

USA PAN® Bakeware



Manufactured by our sister company, USA PAN®, this line of bakeware provides pan designs in convenient sizes for smaller operations or new product introductions.

World's Best Releases

All USA PAN bakeware is coated with AMERICOAT®, the world's leading silicone release coating, providing clean releases without the use of oil, grease, spray, parchment, or liners.

Quality Construction

USA PAN bakeware is constructed of heavy duty, commercial grade aluminized steel and is designed to the same quality standards as our commercial baking pans.

Convenient Baking





With smaller size options, our USA PAN bakeware line is perfect for countertop ovens or small batch productions.

In-Stock & Custom Solutions

See Chicago Metallic's full catalog of over 300 in-stock larger options for most of our USA PAN bakeware items by visiting cmbakeware.com/resources. Can't find what you need? We can work with you to customize the perfect pan for your operation...full-size sheet pans, slab cake pans, strapped bread sets, brownie and muffin pans, and more!

Continued on reverse.

BUNDY BAKING SOLUTIONS:


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

About USA PAN®

USA PAN® is a manufacturer of high-quality bakeware that is available for retail sale. The unique design and ridged texture allows for even air circulation and heat distribution, providing an even bake every time.



USA PAN® Cookie Sheet Pan and Jelly Roll Pan

 Made in USA with Global Materials

USA PAN® Bakeware Aluminized steel

Item #	In Stock	Coating	Description	Arrangement	Vol. (oz)*	Depth (in)	Overall Size (in)
20100	★	Glazed	Cookie Sheet Pan, 22 gauge	—	—	—	9 ⁷ / ₈ x 14
20300	★	Glazed	Cookie Sheet Pan, 22 gauge	—	—	—	13 ⁷ / ₈ x 14
20500	★	Glazed	Cookie Sheet Pan, 22 gauge	—	—	—	13 ⁷ / ₈ x 18
20700	★	Glazed	Jelly Roll Pan, 22 gauge, wire in rim	—	—	1	9 ¹³ / ₁₆ x 14 ³ / ₄
20800	★	Glazed	Jelly Roll Pan, 22 gauge, wire in rim	—	—	1	12 ¹³ / ₁₆ x 17 ³ / ₄
20900	★	Glazed	Jelly Roll Pan, 22 gauge, wire in rim	—	—	1	9 ¹ / ₂ x 13
21100	★	Glazed	Rectangular Cake Pan, 22 gauge, folded construction, wire in rim	—	126.6	2 ¹ / ₄	9 ⁹ / ₁₆ x 13 ⁹ / ₁₆
21300	★	Glazed	Square Cake Pan, 22 gauge, folded construction, wire in rim	—	77.3	2 ¹ / ₄	8 ⁹ / ₁₆ x 8 ⁹ / ₁₆
21500	★	Glazed	Square Cake Pan, 22 gauge, folded construction, wire in rim	—	87.3	2 ¹ / ₄	9 ⁹ / ₁₆ x 9 ⁹ / ₁₆
21700	★	Glazed	Mini-Cheesecake Pan, 26 gauge cups, 22 gauge panel, includes 6 removable bottoms	3 rows of 2	8.5	2 ¹ / ₈	11 ¹ / ₈ x 15 ³ / ₄
21706	★	Glazed	Replacement disks (6) for #21700	—	—	—	—
22100	★	Glazed	New England Hot Dog Bun Pan, 26 gauge	1 row of 10	—	5 ¹ / ₁₆	6 ¹ / ₂ x 15 ¹ / ₂ x 1 ¹ / ₁₆
23100	★	Glazed	Heavy Duty Pie Pan, Deep Dish, 22 gauge, curled rim	—	—	1 ¹ / ₂	10 x 1 ¹ / ₂
25100	★	Glazed	Mini-Loaf Pan, 26 gauge cups, 22 gauge panel, curled rim	4 rows of 2	5.1	1 ¹ / ₄	11 ¹ / ₈ x 15 ³ / ₄
25200	★	Glazed	Donut Pan, 22 gauge, curled rim	3 rows of 2	3.5	7 ⁷ / ₈	11 ¹ / ₈ x 15 ³ / ₄
25300	★	Glazed	Brownie Bite Pan, 26 gauge cups, 22 gauge panel, curled rim (pans do not nest)	5 rows of 4	1.8	1 ⁹ / ₃₂	11 ¹ / ₈ x 15 ³ / ₄
25400	★	Glazed	Madeleine Pan, 22 gauge, curled rim	4 rows of 4	1.0	5 ⁵ / ₈	11 ¹ / ₈ x 15 ³ / ₄
25500	★	Glazed	Fluted Tart Pan, 26 gauge cups, 22 gauge panel, curled rim	3 rows of 2	7.2	7 ⁷ / ₈	11 ¹ / ₈ x 15 ³ / ₄
26100	★	Glazed	Popover Pan, 26 gauge cups, 22 gauge panel, curled rim	3 rows of 2	5.0	2 ⁷ / ₁₆	11 ¹ / ₈ x 15 ³ / ₄
26200	★	Glazed	Mini-Fluted Cake Pan, 26 gauge cups, 22 gauge panel, curled rim	4 rows of 3	3.0	1 ¹ / ₄	11 ¹ / ₈ x 15 ³ / ₄
26500	★	Glazed	Pecan Roll/Large Muffin Pan, 26 gauge cups, 22 gauge panel, curled rim	3 rows of 2	8.2	1 ¹³ / ₁₆	11 ¹ / ₈ x 15 ³ / ₄
51060	★	Plain	Fluted Tube Cake Pan, 22 gauge, seamless, curled rim	—	96.0	3 ³ / ₄	10 x 3 ³ / ₄
51065	★	Glazed	Fluted Tube Cake Pan, 22 gauge, seamless, curled rim	—	96.0	3 ³ / ₄	10 x 3 ³ / ₄

★ In Stock in USA | 🇨🇦 In Stock in Canada | 🇺🇸🇨🇦 In Stock in USA & Canada

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

Find your local Chicago Metallic sales representative at cmbakeware.com/local-rep for more information or to place an order.

