

A Guide to our Pizza Pans

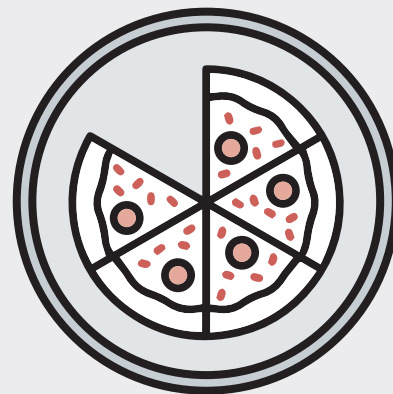
Aluminum Pans

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

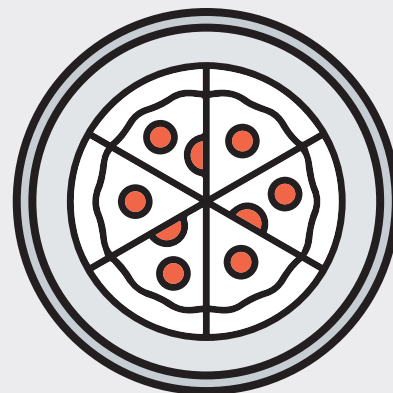
Tin plate is a heavy-weight metal that will darken over time, providing even, efficient cooking.

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

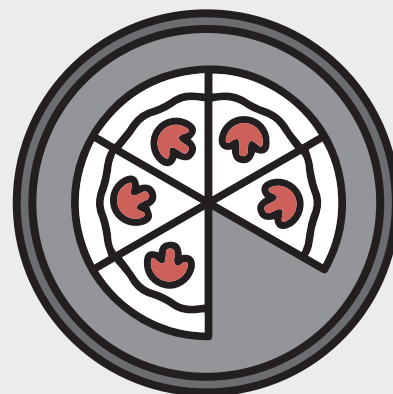
Heavy-weight and efficient, hard coat aluminum provides quick and efficient results.

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.