	44065	3	46120	8	59030	10
40930	7	44206	13	46125	8	59040	10
40932	7	44215	8	46150	11	91060	12
40937	7	44235	3	46155	11	91090	12
40940	7	44245	3	46205	13	91110	12
40942	7	44255	3	46215	8	91120	12
40947	7	44365	4	46465	4	91130	12
40950	7	44405	4	46500	11	91140	12
40952	7,12	44515	8	46505	11	91150	12
40955	7	44555	8	46520	8	91160	12
41002	6	44575	3	46525	8		
41005	6	44585	3	46530	11		
41006	6	44605	3	46535	11		

Pan Use and Care Guidelines

Pan glaze and pan life can be prolonged with a preventative maintenance program designed for each particular pan. The key to success of any baking pan maintenance program is that management must first develop a philosophy about the care of pans, establish a definitive pan-care training program, and insist that all associated with the use of the pans follow the designed program, including periodic pan reglazing cycles. Commercial reglazing facilities are available and are listed online at www.pan-glo.com/panglo/contact.

All Chicago Metallic pans that include **AMERICOAT PLUS™** Glaze have a thin silicone glaze coating applied to both surfaces of the pan to aid in the removal of baked products and pan sanitation. Because this silicone glaze is not a permanent coating, the use and care suggestions listed below should be followed in order to prolong the life of the glaze and protect the pan.

Daily Use

1. Lubricate pans. Prior to panning the products to be baked, apply a pan lubricant or spray to the baking area(s) of each pan. Brand new or newly reglazed pans generally do not require as much lubrication as older pans. Brand new glazed pans work best after first lubricating the pan's baking contact surfaces.
2. Depan products quickly. Baked products should be depanned immediately after baking while the pan is still hot or warm. If you allow baked products to cool in the pan, steam from the product will penetrate the glaze. This may cause glaze lifting or premature glaze failure and can actually result in damage to the pan's surface.
3. Do not scratch or scrape pans. Do not use metal utensils or other objects that could scratch the glaze. Deep scratches may cause surface corrosion on the pan.

Daily Cleaning

1. Clean as you go. Usually, just wiping still-warm pans with a clean towel is all that is necessary. Sometimes it helps to apply a little pan lubricant or non-stick spray to the towel first. Avoid pan washing whenever possible.
2. Wash with mild soap and water only when absolutely necessary. Only mild soap and water should be used when washing commercial baking pans. Do not use harsh cleaners, highly alkaline detergents or abrasive scrubbing pads. Use of these materials will damage the glaze and cause the glaze to fail prematurely. Thoroughly dry all pans immediately after washing – warm ovens work well. After every washing, reseason baking surface(s) immediately with pan lubricant or spray and bake at 350° for ten minutes. Follow pan storage guidelines.

NOTE: Do not soak pans in water. Do not wash in automatic dishwashers. Do not use harsh chemicals.

3. Once dry, store pans upside down. Do not nest pans immediately after towel drying. Keep pans away from moist and humid storage environments. The best storage areas are dry, warm storage areas or still-warm ovens.

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Baguette Pans
Pizza Pans
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