





## Perf Disks - Aluminum

Manufactured from 18-ga. 1mm aluminum, perforated disks allow for maximum air circulation resulting in flawlessly baked pizza crust all the way throughout. Holes measure  $\frac{3}{8}$ " (9.5 mm) in diameter. See pg. 402-403 for details.

Pan Size	Standard-Weight 18-ga., 1 mm	Hard Coat Anodized 18-ga., 1 mm	EZ Release 18-ga., 1.0 mm 
7 1/2" Dia. (19.1 cm) 36 Holes	18907P	18907PHC	EZ18907P
8" Dia. (20.3 cm) 57 Holes	18908P	18908PHC	EZ18908P
9" Dia. (22.9 cm) 57 Holes	18909P	18909PHC	EZ18909P
10" Dia. (25.4 cm) 82 Holes	18910P	18910PHC	EZ18910P
11" Dia. (27.9 cm) 113 Holes	18911P	18911PHC	EZ18911P
12" Dia. (30.5 cm) 113 Holes	18912P	18912PHC	EZ18912P
13" Dia. (33 cm) 146 Holes	18913P	18913PHC	EZ18913P
14" Dia. (35.6 cm) 185 Holes	18914P	18914PHC	EZ18914P
15" Dia. (38.1 cm) 185 Holes	18915P	18915PHC	EZ18915P
16" Dia. (40.6 cm) 228 Holes	18916P	18916PHC	EZ18916P
17" Dia. (43.2 cm) 275 Holes	18917P	18917PHC	EZ18917P
18" Dia. (45.7 cm) 275 Holes	18918P	18918PHC	EZ18918P
19" Dia. (48.3 cm) 326 Holes	18919P	18919PHC	EZ18919P
20" Dia. (50.8 cm) 379 Holes	18920P	18920PHC	EZ18920P

## SuperPerf Disks - Aluminum

Double the holes, double the air flow. Produced from 18 ga. 1 mm aluminum, SuperPerf disks have twice as many perforations as our Perf disks resulting in more efficient baking times. Holes measure  $\frac{3}{8}$ " (9.5 mm) in diameter. See page 402-403 for details.

Pan Size	Standard-Weight 18-ga., 1 mm	Hard Coat Anodized 18-ga., 1 mm	EZ Release 18-ga., 1.0 mm 
7 1/2" Dia. (19.1 cm) 72 Holes	18907SP	18907SPHC	EZ18907SP
8" Dia. (20.3 cm) 114 Holes	18908SP	18908SPHC	EZ18908SP
9" Dia. (22.9 cm) 114 Holes	18909SP	18909SPHC	EZ18909SP
10" Dia. (25.4 cm) 164 Holes	18910SP	18910SPHC	EZ18910SP
11" Dia. (27.9 cm) 226 Holes	18911SP	18911SPHC	EZ18911SP
12" Dia. (30.5 cm) 226 Holes	18912SP	18912SPHC	EZ18912SP
13" Dia. (33 cm) 292 Holes	18913SP	18913SPHC	EZ18913SP
14" Dia. (35.6 cm) 370 Holes	18914SP	18914SPHC	EZ18914SP
15" Dia. (38.1 cm) 370 Holes	18915SP	18915SPHC	EZ18915SP
16" Dia. (40.6 cm) 456 Holes	18916SP	18916SPHC	EZ18916SP
17" Dia. (43.2 cm) 550 Holes	18917SP	18917SPHC	EZ18917SP
18" Dia. (45.7 cm) 550 Holes	18918SP	18918SPHC	EZ18918SP
19" Dia. (48.3 cm) 652 Holes	18919SP	18919SPHC	EZ18919SP
20" Dia. (50.8 cm) 758 Holes	18920SP	18920SPHC	EZ18920SP




SHARP EDGE ALSO CUTS DOUGH

CAR16


Shown with 3306 and 3307 shakers and MP9 plates

### CAR Pans - Tapered/Nesting

The edges of these pans are left unfinished so that they're sharp enough to cut dough. Just place a sheet of dough over the pan and use a rolling pin or pie roller to cut it down to size. Please note that these products are made to order and non-returnable.

Pan Size at 5/8" (1.6 cm) Deep	Heavy-Weight 14-ga., 1.5 mm	Hard Coat Anodized 14-ga., 1.5 mm	EZ Release 14-ga., 1.5 mm 
6" Top OD x 5" Bottom ID (15.2 x 12.7 cm)	CAR6	CAR6HC	EZCAR6
7" Top OD x 6" Bottom ID (17.8 x 15.2 cm)	CAR7	CAR7HC	EZCAR7
7 3/4" Top OD x 6 3/4" Bottom ID (19.7 x 17.1 cm)	CAR8	CAR8HC	EZCAR8
8 1/2" Top OD x 7 1/2" Bottom ID (21.6 x 19.1 cm)	CAR9	CAR9HC	EZCAR9

Pan Size at 11/16" (1.7 cm) Deep	Heavy-Weight 14-ga., 1.5 mm	Hard Coat Anodized 14-ga., 1.5 mm	EZ Release 14-ga., 1.5 mm 
9" Top OD x 8" Bottom ID (22.9 x 20.3 cm)	CAR95	CAR95HC	EZCAR95
10" Top OD x 9" Bottom ID (25.4 x 22.9 cm)	CAR10	CAR10HC	EZCAR10
11" Top OD x 10" Bottom ID (27.9 x 25.4 cm)	CAR11	CAR11HC	EZCAR11
12" Top OD x 11" Bottom ID (30.5 x 27.9 cm)	CAR12	CAR12HC	EZCAR12
13" Top OD x 12" Bottom ID (33 x 30.5 cm)	CAR13	CAR13HC	EZCAR13
14" Top OD x 13" Bottom ID (35.6 x 33 cm)	CAR14	CAR14HC	EZCAR14
15" Top OD x 14" Bottom ID (38.1 x 35.6 cm)	CAR15	CAR15HC	EZCAR15
16" Top OD x 15" Bottom ID (40.6 x 38.1 cm)	CAR16	CAR16HC	EZCAR16
17" Top OD x 16" Bottom ID (43.2 x 40.6 cm)	CAR17	CAR17HC	EZCAR17
18" Top OD x 17" Bottom ID (45.7 x 43.2 cm)	CAR18	CAR18HC	EZCAR18
19" Top OD x 18" Bottom ID (48.3 x 45.7 cm)	CAR19	CAR19HC	EZCAR19
20" Top OD x 19" Bottom ID (50.8 x 48.3 cm)	CAR20	CAR20HC	EZCAR20
21" Top OD x 20" Bottom ID (53.3 x 50.8 cm)	CAR21	CAR21HC	EZCAR21
29" Top OD x 28" Bottom ID (73.7 x 71.1 cm)		CAR29	

Add-ons: **Perf P** Perforating Pans  
**SuperPerf SP** Double the Holes  
**Nibs N** Raised Nibs or Bumps

Refer to pg. 456-457 for care and use instructions.  
 For pricing, visit [amnow.com](http://amnow.com)

HOT



TP12

### TP Series Wide-Rim Pans HOT USA

There's a reason that the pizza industry has trusted American Metalcraft since 1947. Often imitated, but never duplicated, our signature TP Series of serving trays offers unbeatable reliability and durability, thanks to heavy-duty 14 and 19-ga. aluminum construction. Please note that Heavy-Weight, Hard Coat and EZ Release TP options are made to order and non-returnable.

Pan Size	Standard-Weight 19-ga., .91 mm	Heavy-Weight 14-ga., 1.5 mm <span>USA</span>	Hard Coat Anodized 14-ga., 1.5 mm <span>USA</span>	EZ Release 14-ga., 1.5 mm <span>NEW</span> <span>USA</span>
6" OD x 4 1/2" ID (15.2 x 11.4 cm)	TP6	HATP6	HCTP6	EZTP6
7" OD x 5 1/2" ID (17.8 x 14 cm)	TP7	HATP7	HCTP7	EZTP7
8" OD x 6" ID (20.3 x 15.2 cm)	TP8	HATP8	HCTP8	EZTP8
9" OD x 7" ID (22.9 x 17.8 cm)	TP9	HATP9	HCTP9	EZTP9
10" OD x 8" ID (25.4 x 20.3 cm)	TP10	HATP10	HCTP10	EZTP10
11" OD x 9" ID (27.9 x 22.9 cm)	TP11	HATP11	HCTP11	EZTP11
12" OD x 10" ID (30.5 x 25.4 cm)	TP12	HATP12	HCTP12	EZTP12
13" OD x 11" ID (33 x 27.9 cm)	TP13	HATP13	HCTP13	EZTP13
14" OD x 12" ID (35.6 x 30.5 cm)	TP14	HATP14	HCTP14	EZTP14
15" OD x 13" ID (38.1 x 33 cm)	TP15	HATP15	HCTP15	EZTP15
16" OD x 14" ID (40.6 x 35.6 cm)	TP16	HATP16	HCTP16	EZTP16
17" OD x 15" ID (43.2 x 38.1 cm)	TP17	HATP17	HCTP17	EZTP17
18" OD x 16" ID (45.7 x 40.6 cm)	TP18	HATP18	HCTP18	EZTP18
19" OD x 17" ID (48.3 x 43.2 cm)	TP19	HATP19	HCTP19	EZTP19
20" OD x 18" ID (50.8 x 45.7 cm)	TP20	HATP20	HCTP20	EZTP20
21" OD x 19" ID (53.3 x 48.3 cm)		HATP21		
22" OD x 20" ID (55.9 x 50.8 cm)		HATP22		
23" OD x 21" ID (58.4 x 53.3 cm)		HATP23		
24" OD x 22" ID (61 x 55.9 cm)		HATP24		
26" OD x 24" ID (66 x 61 cm)		HATP26		
28" OD x 26" ID (71.1 x 66 cm)		HATP28		

Add-ons: **Perf P** Perforating Pans  
**SuperPerf SP** Double the Holes  
**Nibs N** Raised Nibs or Bumps

Refer to pg. 456-457 for care and use instructions.  
 For pricing, visit [amnow.com](http://amnow.com)



NEW

USA

AMTP14PK

Shown with APC2 cutters and OWB117 serving peel

**amNOW Essentials TP Series  
Wide-Rim Pans**

NEW USA

Bake and serve delicious thin-crust pizzas with amNOW Essentials TP pans. Made in the USA from 20-gauge aluminum, these wide-rim, flat-bottom pans heat evenly and hold up to daily commercial use. Lightweight, stackable and easy to store, these pans deliver reliable performance at an affordable price. Perfect for busy kitchens that need practical, durable and cost-effective solutions. **Sold in a pack of 6.**

- AMTP8PK** 8" OD x 6" ID (20.3 x 15.2 cm)
- AMTP10PK** 10" OD x 8" ID (25.4 x 20.3 cm)
- AMTP12PK** 12" OD x 10" ID (30.5 x 25.4 cm)
- AMTP14PK** 14" OD x 12" ID (35.6 x 30.5 cm)
- AMTP16PK** 16" OD x 14" ID (40.6 x 35.6 cm)



NEW

USA

AMTP12PK

PANS COME SHRINK-WRAPPED IN A PACK OF SIX WITH FOUR-COLOR ARTWORK FOR SHELF APPEAL



USA


CTP14

PAIR WITH A PERF DISK TO KEEP PIZZAS FRESHLY ON DISPLAY

Shown with SPM4 shaker set

### CTP Series Coupe-Style Pans

Just like our signature TP Series, these coupe-style pans are manufactured from the finest grade of aluminum. They'll last longer than your average pizza pan, making them a financially savvy choice to serve pizzas. Please note that these products are made to order and non-returnable

Pan Size	Standard-Weight 18-ga., 1 mm	Heavy-Weight 14-ga., 1.5 mm	Hard Coat Anodized 14-ga., 1.5 mm	EZ Release 14-ga., 1.5 mm 
6" OD x 4 1/2" ID (15.2 x 11.4 cm)	CTP6	HACTP6	HCCTP6	EZCTP6
7" OD x 5 1/2" ID (17.8 x 14 cm)	CTP7	HACTP7	HCCTP7	EZCTP7
8" OD x 6" ID (20.3 x 15.2 cm)	CTP8	HACTP8	HCCTP8	EZCTP8
9" OD x 7" ID (22.9 x 17.8 cm)	CTP9	HACTP9	HCCTP9	EZCTP9
10" OD x 8" ID (25.4 x 20.3 cm)	CTP10	HACTP10	HCCTP10	EZCTP10
11" OD x 9" ID (27.9 x 22.9 cm)	CTP11	HACTP11	HCCTP11	EZCTP11
12" OD x 10" ID (30.5 x 25.4 cm)	CTP12	HACTP12	HCCTP12	EZCTP12
13" OD x 11" ID (33 x 27.9 cm)	CTP13	HACTP13	HCCTP13	EZCTP13
14" OD x 12" ID (35.6 x 30.5 cm)	CTP14	HACTP14	HCCTP14	EZCTP14
15" OD x 13" ID (38.1 x 33 cm)	CTP15	HACTP15	HCCTP15	EZCTP15
16" OD x 14" ID (40.6 x 35.6 cm)	CTP16	HACTP16	HCCTP16	EZCTP16
17" OD x 15" ID (43.2 x 38.1 cm)	CTP17	HACTP17	HCCTP17	EZCTP17
18" OD x 16" ID (45.7 x 40.6 cm)	CTP18	HACTP18	HCCTP18	EZCTP18
19" OD x 17" ID (48.3 x 43.2 cm)	CTP19	HACTP19	HCCTP19	EZCTP19
20" OD x 18" ID (50.8 x 45.7 cm)		HACTP20	HCCTP20	EZCTP20
21" OD x 19" ID (53.3 x 48.3 cm)		HACTP21		
22" OD x 20" ID (55.9 x 50.8 cm)		HACTP22		
23" OD x 21" ID (58.4 x 53.3 cm)		HACTP23		
24" OD x 22" ID (61 x 55.9 cm)		HACTP24		
26" OD x 24" ID (66 x 61 cm)		HACTP26		
28" OD x 26" ID (71.1 x 66 cm)		HACTP28		

Add-ons: **Perf P** Perforating Pans  
**SuperPerf SP** Double the Holes  
**Nibs N** Raised Nibs or Bumps

Refer to pg. 456-457 for care and use instructions.  
 For pricing, visit [amnow.com](http://amnow.com)



DESIGNED TO NEST FOR  
SPACE-SAVING STORAGE

## 2000 Series - Tapered/Nesting USA

The 2000 series is bringing the heat! Available in multiple diameters and in a depth of 1/2" (1.3 cm), these pizza pans are perfect for baking hand-tossed, topping-loaded pizzas. Their high-quality, durable aluminum construction heats quickly and evenly, then easily nests to take up minimal storage space. Please note that these products are made to order and non-returnable.

Pan Size at 1/2" (1.3 cm) Deep	Standard-Weight 18-ga., 1 mm	Heavy-Weight 14-ga., 1.5 mm	Hard Coat Anodized 14-ga., 1.5 mm	EZ Release 14-ga., 1.5 mm <span>NEW</span>
6" Top ID x 5 5/8" Bottom ID (15.2 x 14.3 cm)	A2006	HA2006	HC2006	EZ2006
7" Top ID x 6 5/8" Bottom ID (17.8 x 16.8 cm)	A2007	HA2007	HC2007	EZ2007
8" Top ID x 7 5/8" Bottom ID (20.3 x 19.4 cm)	A2008	HA2008	HC2008	EZ2008
9" Top ID x 8 5/8" Bottom ID (22.9 x 21.9 cm)	A2009	HA2009	HC2009	EZ2009
10" Top ID x 9 5/8" Bottom ID (25.4 x 24.4 cm)	A2010	HA2010	HC2010	EZ2010
11" Top ID x 10 5/8" Bottom ID (27.9 x 27 cm)	A2011	HA2011	HC2011	EZ2011
12" Top ID x 11 5/8" Bottom ID (30.5 x 29.5 cm)	A2012	HA2012	HC2012	EZ2012
13" Top ID x 12 5/8" Bottom ID (33 x 32.1 cm)	A2013	HA2013	HC2013	EZ2013
14" Top ID x 13 5/8" Bottom ID (35.6 x 34.6 cm)	A2014	HA2014	HC2014	EZ2014
15" Top ID x 14 5/8" Bottom ID (38.1 x 37.1 cm)	A2015	HA2015	HC2015	EZ2015
16" Top ID x 15 5/8" Bottom ID (40.6 x 39.7 cm)	A2016	HA2016	HC2016	EZ2016
17" Top ID x 16 5/8" Bottom ID (43.2 x 42.2 cm)	A2017	HA2017	HC2017	EZ2017
18" Top ID x 17 5/8" Bottom ID (45.7 x 44.8 cm)	A2018	HA2018	HC2018	EZ2018

**Add-ons:** **Perf P** Perforating Pans  
**SuperPerf SP** Double the Holes  
**Nibs N** Raised Nibs or Bumps

**Covers** Separators and 7000 pans (pg. 417) can be used as covers  
**Stacking** 7000 pans (pg. 417) are stacking covers for tapered pans  
Refer to pg. 456-457 for care and use instructions. For pricing, visit [amnow.com](http://amnow.com)




ADEP12

Shown with ARP7WH plates, SCAW7 caddy, GLA319 and GLA316 shakers and PSA105 server

### DEP Series - Tapered/Nesting

Bring on the deep dish with the DEP Series! Available in a depth of 1" (2.5 cm), these durable aluminum pizza pans are perfect for baking hearty deep dish pizzas. And with multiple diameters and finishes, you are sure to find the right pan to cook quickly and evenly, then nest conveniently for storage. Please note that these products are made to order and non-returnable.

Pan Size at 1" (2.5 cm) Deep	Standard-Weight 18-ga., 1 mm	Heavy-Weight 14-ga., 1.5 mm	Hard Coat Anodized 14-ga., 1.5 mm	EZ Release 14-ga., 1.5 mm 
6" Top ID x 5 5/8" Bottom ID (15.2 x 14.3 cm)	ADEP6	HADEP6	HCDEP6	EZDEP6
7" Top ID x 6 5/8" Bottom ID (17.8 x 16.8 cm)	ADEP7	HADEP7	HCDEP7	EZDEP7
8" Top ID x 7 5/8" Bottom ID (20.3 x 19.4 cm)	ADEP8	HADEP8	HCDEP8	EZDEP8
9" Top ID x 8 5/8" Bottom ID (22.9 x 21.9 cm)	ADEP9	HADEP9	HCDEP9	EZDEP9
10" Top ID x 9 5/8" Bottom ID (25.4 x 24.4 cm)	ADEP10	HADEP10	HCDEP10	EZDEP10
11" Top ID x 10 5/8" Bottom ID (27.9 x 27 cm)	ADEP11	HADEP11	HCDEP11	EZDEP11
12" Top ID x 11 5/8" Bottom ID (30.5 x 29.5 cm)	ADEP12	HADEP12	HCDEP12	EZDEP12
13" Top ID x 12 5/8" Bottom ID (33 x 32.1 cm)	ADEP13	HADEP13	HCDEP13	EZDEP13
14" Top ID x 13 5/8" Bottom ID (35.6 x 34.6 cm)	ADEP14	HADEP14	HCDEP14	EZDEP14
15" Top ID x 14 5/8" Bottom ID (38.1 x 37.1 cm)	ADEP15	HADEP15	HCDEP15	EZDEP15
16" Top ID x 15 5/8" Bottom ID (40.6 x 39.7 cm)	ADEP16	HADEP16	HCDEP16	EZDEP16
17" Top ID x 16 5/8" Bottom ID (43.2 x 42.2 cm)	ADEP17	HADEP17	HCDEP17	EZDEP17
18" Top ID x 17 5/8" Bottom ID (45.7 x 44.8 cm)	ADEP18	HADEP18	HCDEP18	EZDEP18
19" Top ID x 18 1/4" Bottom ID (48.3 x 46.4 cm)	ADEP19	HADEP19	HCDEP19	EZDEP19

**Add-ons:** **Perf P** Perforating Pans  
**SuperPerf SP** Double the Holes  
**Nibs N** Raised Nibs or Bumps

**Covers** Separators and 7000 pans (pg. 417) can be used as covers  
**Stacking** 7000 pans (pg. 417) are stacking covers for tapered pans  
 Refer to pg. 456-457 for care and use instructions. For pricing, visit [amnow.com](http://amnow.com)



Shown with PCA3 cutter and PSA105 server

HC90121.5

### 9000 SERIES - Tapered/Nesting USA

Impress customers with delicious deep dish pizzas. The 9000 Series provides versatile height and diameter options, along with multiple material choices to create the perfect pizza. The result is efficiently and evenly cooked deep dish pizzas, with all of the fixings, each and every time. Pans are tapered to nest for space-saving storage. Please note that these products are made to order and non-returnable.

Pan Size at 1 1/8" (2.9 cm) Deep	Standard-Weight 18-ga., 1 mm	Heavy-Weight 14-ga., 1.5 mm	Hard Coat Anodized 14-ga., 1.5 mm	EZ Release 14-ga., 1.5 mm <span style="float: right;">NEW</span>
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5" Top ID x 4 3/8" Bottom ID (12.7 x 11.1 cm)  
5 1/2" Top ID x 5" Bottom ID (14 x 12.7 cm)

<b>A9005</b>	<b>HA9005</b>	<b>HC9005</b>	<b>EZ9005</b>
<b>A9006</b>	<b>HA9005</b>	<b>HC9006</b>	<b>EZ9006</b>

Pan Size at 1 1/2" (3.8 cm) Deep	Standard-Weight 18-ga., 1 mm	Heavy-Weight 14-ga., 1.5 mm	Hard Coat Anodized 14-ga., 1.5 mm	EZ Release 14-ga., 1.5 mm <span style="float: right;">NEW</span>
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6" Top ID x 5 1/2" Bottom ID (15.2 x 14 cm)  
7" Top ID x 6 1/4" Bottom ID (17.8 x 15.9 cm)  
8" Top ID x 7 1/4" Bottom ID (20.3 x 18.4 cm)  
9" Top ID x 8 1/4" Bottom ID (22.9 x 21 cm)  
10" Top ID x 9 1/4" Bottom ID (25.4 x 23.5 cm)  
11" Top ID x 10 1/4" Bottom ID (27.9 x 26 cm)  
12" Top ID x 11 1/4" Bottom ID (30.5 x 28.6 cm)  
13" Top ID x 12 1/4" Bottom ID (33 x 31.1 cm)  
14" Top ID x 13 1/4" Bottom ID (35.6 x 33.7 cm)  
15" Top ID x 14 1/4" Bottom ID (38.1 x 36.2 cm)  
16" Top ID x 15 1/4" Bottom ID (40.6 x 38.7 cm)  
17" Top ID x 16 1/4" Bottom ID (43.2 x 41.3 cm)  
18" Top ID x 17 1/4" Bottom ID (45.7 x 43.8 cm)

<b>A90671.5</b>	<b>HA90671.5</b>	<b>HC90671.5</b>	<b>EZ90671.5</b>
<b>A90071.5</b>	<b>HA90071.5</b>	<b>HC90071.5</b>	<b>EZ90071.5</b>
<b>A90081.5</b>	<b>HA90081.5</b>	<b>HC90081.5</b>	<b>EZ90081.5</b>
<b>A90091.5</b>	<b>HA90091.5</b>	<b>HC90091.5</b>	<b>EZ90091.5</b>
<b>A90101.5</b>	<b>HA90101.5</b>	<b>HC90101.5</b>	<b>EZ90101.5</b>
<b>A90111.5</b>	<b>HA90111.5</b>	<b>HC90111.5</b>	<b>EZ90111.5</b>
<b>A90121.5</b>	<b>HA90121.5</b>	<b>HC90121.5</b>	<b>EZ90121.5</b>
<b>A90131.5</b>	<b>HA90131.5</b>	<b>HC90131.5</b>	<b>EZ90131.5</b>
<b>A90141.5</b>	<b>HA90141.5</b>	<b>HC90141.5</b>	<b>EZ90141.5</b>
<b>A90151.5</b>	<b>HA90151.5</b>	<b>HC90151.5</b>	<b>EZ90151.5</b>
<b>A90161.5</b>	<b>HA90161.5</b>	<b>HC90161.5</b>	<b>EZ90161.5</b>
<b>HA90171.5</b>	<b>HC90171.5</b>	<b>EZ90171.5</b>	
<b>HA90181.5</b>	<b>HC90181.5</b>	<b>EZ90181.5</b>	

Pan Size at 2" (5.1 cm) Deep	Standard-Weight 18-ga., 1 mm	Heavy-Weight 14-ga., 1.5 mm	Hard Coat Anodized 14-ga., 1.5 mm	EZ Release 14-ga., 1.5 mm <span style="float: right;">NEW</span>
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6" Top ID x 5" Bottom ID (15.2 x 12.7 cm)  
7" Top ID x 6" Bottom ID (17.8 x 15.2 cm)  
8" Top ID x 7" Bottom ID (20.3 x 17.8 cm)  
9" Top ID x 8" Bottom ID (22.9 x 20.3 cm)  
10" Top ID x 9" Bottom ID (25.4 x 22.9 cm)  
11" Top ID x 10" Bottom ID (27.9 x 25.4 cm)  
12" Top ID x 11" Bottom ID (30.5 x 27.9 cm)  
13" Top ID x 12" Bottom ID (33 x 30.5 cm)  
14" Top ID x 13" Bottom ID (35.6 x 33 cm)  
15" Top ID x 14" Bottom ID (38.1 x 35.6 cm)  
16" Top ID x 15" Bottom ID (40.6 x 38.1 cm)  
17" Top ID x 16" Bottom ID (43.2 x 40.6 cm)  
18" Top ID x 17" Bottom ID (45.7 x 43.2 cm)

<b>A90672</b>	<b>HA90672</b>	<b>HC90672</b>	<b>EZ90672</b>
<b>A90072</b>	<b>HA90072</b>	<b>HC90072</b>	<b>EZ90072</b>
<b>A90082</b>	<b>HA90082</b>	<b>HC90082</b>	<b>EZ90082</b>
<b>A90092</b>	<b>HA90092</b>	<b>HC90092</b>	<b>EZ90092</b>
<b>A90102</b>	<b>HA90102</b>	<b>HC90102</b>	<b>EZ90102</b>
<b>A90112</b>	<b>HA90112</b>	<b>HC90112</b>	<b>EZ90112</b>
<b>A90122</b>	<b>HA90122</b>	<b>HC90122</b>	<b>EZ90122</b>
<b>A90132</b>	<b>HA90132</b>	<b>HC90132</b>	<b>EZ90132</b>
<b>A90142</b>	<b>HA90142</b>	<b>HC90142</b>	<b>EZ90142</b>
<b>A90152</b>	<b>HA90152</b>	<b>HC90152</b>	<b>EZ90152</b>
<b>A90162</b>	<b>HA90162</b>	<b>HC90162</b>	<b>EZ90162</b>
<b>HA90172</b>	<b>HC90172</b>	<b>EZ90172</b>	
<b>HA90182</b>	<b>HC90182</b>	<b>EZ90182</b>	

**Add-ons:** **Perf P** Perforating Pans  
**SuperPerf SP** Double the Holes  
**Nibs N** Raised Nibs or Bumps

**Covers** Separators and 7000 pans (pg. 417) can be used as covers  
**Stacking** 7000 pans (pg. 417) are stacking covers for tapered pans  
Refer to pg. 456-457 for care and use instructions. For pricing, visit [amnow.com](http://amnow.com)



Shown with MGLCS shaker set

HOT USA

### 4000 SERIES - Straight-Sided HOT USA

Versatility and durability make the 4000 Series one of our best sellers. Available in multiple diameters and depths from ¾"-1" (1.9-2.5 cm), these pans are perfect for baking anything from double-dough pizzas to cookies and brownies. Each pan is made of high-quality, aluminum which heats quickly and efficiently and the straight sides ensure symmetrical, uniform, and smooth edges. Please note these items are made to order and non-returnable.

Pan Size at ¾" (1.9 cm) Deep		Standard-Weight 18-ga., 1 mm	Hard Coat Anodized 18-ga., 1 mm	EZ Release 18-ga., 1 mm <span>NEW</span>	
4" ID (10.2 cm)	A4004	HC4004	EZ4004		
Pan Size at 1" (2.5 cm) Deep		Standard-Weight 18-ga., 1 mm	Heavy-Weight 14-ga., 1.5 mm	Hard Coat Anodized 14-ga., 1.5 mm	EZ Release 14-ga., 1.5 mm <span>NEW</span>
6" ID (15.2 cm)	A4006	HA4006	HC4006	EZ4006	
7" ID (17.8 cm)	A4007	HA4007	HC4007	EZ4007	
8" ID (20.3 cm)	A4008	HA4008	HC4008	EZ4008	
9" ID (22.9 cm)	A4009	HA4009	HC4009	EZ4009	
10" ID (25.4 cm)	A4010	HA4010	HC4010	EZ4010	
11" ID (27.9 cm)	A4011	HA4011	HC4011	EZ4011	
12" ID (30.5 cm)	A4012	HA4012	HC4012	EZ4012	
13" ID (33 cm)	A4013	HA4013	HC4013	EZ4013	
14" ID (35.6 cm)	A4014	HA4014	HC4014	EZ4014	
15" ID (38.1 cm)	A4015	HA4015	HC4015	EZ4015	
16" ID (40.6 cm)	A4016	HA4016	HC4016	EZ4016	
17" ID (43.2 cm)		HA4017	HC4017	EZ4017	
18" ID (45.7 cm)		HA4018	HC4018	EZ4018	
19" ID (48.3 cm)		HA4019	HC4019	EZ4019	
20" ID (50.8 cm)		HA4020	HC4020	EZ4020	

Add-ons: **Perf P** Perforating Pans  
**SuperPerf SP** Double the Holes  
**Nibs N** Raised Nibs or Bumps

**Covers** Separators and 7000 pans (pg. 417) can be used as covers  
**Stacking** 7000 pans (pg. 417) are stacking covers for tapered pans  
Refer to pg. 456-457 for care and use instructions. For pricing, visit [amnow.com](http://amnow.com)




8000 SERIES PANS  
ARE PERFECT FOR  
DEEP DISH PIZZA


HC80122

### 8000 SERIES - Straight-Sided

Straight-sided and deep, these pans are the hallmark of deep dish pizzas around the globe. Choose from a variety of diameter, depth, and material combinations for evenly and efficiently-cooked Chicago-style and pan pizza crusts. Plus, each size has straight sides for a perfect 90° angle crust every time. Please note that these products are made to order and non-returnable.

Pan Size at 1 1/2" (2.5 cm) Deep	Standard-Weight 18-ga., 1 mm	Heavy-Weight 14-ga., 1.5 mm	Hard Coat Anodized 14-ga., 1.5 mm	EZ Release 14-ga., 1.5 mm 
6" ID (15.2 cm)	A80061.5	HA80061.5	HC80061.5	EZ80061.5
7" ID (17.8 cm)	A80071.5	HA80071.5	HC80071.5	EZ80071.5
8" ID (20.3 cm)	A80081.5	HA80081.5	HC80081.5	EZ80081.5
9" ID (22.9 cm)	A80091.5	HA80091.5	HC80091.5	EZ80091.5
10" ID (25.4 cm)	A80101.5	HA80101.5	HC80101.5	EZ80101.5
12" ID (30.5 cm)	A80121.5	HA80121.5	HC80121.5	EZ80121.5

Pan Size at 2" (5.1 cm) Deep	Standard-Weight 18-ga., 1 mm	Heavy-Weight 14-ga., 1.5 mm	Hard Coat Anodized 14-ga., 1.5 mm	EZ Release 14-ga., 1.5 mm 
6" ID (15.2 cm)	A80062	HA80062	HC80062	EZ80062
7" ID (17.8 cm)	A80072	HA80072	HC80072	EZ80072
8" ID (20.3 cm)	A80082	HA80082	HC80082	EZ80082
9" ID (22.9 cm)	A80092	HA80092	HC80092	EZ80092
10" ID (25.4 cm)	A80102	HA80102	HC80102	EZ80102
11" ID (27.9 cm)	A80112	HA80112	HC80112	EZ80112
12" ID (30.5 cm)	A80122	HA80122	HC80122	EZ80122
13" ID (33 cm)	A80132	HA80132	HC80132	EZ80132
14" ID (35.6 cm)	A80142	HA80142	HC80142	EZ80142
16" ID (40.6 cm)	A80162	HA80162	HC80162	EZ80162
18" ID (45.7 cm)		HA80182	HC80182	EZ80182

**Add-ons:** **Perf P** Perforating Pans  
**SuperPerf SP** Double the Holes  
**Nibs N** Raised Nibs or Bumps

**Covers** Separators and 7000 pans (pg. 417) can be used as covers  
**Stacking** 7000 pans (pg. 417) are stacking covers for tapered pans  
Refer to pg. 456-457 for care and use instructions. For pricing, visit [amnow.com](http://amnow.com)




HC5112



HC5010


### 5100 SERIES - Straight-Sided - Self-Stacking

The 5100 Series is your new best friend! Available in a large range of diameters and a depth of 1 1/2" (3.8 cm), these pans provide a self-stacking ridge allowing you to prep and stack pizzas prior to cooking. No lids required. When stacked, bottom of one pan nests 1/2" into the top of the pan below. Please note that these products are made to order and non-returnable.

Pan Size at 1 1/2" (3.8 cm) Deep	Heavy-Weight 14-ga., 1.5 mm	Hard Coat Anodized 14-ga., 1.5 mm	EZ Release 14-ga., 1.5 mm 
6" Top ID x 5 7/8" Bottom ID (15.2 x 14.9 cm)	HA5106	HC5106	EZ5106
7" Top ID x 6 7/8" Bottom ID (17.8 x 17.5 cm)	HA5107	HC5107	EZ5107
8" Top ID x 7 7/8" Bottom ID (20.3 x 20 cm)	HA5108	HC5108	EZ5108
9" Top ID x 8 7/8" Bottom ID (22.9 x 22.5 cm)	HA5109	HC5109	EZ5109
10" Top ID x 9 7/8" Bottom ID (25.4 x 25.1 cm)	HA5110	HC5110	EZ5110
11" Top ID x 10 7/8" Bottom ID (27.9 x 27.6 cm)	HA5111	HC5111	EZ5111
12" Top ID x 11 7/8" Bottom ID (30.5 x 30.2 cm)	HA5112	HC5112	EZ5112
13" Top ID x 12 7/8" Bottom ID (33 x 32.7 cm)	HA5113	HC5113	EZ5113
14" Top ID x 13 7/8" Bottom ID (35.6 x 35.2 cm)	HA5114	HC5114	EZ5114
15" Top ID x 14 7/8" Bottom ID (38.1 x 37.8 cm)	HA5115	HC5115	EZ5115
16" Top ID x 15 7/8" Bottom ID (40.6 x 40.3 cm)	HA5116	HC5116	EZ5116

### 5000 SERIES - Straight-Sided - Self-Stacking

Proof, prep and cook all in one pan with the 5000 Series. Multiple diameter options along with an ample 2" depth (5.1 cm) make these pans ideal for deep dish pizzas. Plus, the convenient self-stacking design allows for prep and proofing in less space. When stacked, bottom of one pan nests 1/2" into the top of the pan below. Please note that these products are made to order and non-returnable.

Pan Size at 2" (5.1 cm) Deep	Heavy-Weight 14-ga., 1.5 mm	Hard Coat Anodized 14-ga., 1.5 mm	EZ Release 14-ga., 1.5 mm 
6" Top ID x 5 7/8" Bottom ID (15.2 x 14.9 cm)	HA5006	HC5006	EZ5006
7" Top ID x 6 7/8" Bottom ID (17.8 x 17.5 cm)	HA5007	HC5007	EZ5007
8" Top ID x 7 7/8" Bottom ID (20.3 x 20 cm)	HA5008	HC5008	EZ5008
9" Top ID x 8 7/8" Bottom ID (22.9 x 22.5 cm)	HA5009	HC5009	EZ5009
10" Top ID x 9 7/8" Bottom ID (25.4 x 25.1 cm)	HA5010	HC5010	EZ5010
11" Top ID x 10 7/8" Bottom ID (27.9 x 27.6 cm)	HA5011	HC5011	EZ5011
12" Top ID x 11 7/8" Bottom ID (30.5 x 30.2 cm)	HA5012	HC5012	EZ5012
13" Top ID x 12 7/8" Bottom ID (33 x 32.7 cm)	HA5013	HC5013	EZ5013
14" Top ID x 13 7/8" Bottom ID (35.6 x 35.2 cm)	HA5014	HC5014	EZ5014
15" Top ID x 14 7/8" Bottom ID (38.1 x 37.8 cm)	HA5015	HC5015	EZ5015
16" Top ID x 15 7/8" Bottom ID (40.6 x 40.3 cm)	HA5016	HC5016	EZ5016
17" Top ID x 16 7/8" Bottom ID (43.2 x 42.9 cm)	HA5017	HC5017	EZ5017
18" Top ID x 17 7/8" Bottom ID (45.7 x 45.4 cm)	HA5018	HC5018	EZ5018

**Add-ons:** Perf P Perforating Pans  
 SuperPerf SP Double the Holes  
 Nibs N Raised Nibs or Bumps

Covers Separators and 7000 pans (pg. 417) can be used as covers  
 Stacking 7000 pans (pg. 417) are stacking covers for tapered pans  
 Refer to pg. 456-457 for care and use instructions. For pricing, visit [amnow.com](http://amnow.com)



18914

## ROUND SEPARATORS



To choose a separator, measure the top outside diameter of your pan and add at least 2". Unfinished edges may be sharp.

### Standard-Weight 18-ga., 1 mm Aluminum

<b>18907</b>	7 1/2" OD (19.1 cm) Separates 5 1/2" (14 cm) Dia. and smaller pans
<b>18908</b>	8" OD (20.3 cm) Separates 6" (15.2 cm) Dia. and smaller pans
<b>18909</b>	9" OD (22.9 cm) Separates 7" (17.8 cm) Dia. and smaller pans
<b>18910</b>	10" OD (25.4 cm) Separates 8" (20.3 cm) Dia. and smaller pans
<b>18911</b>	11" OD (27.9 cm) Separates 9" (22.9 cm) Dia. and smaller pans
<b>18912</b>	12" OD (30.5 cm) Separates 10" (25.4 cm) Dia. and smaller pans
<b>18913</b>	13" OD (33 cm) Separates 11" (27.9 cm) Dia. and smaller pans
<b>18914</b>	14" OD (35.6 cm) Separates 12" (30.5 cm) Dia. and smaller pans
<b>18915</b>	15" OD (38.1 cm) Separates 13" (33 cm) Dia. and smaller pans
<b>18916</b>	16" OD (40.6 cm) Separates 14" (35.6 cm) Dia. and smaller pans
<b>18917</b>	17" OD (43.2 cm) Separates 15" (38.1 cm) Dia. and smaller pans
<b>18918</b>	18" OD (45.7 cm) Separates 16" (40.6 cm) Dia. and smaller pans
<b>18919</b>	19" OD (48.3 cm) Separates 17" (43.2 cm) Dia. and smaller pans
<b>18920</b>	20" OD (50.8 cm) Separates 18" (45.7 cm) Dia. and smaller pans

## 7000 SERIES



These can be used as stacking covers for our DEP, 2000 and 9000 Series, or just as covers for our 4000, 8000, 5000 and 5100 Series. To choose a cover, measure the top inside diameter and reference the list below. Please note that these products are made to order and non-returnable.

### 7000 Standard-Weight 18-ga., 1 mm Aluminum

<b>7006</b>	5 3/4" ID x 7 1/2" OD x 1/4" Deep, for 6" ID pans (14.6 x 19.1 x 0.6 cm, for 15.2 cm pans) Cover only for 4006, 8006, 5006, 5106, Stacking Cover for DEP6, 2006, 9006
<b>7007</b>	6 3/4" ID x 8 1/2" OD x 1/4" Deep, for 7" ID pans (17.1 x 21.6 x 0.6 cm, for 17.8 cm pans) Cover only for 4007, 8007, 5007, 5107, Stacking Cover for DEP7, 2007, 9007
<b>7008</b>	7 3/4" ID x 9 1/2" OD x 1/4" Deep, for 8" ID pans (19.7 x 24.1 x 0.6 cm, for 20.3 cm pans) Cover only for 4008, 8008, 5008, 5108, Stacking Cover for DEP8, 2008, 9008
<b>7009</b>	8 3/4" ID x 10 1/2" OD x 1/4" Deep, for 9" ID pans (22.2 x 26.7 x 0.6 cm, for 22.9 cm pans) Cover only for 4009, 8009, 5009, 5109, Stacking Cover for DEP9, 2009, 9009
<b>7010</b>	9 3/4" ID x 11 1/2" OD x 1/4" Deep, for 10" ID pans (24.8 x 29.2 x 0.6 cm, for 25.4 cm pans) Cover only for 4010, 8010, 5010, 5110, Stacking Cover for DEP10, 2010, 9010
<b>7011</b>	10 3/4" ID x 12 1/2" OD x 1/4" Deep, for 11" ID pans (27.3 x 31.8 x 0.6 cm, for 27.9 cm pans) Cover only for 4011, 8011, 5011, 5111, Stacking Cover for DEP11, 2011, 9011
<b>7012</b>	11 3/4" ID x 13 1/2" OD x 1/4" Deep, for 12" ID pans (29.8 x 34.3 x 0.6 cm, for 30.5 cm pans) Cover only for 4012, 8012, 5012, 5112, Stacking Cover for DEP12, 2012, 9012
<b>7013</b>	12 3/4" ID x 14 1/2" OD x 1/4" Deep, for 13" ID pans (32.4 x 36.8 x 0.6 cm, for 33 cm pans) Cover only for 4013, 8013, 5013, 5113, Stacking Cover for DEP13, 2013, 9013
<b>7014</b>	13 3/4" ID x 15 1/2" OD x 1/4" Deep, for 14" ID pans (34.9 x 39.4 x 0.6 cm, for 35.6 cm pans) Cover only for 4014, 8014, 5014, 5114, Stacking Cover for DEP14, 2014, 9014
<b>7015</b>	14 3/4" ID x 16 1/2" OD x 1/4" Deep, for 15" ID pans (37.5 x 41.9 x 0.6 cm, for 38.1 cm pans) Cover only for 4015, 8015, 5015, 5115, Stacking Cover for DEP15, 2015, 9015
<b>7016</b>	15 3/4" ID x 17 1/2" OD x 1/4" Deep, for 16" ID pans (40 x 44.5 x 0.6 cm, for 40.6 cm pans) Cover only for 4016, 8016, 5016, 5116, Stacking Cover for DEP16, 2016, 9016
<b>7017</b>	16 3/4" ID x 18 1/2" OD x 1/4" Deep, for 17" ID pans (42.5 x 47 x 0.6 cm, for 43.2 cm pans) Cover only for 4017, 8017, 5017, 5117, Stacking Cover for DEP17, 2017, 9017
<b>7018</b>	17 3/4" ID x 19 1/2" OD x 1/4" Deep, for 18" ID pans (45.1 x 49.5 x 0.6 cm, for 45.7 cm pans) Cover only for 4018, 8018, 5018, 5118, Stacking Cover for DEP18, 2018, 9018



7016



Shown with 3306 and 3307 shakers and MCP9BK plates

SQ1420

## SQUARE DEEP DISH PANS

With a square shape and large range of sizes, these pans take versatility to the next level. Their high-quality, sturdy aluminum construction heats quickly and evenly, so you can say goodbye to burnt and undercooked crusts and pastries. Pans can be perforated in a round pattern for extra air flow. Please note that these products are made to order and non-returnable.

Pan Size at 1" (2.5 cm) Deep	Heavy-Weight 14-ga., 1.5 mm	Hard Coat Anodized 14-ga., 1.5 mm	EZ Release 14-ga., 1.5 mm
6" Sq. (15.2 cm)	SQ610	HCSQ610	EZSQ610
8" Sq. (20.3 cm)	SQ810	HCSQ810	EZSQ810
10" Sq. (25.4 cm)	SQ1010	HCSQ1010	EZSQ1010
12" Sq. (30.5 cm)	SQ1210	HCSQ1210	EZSQ1210
14" Sq. (35.6 cm)	SQ1410	HCSQ1410	EZSQ1410
16" Sq. (40.6 cm)	SQ1610	HCSQ1610	EZSQ1610

Pan Size at 1 1/2" (3.8 cm) Deep	Heavy-Weight 14-ga., 1.5 mm	Hard Coat Anodized 14-ga., 1.5 mm	EZ Release 14-ga., 1.5 mm
6" Sq. (15.2 cm)	SQ615	HCSQ615	EZSQ615
8" Sq. (20.3 cm)	SQ815	HCSQ815	EZSQ815
10" Sq. (25.4 cm)	SQ1015	HCSQ1015	EZSQ1015
12" Sq. (30.5 cm)	SQ1215	HCSQ1215	EZSQ1215
14" Sq. (35.6 cm)	SQ1415	HCSQ1415	EZSQ1415
16" Sq. (40.6 cm)	SQ1615	HCSQ1615	EZSQ1615

Pan Size at 2" (5.1 cm) Deep	Heavy-Weight 14-ga., 1.5 mm	Hard Coat Anodized 14-ga., 1.5 mm	EZ Release 14-ga., 1.5 mm
6" Sq. (15.2 cm)	SQ620	HCSQ620	EZSQ620
8" Sq. (20.3 cm)	SQ820	HCSQ820	EZSQ820
10" Sq. (25.4 cm)	SQ1020	HCSQ1020	EZSQ1020
12" Sq. (30.5 cm)	SQ1220	HCSQ1220	EZSQ1220
14" Sq. (35.6 cm)	SQ1420	HCSQ1420	EZSQ1420
16" Sq. (40.6 cm)	SQ1620	HCSQ1620	EZSQ1620



USA

## SQUARE SEPARATORS

Use these heavy-weight 14-ga., 1.5 mm aluminum separators as serving pans or stackable covers for any of our Square Deep Dish Pans. Please note that these products are made to order and non-returnable.

<b>SQ600</b> 8 1/2" Sq. (21.6 cm) for 6" (15.2 cm) pan	<b>SQ1000</b> 12 1/2" Sq. (31.8 cm) for 10" (25.4 cm) pan	<b>SQ1400</b> 16 1/2" Sq. (41.9 cm) for 14" (35.6 cm) pan
<b>SQ800</b> 10 1/2" Sq. (26.7 cm) for 8" (20.3 cm) pan	<b>SQ1200</b> 14 1/2" Sq. (36.8 cm) for 12" (30.5 cm) pan	<b>SQ1600</b> 18 1/2" Sq. (47 cm) for 16" (40.6 cm) pan

SQ1200 shown with SQ1220 pan

Add-ons: **Perf P** Perforating Pans  
**SuperPerf SP** Double the Holes  
**Nibs N** Raised Nibs or Bumps

Refer to pg. 456-457 for care and use instructions.  
For pricing, visit [amnow.com](http://amnow.com)