

## 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>13</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>13</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.



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