

A Guide to our Pizza Pans

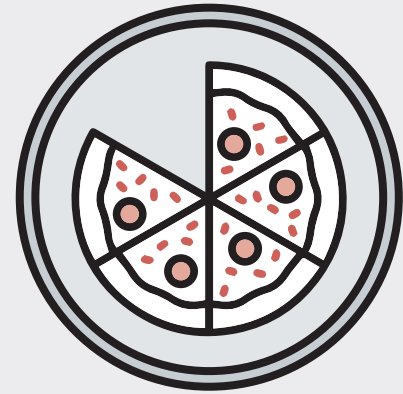
Aluminum Pans

Aluminum is an excellent conductor of heat, providing evenly baked crusts.

Standard-weight pans (denoted with "A" at the beginning of the item number) are made from 18-ga., 0.040", 1 mm aluminum.

Heavy-weight pans (denoted with "HA" at the beginning of the item number) are made from 14-ga., 0.064", 1.5 mm aluminum and are 50% heavier than standard-weight.

- Hand-washing with aluminum-safe detergent is recommended.
- Through repeated use, pans will soften and, if scoured, will thin.



ALUMINUM (A/HA)

Tin Plate Pans

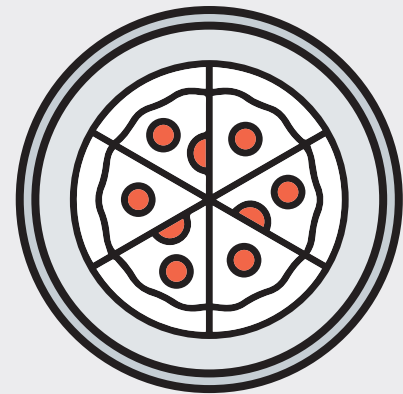
Tin plate is a heavy-weight metal that will darken over time, providing even, efficient cooking.

Tin plate pans (denoted with "T" at the beginning or end of the item number) should be seasoned before use and may need periodic re-seasoning.

- Will darken with use and rust if refrigerated, soaked in water or left unseasoned in damp environments.
- Hand-wash and wipe-dry immediately.
- Call for additional tin plate pan options.

How to Season

To season, wash in warm, soapy water and quickly dry. Brush oil on inside and outside surfaces of the pan and bake to a golden or dark brown. When seasoning, bake at regular times and temperatures. Some pans may need a second or third coating before being fully seasoned.



TIN PLATE (T)

Hard Coat Anodized Pans

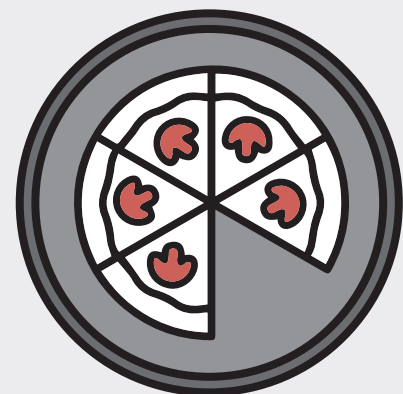
Heavy-weight and efficient, hard coat aluminum provides quick and efficient results.

Hard coat pans (denoted with "HC" at the beginning or end of the item number) are anodized with a synergistic electro-chemical process that converts the surface of aluminum into a dark aluminum oxide.

- Made from heavy-weight aluminum unless perforated, in which case they're made from standard-weight aluminum.
- Through repeated use, pans will soften and, if scoured, will thin.
- Season before use and hand-wash with aluminum-safe detergent.

How to Season

Wash and dry the pan thoroughly. Wipe oil on the inside and outside surfaces of the pan and allow to soak in for 30 minutes. Then bake at regular cooking times and temperatures. Do not overbake and do not wash off excess oil. The oil residue and any additional oil added before baking allows the pan to develop non-stick properties. Remember when cleaning hard anodized aluminum, this is considered an amphoteric coating and will be attacked by solutions of a high alkaline or acidic nature. Do not expose these pans to dishwashers or caustic cleaning solutions. Hand-wash with detergents made specifically for aluminum.



HARD COAT ANODIZED (HC)

Please note:

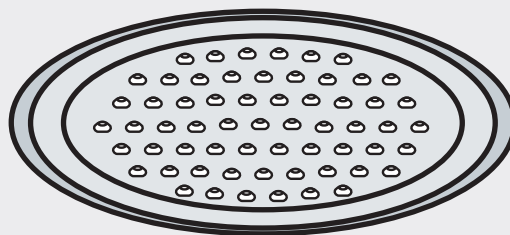
We carry thousands of different pizza trays in varying styles, depths, materials and other options, resulting in tens of thousands of possible combinations. Because each pan is made to order, it's possible that yours is the first of its kind. Special-order pans cannot be cancelled or returned, so please review and re-confirm your order. If you have any questions, give us a call and, if necessary, request a sample.

Nibs (N)

minimum
order
24 pieces

Nibs raise the pizza off of the baking surface, allowing moisture to escape providing a fresher, crispier pizza.

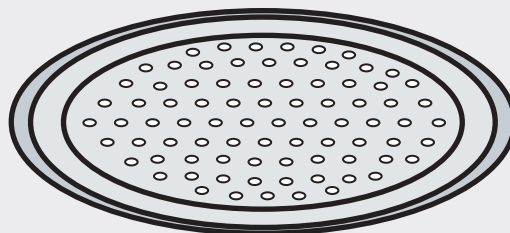
- Nibs are approximately 5/8" (15.9 mm) in diameter and raise the pizza about 1/8" (3.2 mm) above the surface of the pan.
- Any round or square pizza trays or pans measuring 2" (5.1 cm) deep or less, or between 8" (20.3 cm) and 20" (50.8 cm), can be made with nibs.
- Pans with nibs cannot be perforated.
- To order, add "N" to the beginning of the regular item number and note in the body of the order that the pans should be made with nibs.
- Refer to price list or amnow.com for pricing information.



Perf (P)

Perforated pans allow the bottom of the pizza to cook faster and can provide a crispier crust. They can also keep cooked pizzas fresher by allowing moisture to escape.

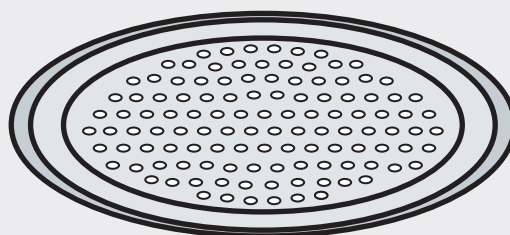
- Holes are 3/8" (9.5 mm) in diameter.
- Round or square pizza trays or pans less than 21" (53.3 cm) in diameter can be perforated.
- Perf pans cannot be made with nibs.
- To order, add "P" to the beginning or end of the regular item number and note in the body of the order that the pans should be perforated.
- Refer to price list or amnow.com for pricing information.



SuperPerf (SP)

SuperPerf pans have twice as many holes as Perf pans, allowing the bottom of the pizza to cook faster and providing a crispier crust. They can also keep cooked pizzas fresher by allowing moisture to escape.

- Holes are 3/8" (9.5 mm) in diameter.
- Round pans less than 21" (53.3 cm) in diameter can be SuperPerf.
- SuperPerf pans cannot be made with nibs.
- To order, add "SP" to the end of the regular item number and note in the body of the order that the pans should be SuperPerf.
- Refer to price list or amnow.com for pricing information.



Perf and SuperPerf Hole Guide

For pans with a maximum bottom inside diameter of:		Number of Holes Standard Perf	Number of Holes Super Perf	For pans with a maximum bottom inside diameter of:		Number of Holes Standard Perf	Number of Holes Super Perf
5"	(12.7 cm)	10	20	14"	(35.5 cm)	185	370
6"	(15.2 cm)	21	42	15"	(38.1 cm)	185	370
7"	(17.8 cm)	36	72	16"	(40.6 cm)	228	456
8"	(20.3 cm)	57	114	17"	(43.2 cm)	275	550
9"	(22.9 cm)	57	114	18"	(45.7 cm)	275	550
10"	(25.4 cm)	82	164	19"	(48.2 cm)	326	652
11"	(27.9 cm)	113	226	20"	(50.8 cm)	379	758
12"	(30.5 cm)	113	226	21"	(53.3 cm)	379	758
13"	(33.0 cm)	146	292				

Perf P	Perforating Pans
SuperPerf SP	Double the Holes
Nibs N	Raised Nibs or Bumps

This box is used throughout the Pizza Tray section to denote what options are available for each series. Please note that these options are made to order and may or may not be in stock. For pricing, visit amnow.com