



Commercial Baking Pans

for Retail and
Foodservice
Bakers

**Version
1.1**

Chicago Metallic
THE BAKEWARE COMPANY



BAKE KING

Chicago Metallic is a manufacturer of high quality commercial metal bakeware serving the foodservice, supermarket and retail baking markets. Founded in 1898 by the Debs family in Chicago, the firm remained on the south side of Chicago for over 50 years, establishing itself as an expert in metal bakeware. In 1958 Chicago Metallic relocated to a 34-acre site in suburban Lake Zurich, Illinois, where it presently occupies a 300,000 square foot manufacturing facility. In 1996 Chicago Metallic expanded its pan-making operations with the acquisition of the assets of the Ekco/Glaco plant in Humboldt, Tennessee.

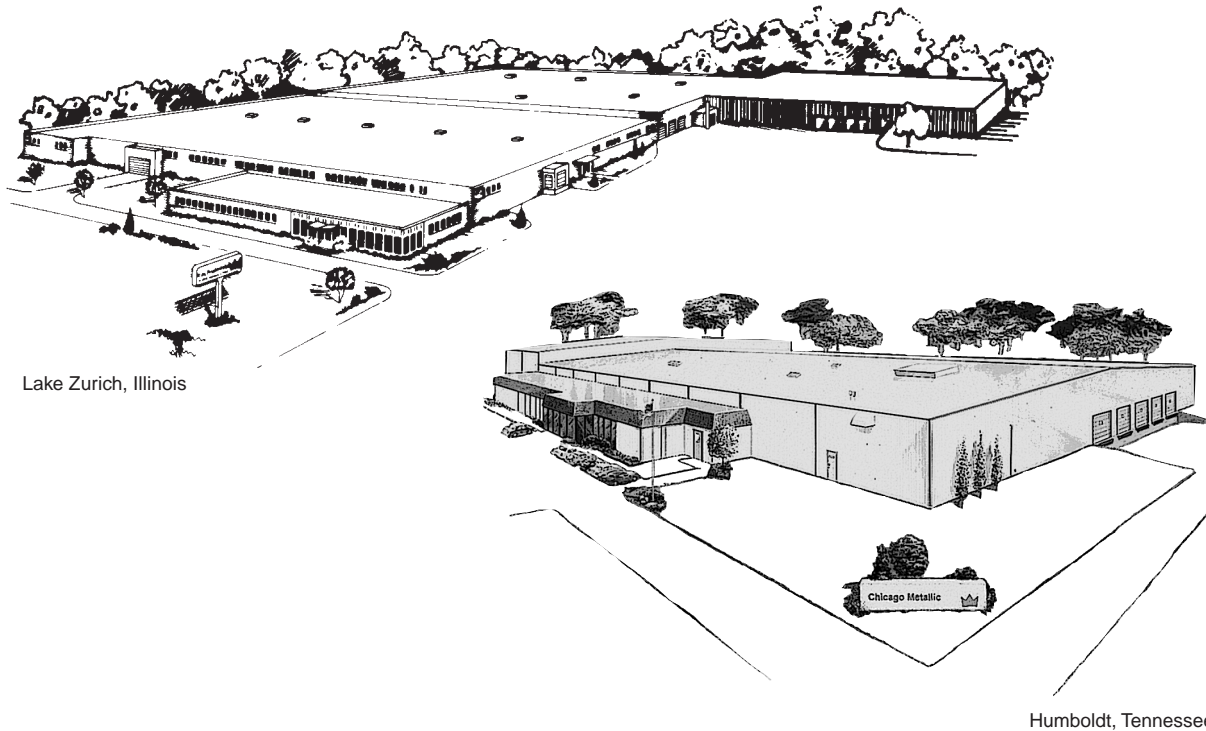


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Chicago Metallic

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Sure Bake and Glaze

Most Chicago Metallic baking pans are available plain or with Sure Bake and Glaze. Sure Bake and Glaze (SB&G) is a two part process developed to provide the best possible surface for baking. The first part, called Sure Bake, is an electrolytic bath process that prepares the pan's surfaces for the application of glaze by providing a little "tooth" to the surface of the pan. This preparation allows the glaze to adhere tightly to the pan's surface providing a longer glaze life.

The second part of the Sure Bake and Glaze process is the application of the silicone coating itself (Glaze) to the prepared surface. The purpose of the glaze is to promote the easy release of baked products from the pan. Although glazing is not a permanent coating, commercial reglazing facilities are available.

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.

Glazed Bakeware Handling and Cleaning Guidelines

All Chicago Metallic pans with Sure Bake & Glaze have a silicone glaze coating applied to the surface of the pan to aid in the removal of baked products. 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.

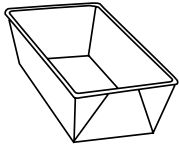
Daily Use

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 and then baking for ten minutes, **without any product in the pan.**
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 & 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.
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.

Breads

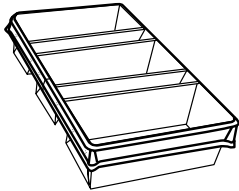


Stock #	Item #		Top Inside	Bottom Outside	Depth	Weight Ea., lb.	Approx. Loaf Weight
	Plain	w/SB&G					

Single Open Top Bread Pans - aluminized steel

40S*	40401	40405	5 ⁵ / ₈ x 3 ¹ / ₈	5 x 2 ¹ / ₂	2 ³ / ₁₆	.2	3/8 lb loaf
B4106	—	41065	8 x 4	7 ¹ / ₄ x 3 ¹ / ₄	2 ¹ / ₂	.9	3/4 lb loaf
42S	—	40425	8 ¹ / ₂ x 4 ¹ / ₂	7 ⁵ / ₈ x 3 ⁵ / ₈	2 ³ / ₄	1.0	1 lb loaf
56S	40561	40565	9 x 4 ¹ / ₂	8 ¹ / ₄ x 3 ³ / ₄	2 ³ / ₄	1.0	1 lb loaf
91S	49110	49115	10 x 5	9 ³ / ₈ x 4 ³ / ₈	3	1.3	1 ¹ / ₂ lb loaf
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 lb loaf

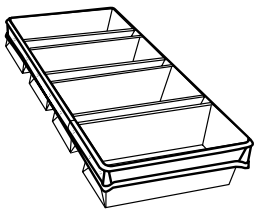
*28 gauge aluminized steel



Stock #	Item # w/SB&G	Individual Pan Size, inches			Weight Per Set, lb.	Overall Size
		Top Inside	Bottom Out	Depth		

3-Strap Open Top Bread Pan Sets - aluminized steel

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 ²⁷ / ₃₂
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



Stock #	Item # w/SB&G	Individual Pan Size, inches			Weight Per Set, lb.	Overall Size
		Top Inside	Bottom Out	Depth		

4-Strap Open Top Bread Pan Sets - aluminized steel

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 ¹¹ / 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 ³ / 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 ¹¹ / 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

*28 gauge aluminized steel



Stock #	Item # w/SB&G	Individual Pan Size, inches			Weight Per Set, lb.	Overall Size
		Top Inside	Bottom Out	Depth		

5-Strap Open Top Bread Pan Sets - aluminized steel

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

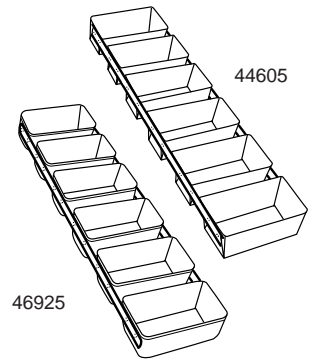
Breads

Stock #	Item # w/SB&G	Individual Pan Size, inches			Weight Per Set, lb.	Overall Size
		Top Inside	Bottom Out	Depth		

6-Strap Open Top Bread Pan Sets - aluminized steel

B6902+	46925	5 $\frac{5}{8}$ x 3 $\frac{1}{8}$	5 x 2 $\frac{1}{2}$	2 $\frac{1}{4}$	3.4	6 x 25 $\frac{7}{8}$
40-6*	44605	5 $\frac{5}{8}$ x 3 $\frac{1}{8}$	5 x 2 $\frac{1}{2}$	2 $\frac{3}{16}$	2.4	6 $\frac{1}{8}$ x 25 $\frac{7}{8}$

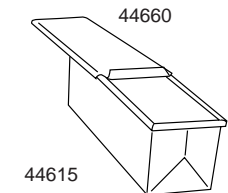
+Individual pans have a seamless construction style, curled rim, no wire
*28 gauge aluminized steel



Stock #	Item # w/SB&G	Top Inside	Bottom Outside	Depth	Weight Ea., lb.	Approx. Loaf Weight
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Single Pullman Pans - aluminized steel

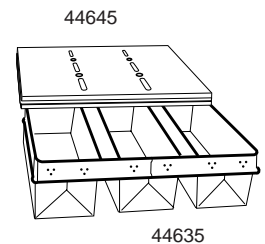
461S	44615	13 x 4	12 $\frac{3}{4}$ x 3 $\frac{3}{4}$	4	1.7	1 $\frac{1}{2}$ lb loaf
461SC	44660		Sliding Cover		.5	—
464S	44650	16 x 4	15 $\frac{3}{4}$ x 3 $\frac{3}{4}$	4	2.1	2 lb loaf
464SC	44655		Sliding Cover		.6	—



Stock #	Item # w/SB&G	Individual Pan Size, inches			Weight Per Set, lb.	Overall Size
		Top In	Bottom Out	Depth		

3-Strap Pullman Pan Sets/Covers - aluminized steel

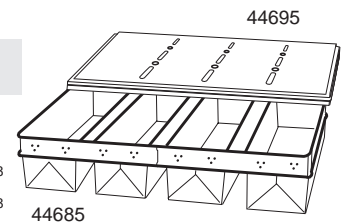
461	44635	13 x 4	12 $\frac{3}{4}$ x 3 $\frac{3}{4}$	4	6.8	13 $\frac{23}{32}$ x 15 $\frac{5}{8}$
461C	44645		Drop Cover		4.5	14 $\frac{3}{8}$ x 16 $\frac{9}{32}$
464	44365	16 x 4	15 $\frac{3}{4}$ x 3 $\frac{3}{4}$	4	7.8	16 $\frac{23}{32}$ x 15 $\frac{3}{4}$
464C	46465		Drop Cover		3.8	17 $\frac{3}{8}$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



Stock #	Item # w/SB&G	Individual Pan Size, inches			Weight Per Set, lb.	Overall Size
		Top In	Bottom Out	Depth		

4-Strap Pullman Pan Set/Cover - aluminized steel

468B	44685	13 x 4	12 $\frac{3}{4}$ x 3 $\frac{3}{4}$	4	9.6	13 $\frac{3}{4}$ x 21 $\frac{3}{8}$
468C	44695	1 $\frac{1}{2}$ " Nested Style Cover – Fits #44685				14 $\frac{3}{4}$ x 22 $\frac{3}{8}$



Stock #	Item # w/SB&G	Individual Pan Size, inches			Weight Per Set, lb.	Overall Size
		Top In	Bottom Out	Depth		

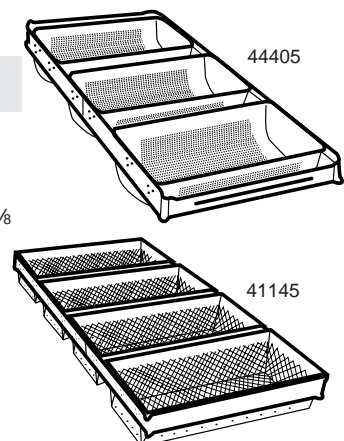
Hearth Bread Pan Sets - aluminized steel - approx. loaf weight 2 lb.

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

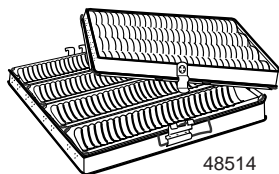
B4440	44405	11 $\frac{1}{2}$ x 6	11 x 3 $\frac{1}{2}$	2 $\frac{1}{2}$	6.5	12 $\frac{3}{16}$ x 25 $\frac{7}{8}$
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4 pans per set, with quilted bottom and Perfescape only:

11-4	41145	11 $\frac{1}{2}$ x 5 $\frac{3}{4}$	11 x 3 $\frac{7}{8}$	2 $\frac{3}{4}$	7.6	12 $\frac{3}{16}$ x 26
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Specialty Breads



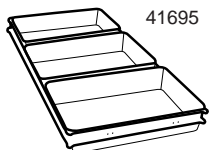
48514

Stock #	Item # w/SB&G	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

Approximate loaf weight 1 lb.

B8514-1	48514	10	3 $\frac{3}{4}$	9.7	10 $\frac{1}{16}$ x 18 $\frac{3}{8}$
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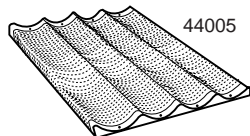


41695

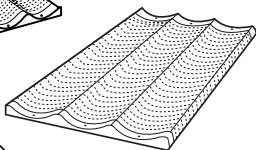
Stock #	Item # w/SB&G	Individual Pan Size, inches			Weight Per Set, lb.	Overall Size
		Top In	Bottom Out	Depth		

Cinnamon/Package Roll Pan Set - 3 pans per set - aluminized steel

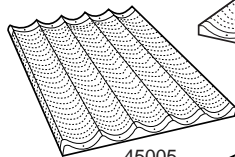
B1690	41695	9 $\frac{1}{4}$ x 6 $\frac{5}{8}$	9 x 6 $\frac{3}{8}$	1 $\frac{7}{8}$	4.5	9 $\frac{7}{8}$ x 22 $\frac{1}{8}$
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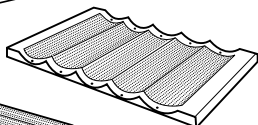
44005



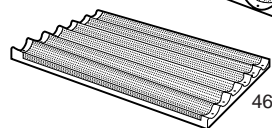
43005



45005



45505

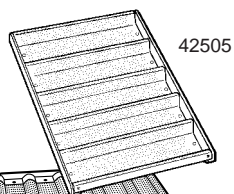


46005

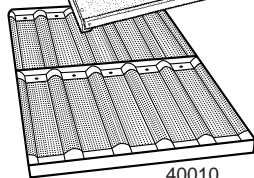
Stock #	Item # Glazed	Molds Per Pan	Mold Dimensions	Weight Ea., lb.	Overall Size
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Baguette/French Bread Pans - 16 gauge .081 dia. perf. aluminum

B5016	43005	3 long	5 $\frac{3}{16}$ x 26	3.2	18 x 26 x 2
B5017	44005	4 long	3 $\frac{7}{8}$ x 26	2.8	18 x 26 x 1
B5015	45005	5 long	3 x 26	2.9	18 x 26 x 1
B5018	45505	5 across	3 $\frac{7}{8}$ x 18	3.1	18 x 26 x 1
B5019	46005	6 long	2 $\frac{13}{32}$ x 26	3.1	18 x 26 x 1



42505



40010

Stock #	Item # Glazed	Molds Per Pan	Mold Dimensions, inches			Weight Ea., lb.	Overall Size
			Top In	Bottom Out	W.(Top) Depth		

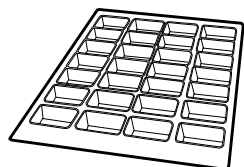
Sub Sandwich Roll Pans

Full-sized with 10 individual 12 $\frac{1}{2}$ " x 3" flat-bottomed perf. molds, each with endcaps

40010	40010	10	12 $\frac{1}{2}$	2 $\frac{3}{8}$	3	2 $\frac{3}{32}$	4.1	18 x 25 $\frac{5}{16}$ x 1
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Half-sized with 5 individual 12 $\frac{1}{2}$ " x 3" flat-bottomed perf. molds, each with endcaps

250-B	42505	5	12 $\frac{1}{2}$	2 $\frac{3}{8}$	3	2 $\frac{3}{32}$	1.9	18 x 12 $\frac{3}{4}$ x 1
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45725



45755

Stock #	Item # w/SB&G	Capacity oz.	Top Inside	Bottom Outside	Depth	Centers		Overall Size
						L	W	

Mini-loaf Pans - aluminized steel

572-D12	45755	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 $\frac{1}{2}$	9 $\frac{7}{8}$ x 19 $\frac{1}{2}$
572D	45725	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 $\frac{1}{2}$	18 $\frac{7}{8}$ x 25 $\frac{7}{8}$

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

Specialty Breads

Stock #	Item # w/SB&G	Top Inside	Bottom Outside	Vert. Depth	Arrangement	Weight Ea., lb.	Overall Size
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Hamburger Bun Pans/Muffin Top Pans - aluminized steel

All bun and roll pan and mold specifications have been changed to their actual dimensions from their "known-as" or nominal dimensions. The pan dimensions have not changed, we are now reporting the mold's actual dimensions.

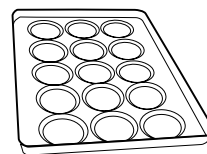
Individual hamburger buns/rolls and muffin tops

B2409	42495	3 ³ / ₄	3 ¹ / ₁₆	1 ³ / ₃₂	4 rows of 6	5.9	17 ¹ / ₁₆ x 25 ¹ / ₁₆ x 1 ¹ / ₈
B2413*	42345	4 ¹ / ₄	3 ⁵ / 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 ¹ / ₁₆ x 25 ¹ / ₁₆ x 1 ¹ / ₈

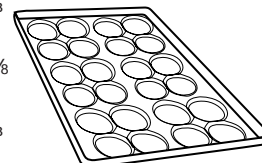
Clustered hamburger buns/rolls - 4 buns/rolls per cluster

B2404	42445	3 ³ / ₄	3 ³ / ₈	1/2	6 clusters of 4	6.0	17 ¹ / ₁₆ x 25 ¹ / ₁₆ x 1 ¹ / ₈
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*Will not fit 18 x 26 rack



42425



42445

Stock #	Item # w/SB&G	Top Inside	Bottom Outside	Vert. Depth	Arrangement	Weight Ea., lb.	Overall Size
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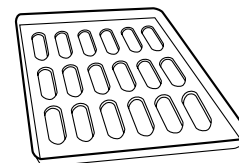
Hot Dog Bun Pans - aluminized steel

All bun and roll pan and mold specifications have been changed to their actual dimensions from their "known-as" or nominal dimensions. The pan dimensions have not changed, we are now reporting the mold's actual dimensions.

Individual hot dog buns/rolls

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 ¹ / ₁₆ x 25 ¹ / ₁₆ x 1 ¹ / ₈

*Will not fit 18 x 26 rack

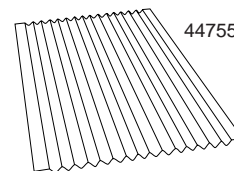


42435

Stock #	Item # w/SB&G	Grooves Width	Groove Ea., lb.	Weight Size, inches	Overall
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Breadstick Pan - 14 gauge aluminum

475	44755	14	9/16	3.5	17 ⁷ / ₈ x 25 ⁷ / ₈
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44755

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 #	Mold Dimensions		Depth	Capacity	Weight Ea., lb.	Overall Dimensions
	Top In	Bot. Out				

Bundt-lette® Pan

50624	4"	2 ³ / ₄ "	1 ⁷ / ₈ "	1 cup (each mold)	1.7	9" x 14"
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Item #	Diameter			Depth	Capacity	Weight Ea., lb.
	Top In	Bot. Out	Top Out			

Bundt® Pan, no handles, small

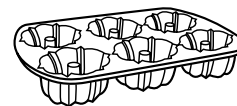
51224	7 ⁷ / ₈ "	6 ³ / ₄ "	8 ³ / ₁₆ "	2 ⁵ / ₈ "	6 cup	1.2
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Bundt® Pan, no handles, large

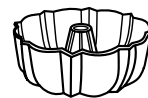
50136	9 ⁵ / ₁₆ "	8 ³ / ₄ "	10 ¹ / ₈ "	3 ¹ / ₂ "	12 cup	1.9
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Bundt® Pans

Bundt® and Bundt-lette® are the registered trademarks of Nordic Ware®, a division of Northland Aluminum Products, Inc., Minneapolis, MN 55416.



50624



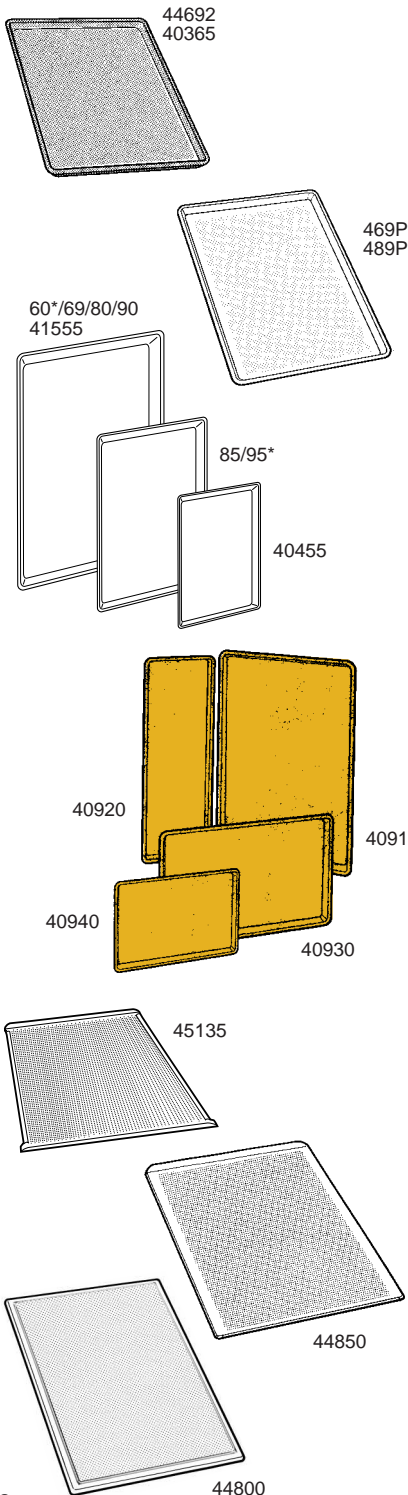
51224



50136

Sheet Pans

Most sheet pan products are made from aluminum, although aluminum-coated and tin-coated steel products are available for baking specialty products. Sheet pans are usually specified by the aluminum thickness (either solid or perforated) and the overall nominal pan dimensions. The nominal dimensions of full- and half-sized sheet pan products are listed below. The actual dimensions are slightly smaller.



Stock #	Item #	Material Thickness	Weight	Overall
	Plain	w/SB&G	Ea., lb.	Size

Full-Sized Sheet Pans

Aluminum

60*	40600	40605	12 gauge	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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Aluminized steel

B1552	—	41555	23 gauge aluminized steel	5.8	18 x 26 x 1
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Perforated Aluminized steel

36	—	40365	23 gauge - square perf. all over	4.4	18 x 26 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	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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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

45	40450	40455	16 ga. aluminum	1.0	9 1/2 x 13 x 1
94D	—	40940	gold display	1.8	9 1/2 x 13 x 1

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 - gold anodized aluminum

91D	40910	—	16 ga. gold anodized alum.	2.4	18 x 26 x 1
92D	40920	—	16 ga. gold anodized alum.	1.2	9 x 26 x 1
93D	40930	—	16 ga. gold anodized alum.	1.1	12 x 18 x 1
94D	40940	—	16 ga. gold anodized alum.	.9	9 1/2 x 13 x 1

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	—	44800	16 ga. - .081 dia. perf. btm. only with embossed rib inside the edge	3.7	18 x 26
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*Sanitary open bead

*Baking Industry Sanitation Standards Committee



45045



45445



45435

Muffins

All measurements are in inches.

Stock #	Item #	Arrangement	Volume- Brimful*	Top Inside	Bottom/Vertical Out Depth	Centers L W	Weight Ea., lb.	Overall Size
	Plain w/SB&G	Description						

Mini-Muffin Pans - aluminized steel

50024	50024	—	4 rows of 6	mini-muffin	1.1	2 1/16	1 5/8	1 1/16	2 1/2	2 1/2	1.3	11 1/2 x 15 3/4
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 1/2 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 3/8
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 1/2 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 3/8

Cupcake/Muffin Pans - aluminized steel

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 1/2 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 1/2 x 20 1/2
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 3/8
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 3/8

Oversized Muffin Pans - aluminized steel

364D	43640	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 1/2 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 3/8
321F	—	43215	3 rows of 4	texas-size	5.6	3 3/16	2 15/16	1 1/4	3 3/8	3 3/8	3.9	12 1/2 x 17 7/8
526D	—	45265	4 rows of 6	texas-size	5.6	3 3/16	2 15/16	1 1/4	3 3/8	3 3/8	7.1	17 7/8 x 25 3/8
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 3/8
337F	—	43375	3 rows of 4	jumbo	7.0	3 3/8	3	1 1/2	4	3 15/16	4.1	12 1/2 x 17 7/8
528D	—	45285	4 rows of 6	jumbo	7.0	3 3/8	3	1 1/2	3 3/8	4	7.1	17 7/8 x 25 3/8
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 3/8
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 3/8
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 3/8
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 3/8
303D	—	43035	3 rows of 5	mini-cake	10.0	4 3/8	3 3/4	1 1/2	4 5/8	4 7/8	8.4	17 7/8 x 25 3/8
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 27/32	4 7/8	6.6	17 7/8 x 25 3/8
535D	—	45355	3 rows of 4	mini-cake	16.5	5 1/4	4 3/4	1 1/2	5 1/16	5 1/16	6.5	18 x 25 3/8

Muffin Pans - aluminum - includes .306" dia. 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 1/2
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	20 3/4 x 14 1/2
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

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

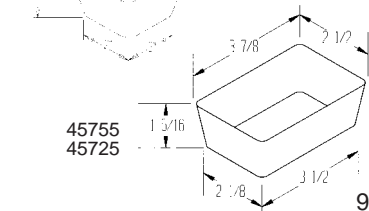
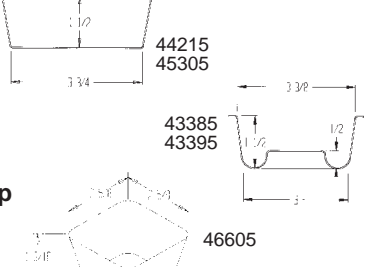
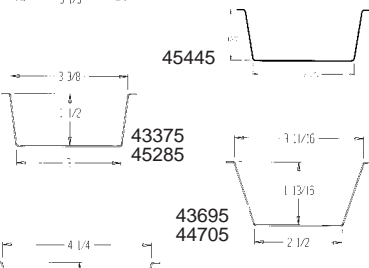
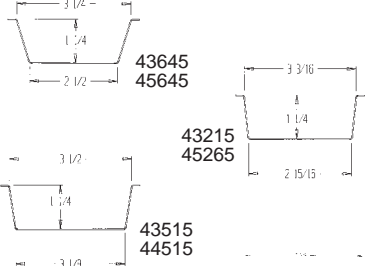
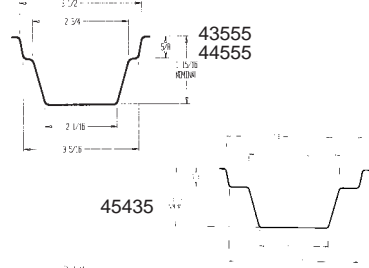
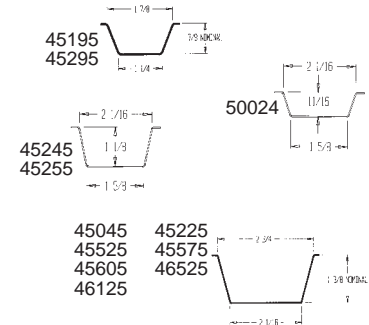
338F	—	43385	3 rows of 4	mary-ann	6.0	3 3/8	3	1 1/2	4	3 15/16	3.8	12 1/2 x 17 7/8
339F	—	43395	4 rows of 6	mary-ann	6.0	3 3/8	3	1 1/2	3 15/16	3 15/16	7.3	17 7/8 x 25 3/8

Mini Loaf - aluminized steel, rectangular shape

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

Square Muffin - aluminum

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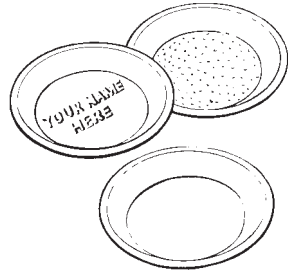
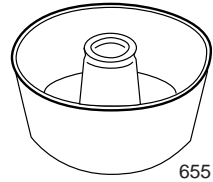
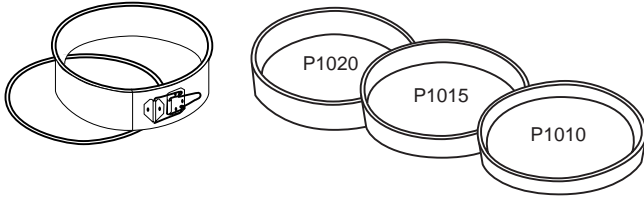
* Liquid volume of mold if filled to brim. Use 60-70% factor for batter weight.

Cakes & Pies

Stock #	Item #		Diameter Top Inside	Depth	Weight Ea., lb.
	Plain	w/SB&G			

Spring Form Pans - aluminum

8406	40406	—	6	3	.4
8408	40408	—	8	3	.5
8409	40409	—	9	3	.6
8410	40410	—	10	3	.6
8412	40412	—	12	3	.8



Stock #	Item #		Diameter Top Inside	Depth	Weight Ea., lb.
	Plain	w/SB&G			

Round Cake Pans - aluminized steel - 26 gauge

With straight sidewalls (not flared)

P1010	41010	41018	10	1	.7
P1410	41400	41405	14	1	2.0
P6015	46150	46155	6	1½	.4
P8015	48050	48155	8	1½	.6
P9015	49152	49155	9	1½	.8
P6020	46020	40625	6	2	.4
P7020	47020	47026	7	2	.6
P8020	48020	40825	8	2	.9
P9020	49020	49025	9	2	.8
P1020	41020	41025	10	2	.9
P1220	41220	41225	12	2	1.3
P1420	41420	41425	14	2	1.9

Stock #	Item #		Pan Dimension			Tube Dimension			Weight Ea., lb.
	Plain	Glazed	Top In	Bottom	Depth	Top In	Bottom	Depth	

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

650	46500	46505	7½	7	2¾	1¾	2⅝	3	.6
653	46530	46535	7½	6⅞	3⅛	2⅞	3⅛	3⅞	.8
654	46540	46545	9¼	8	4	2¼	3	4⅞	1.1
655	46550	46555	9½	8¼	4	2⅝	3⅞	4⅞	.9
656	46560	46565	10	9¼	3¾	3¼	4	4½	1.1

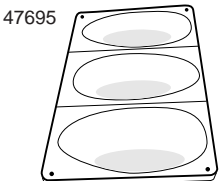
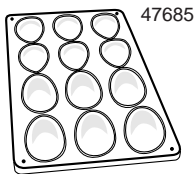
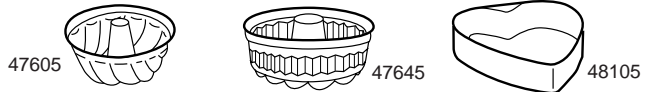
Tin		Aluminum		Top Inside	Bottom Outside	Vertical Depth	Cs. Weight, pounds	
Stock #	Item #	Stock #	Item #				Tin	Aluminum

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 ¹ / ₃₂	—	14.1
1110B	41110	—	—	9	7½	1	43.2	17.4
1412B	41412	—	—	11	9 ¹ / ₁₆	1¼	60.1	—

Specialty Pans



Stock #	Item #		Description	Pan Dimensions, inches		Tube Dimensions, inches			Weight Ea., lb.
	Glazed	Description		Top Inside	Depth	Top Diameter	Bottom Diameter	Height	

Specialty Cake Pans

B7060T	47605	Turkshead, alum.	6½	2 ¹⁵ / ₁₆	1	2	3⅜	.5
B7064T	47645	Sand Torte, alum.	7½	3¼	1¾	2⅝	3	.8
B8100	48105	Heart-solid bottom*	8 ¹³ / ₁₆ x 8½	2	—	—	—	.7

* aluminized steel

Stock #	Item #	Arrangement	Description	Mold Size, inches			Weight Ea., lb	Overall Size, in.
				Top Inside	Bottom Out	Vertical Depth		

Easter Egg/Football Cake Pans

B7068F	47685	3 rows of 4	Small egg	3½ x 2¼	Elliptical	1¾	3.3	9⅝ x 17⅝
B7069	47695	3 in a row	Large egg	8⅝ x 5 ¹¹ / ₁₆	Elliptical	2 ¹ / ₁₆	3.4	9⅝ x 19¾

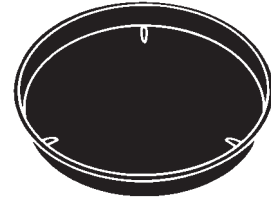
B ā k a l o n

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. **Bākalon, the pizza ingredient you order only once!**

Stock #	Item #	Nominal Size	Top Inside	Bottom Outside	Depth	Weight Ea., lb.
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Deep Dish Pizza Pans - Bākalon

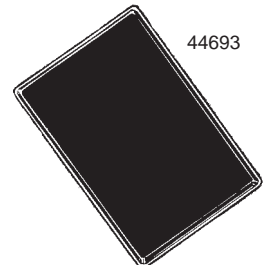
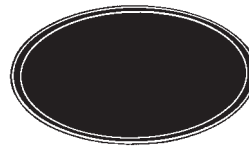
9106	91060	6	6 ⁵ / ₈	6	1 ¹ / ₂	.5
9109	91090	9	9	8 ³ / ₈	1 ¹ / ₂	.9
9110	91100	10	10 ¹ / ₄	9 ⁵ / ₈	1 ¹ / ₂	1.0
9112	91120	12	12	11 ³ / ₈	1 ¹ / ₂	1.2
9113	91130	13	13 ¹ / ₁₆	12 ³ / ₈	1 ¹ / ₂	1.4
9114	91140	14	14 ³ / ₁₆	13 ¹⁷ / ₃₂	1 ¹ / ₂	1.5
9115	91150	15	15	14 ⁷ / ₁₆	1 ¹ / ₂	1.8
9116	91160	16	16 ¹ / ₃₂	15 ⁵ / ₁₆	1 ¹ / ₂	1.9



Stock #	Item #	Bottom Inside	Depth	Weight Ea., lb.
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Thin Crust Pizza Pans - Bākalon

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



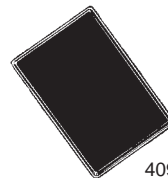
44693

Stock #	Item #	Material	Approximate Size	Weight Ea., lb.
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Half and Full Size Sheet Pans - Bākalon

95BK*	40952	14 gauge	18 x 13 x 1	1.6
469BK	44693	16 gauge	18 x 26 x 1	3.1

*Sanitary open bead



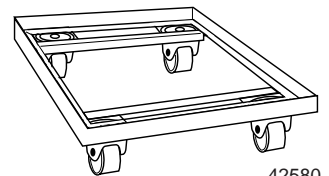
40952

Specialty Products

Stock #	Item #	Description	Color	Standard Case Pack	Weight Ea., lbs
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Sheet Pan Dolly – Steel – 3” diameter casters

12580	42580	Fits 18” x 26” Sheet pans	Dark Green	1	14.1
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42580

Stock #	Item #	Description	Pan Size, inches			Weight Ea., lb.
			Top Inside	Bottom Out	Depth	

Tortilla Shell Pans

These pans are made from aluminum which has been coated inside with a DuPont® SilverStone® non-stick coating. The pans are used to bake **and not deep-fry** soft flour and corn tortillas. The resulting rigid tortilla “bowls” have a deeply flared and fluted shape, perfect for creative menu presentations with lighter taste and fewer calories than deep-fried salad shells.

—	40772	Mini Tortilla Shell	6 ¹ / ₁₆	2 ⁷ / ₈	2 ¹ / ₄	.2
—	40993	Regular Tortilla Shell	8 ¹ / ₁₆	4 ¹ / ₈	2 ³ / ₄	.3



40772



40993

Chicago Metallic

THE BAKEWARE COMPANY

Muffin Pans

Sheet Pans

Bread Pans

Baguette Pans

Pizza Pans

Cake Pans

Pie Pans

Bun and Roll Pans

Specialty Pans

Chicago Metallic

Division of C.M. Products, Inc. (Delaware)

800 Ela Road, Lake Zurich, Illinois 60047-2390

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