

Pizza Pans



Straight Sidewall Pizza Pans Aluminized steel



Item #	In Stock	Coating	Description	Nominal Size (in)	Top Inside (in)	Bottom Outside (in)	Depth (in)	Weight Each (lb)
41010	★	Plain	26 gauge	10	10	10	1	0.8
41210	★	Plain	26 gauge	12	12	12	1	1.0
41400	★	Plain	22 gauge	14	14	14	1	1.8
41610	★	Plain	22 gauge	16	16	16	1	2.2
46150	★	Plain	26 gauge	6	6	6	1½	0.4
48050	★	Plain	26 gauge	8	8	8	1½	0.7
49152	★	Plain	26 gauge	9	9	9	1½	0.8
45020	★	Plain	26 gauge	5	5 ^{1/32}	5 ^{1/32}	2 ^{1/16}	0.4
46020	★	Plain	26 gauge	6	6	6	2	0.5
47020	★	Plain	26 gauge	7	7	7	2	0.6
48020	★	Plain	26 gauge	8	8	8	2	0.8
49020	★	Plain	26 gauge	9	9	9	2	0.9
41020	★	Plain	26 gauge	10	10	10	2	1.1
41220	★	Plain	26 gauge	12	12	12	2	1.4
41420	★	Plain	22 gauge	14	14	14	2	2.3

Detroit Style Pizza Pans Carbon steel (unless otherwise noted)

Item #	In Stock	Coating	Description	Weight Each (lb)	Overall Size (in)
90525*	★	Glazed	22 gauge	0.7	5 x 7 x 2½
90825*	★	Glazed	22 gauge	1.0	8⅞ x 10¼ x 2½
91025*	★	Glazed	22 gauge	1.5	10⅞ x 14¼ x 2½
90800	★	Plain	Aluminum stacking lid for #90825 and #91025	0.7	11⅜ x 15⅞ x ½

*Batch-to-batch color variance may occur.



BĀKALON Tandem Detroit Style Pizza Pans Hardcoat anodized aluminum

Item #	In Stock	Coating	Description	Weight Each (lb)	Overall Size (in)
91000	★	Plain	14 gauge	1.5	9⅜ x 14⅞ x 2⅜
91005	★	Pre-Seasoned	14 gauge	1.5	9⅜ x 14⅞ x 2⅜



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, BĀKALON	12	12¼	11⅝	2	1.2
75012	★	Pre-Seasoned	14 gauge, nestable, BĀKALON	12	12¼	11⅝	2	1.2
75140	★	Plain	14 gauge, nestable, BĀKALON	14	14⅞	13⅝	2	1.4
75145	★	Pre-Seasoned	14 gauge, nestable, BĀKALON	14	14⅞	13⅝	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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Pizza Pans

BĀKALON Deep Dish Pizza Pans Hardcoat anodized aluminum



Item #	In Stock	Coating	Description	Nominal Size (in)	Top Inside (in)	Btm. Out. (in)	Depth (in)	Weight Each (lb)
91060	★	Plain	14 gauge, nestable	6	6 ⁵ / ₈	6	1 ¹ / ₂	0.5
91065	★	Pre-Seasoned	14 gauge, nestable	6	6 ⁵ / ₈	6	1 ¹ / ₂	0.5
91068	★	Plain	14 gauge, nestable, perforated bottom	6	6 ⁵ / ₈	6	1 ¹ / ₂	0.5
91090	★	Plain	14 gauge, nestable, embossed feet	9	9	8 ³ / ₈	1 ¹ / ₂	0.8
91095	★	Pre-Seasoned	14 gauge, nestable, embossed feet	9	9	8 ³ / ₈	1 ¹ / ₂	0.8
91098	★	Plain	14 gauge, nestable, embossed feet, perforated bottom	9	9	8 ³ / ₈	1 ¹ / ₂	0.8
91100	★	Plain	14 gauge, nestable, embossed feet	10	10 ¹ / ₄	9 ⁵ / ₈	1 ¹ / ₂	0.9
91105	★	Pre-Seasoned	14 gauge, nestable, embossed feet	10	10 ¹ / ₄	9 ⁵ / ₈	1 ¹ / ₂	0.9
91108	★	Plain	14 gauge, nestable, embossed feet, perforated bottom	10	10 ¹ / ₄	9 ⁵ / ₈	1 ¹ / ₂	0.9
91120	★	Plain	14 gauge, nestable, embossed feet	12	12	11 ³ / ₈	1 ¹ / ₂	1.2
91125	★	Pre-Seasoned	14 gauge, nestable, embossed feet	12	12	11 ³ / ₈	1 ¹ / ₂	1.2
91128	★	Plain	14 gauge, nestable, embossed feet, perforated bottom	12	12	11 ³ / ₈	1 ¹ / ₂	1.2
91130	★	Plain	14 gauge, nestable, embossed feet	13	13 ¹ / ₁₆	12 ³ / ₈	1 ¹ / ₂	1.4
91135	★	Pre-Seasoned	14 gauge, nestable, embossed feet	13	13 ¹ / ₁₆	12 ³ / ₈	1 ¹ / ₂	1.4
91138	★	Plain	14 gauge, nestable, embossed feet, perforated bottom	13	13 ¹ / ₁₆	12 ³ / ₈	1 ¹ / ₂	1.4
91140	★	Plain	14 gauge, nestable, embossed feet	14	14 ³ / ₁₆	13 ¹⁷ / ₃₂	1 ¹ / ₂	1.6
91145	★	Pre-Seasoned	14 gauge, nestable, embossed feet	14	14 ³ / ₁₆	13 ¹⁷ / ₃₂	1 ¹ / ₂	1.6
91148	★	Plain	14 gauge, nestable, embossed feet, perforated bottom	14	14 ³ / ₁₆	13 ¹⁷ / ₃₂	1 ¹ / ₂	1.6
91150	★	Plain	14 gauge, nestable, embossed feet	15	14 ³ / ₄	14 ¹ / ₈	1 ¹ / ₂	1.7
91155	★	Pre-Seasoned	14 gauge, nestable, embossed feet	15	14 ³ / ₄	14 ¹ / ₈	1 ¹ / ₂	1.7
91158	★	Plain	14 gauge, nestable, embossed feet, perforated bottom	15	14 ³ / ₄	14 ¹ / ₈	1 ¹ / ₂	1.7
91160	★	Plain	14 gauge, nestable, embossed feet	16	16 ¹ / ₃₂	15 ⁵ / ₁₆	1 ¹ / ₂	2.0
91165	★	Pre-Seasoned	14 gauge, nestable, embossed feet	16	16 ¹ / ₃₂	15 ⁵ / ₁₆	1 ¹ / ₂	2.0
91168	★	Plain	14 gauge, nestable, embossed feet, perforated bottom	16	16 ¹ / ₃₂	15 ⁵ / ₁₆	1 ¹ / ₂	2.0



BĀKALON Thin Crust Pizza Pans Hardcoat anodized aluminum

Item #	In Stock	Coating	Description	Nominal Size (in)	Top Inside (in)	Btm. Out. (in)	Depth (in)	Weight Each (lb)
49100	★	Plain	14 gauge	10	10	9 ⁷ / ₈	3 ³ / ₈	0.8
49103	★	Pre-Seasoned	14 gauge	10	10	9 ⁷ / ₈	3 ³ / ₈	0.8
49108	★	Plain	14 gauge, perforated bottom	10	10	9 ⁷ / ₈	3 ³ / ₈	0.8
49120	★	Plain	14 gauge	12	12	11 ⁷ / ₈	3 ³ / ₈	1.1
49123	★	Pre-Seasoned	14 gauge	12	12	11 ⁷ / ₈	3 ³ / ₈	1.1
49128	★	Plain	14 gauge, perforated bottom	12	12	11 ⁷ / ₈	3 ³ / ₈	1.1
49140	★	Plain	14 gauge	14	13 ¹⁵ / ₁₆	13 ¹³ / ₁₆	3 ³ / ₈	1.4
49143	★	Pre-Seasoned	14 gauge	14	13 ¹⁵ / ₁₆	13 ¹³ / ₁₆	3 ³ / ₈	1.4
49148	★	Plain	14 gauge, perforated bottom	14	13 ¹⁵ / ₁₆	13 ¹³ / ₁₆	3 ³ / ₈	1.4
49160	★	Plain	14 gauge	16	16 ¹ / ₈	15 ²³ / ₃₂	3 ³ / ₈	1.7
49163	★	Pre-Seasoned	14 gauge	16	16 ¹ / ₈	15 ²³ / ₃₂	3 ³ / ₈	1.7
49168	★	Plain	14 gauge, perforated bottom	16	16 ¹ / ₈	15 ²³ / ₃₂	3 ³ / ₈	1.7



BĀKALON Sheet Pans Hardcoat anodized aluminum

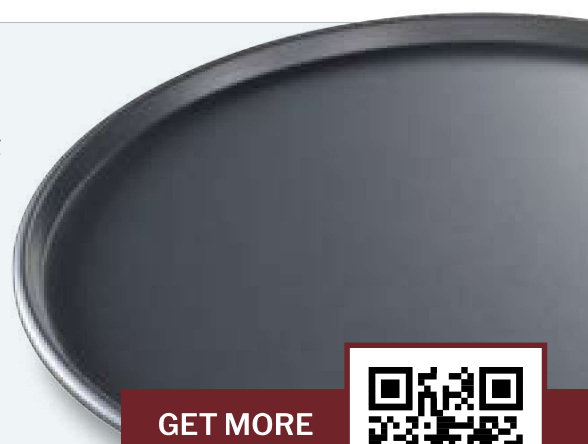
Item #	In Stock	Coating	Description	Weight Each (lb)	Overall Size (in)
Full-Size					
44693	★	Plain	16 gauge, aluminum wire in rim, StayFlat®	3.4	17 ⁷ / ₈ x 25 ¹³ / ₁₆ x 1 ¹ / ₁₆
44694	★	Pre-Seasoned	16 gauge, aluminum wire in rim, StayFlat®	3.4	17 ⁷ / ₈ x 25 ¹³ / ₁₆ x 1 ¹ / ₁₆
Half-Size					
40952	★	Plain	14 gauge, open/semi-curved rim	1.7	12 ⁷ / ₈ x 17 ³ / ₄ x 1
40954	★	Pre-Seasoned	14 gauge, open/semi-curved rim	1.7	12 ⁷ / ₈ x 17 ³ / ₄ x 1
Quarter-Size					
40452	★	Plain	16 gauge, curled rim, no wire	0.8	9 ¹ / ₂ x 13 x 1 ¹ / ₁₆
40454	★	Pre-Seasoned	16 gauge, curled rim, no wire	0.8	9 ¹ / ₂ x 13 x 1 ¹ / ₁₆
Eighth-Size					
41852	★	Plain	16 gauge, curled rim, no wire	0.4	6 ⁷ / ₁₆ x 9 ⁷ / ₁₆ x 1 ¹ / ₃₂
41854	★	Pre-Seasoned	16 gauge, curled rim, no wire	0.4	6 ⁷ / ₁₆ x 9 ⁷ / ₁₆ x 1 ¹ / ₃₂



BĀKALON Pans

Chicago Metallic BĀKALON Pans are hard anodized aluminum pans that provide optimal strength, durability, and thermal conductivity. This ultra-hard, aluminum oxide surface provides a nearly permanent protective dark gray cooking surface that will not chip, peel, rust, or interact with food. In fact, some bakers have experienced over 50,000 bakes!

BĀKALON pans pre-seasoned with Chicago Metallic's proprietary AMERICOAT® ePlus silicone release coating offer exceptional ease and convenience, combining the release characteristics of a non-stick coating with the flexibility to use metal utensils.



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DETAILS





Pizza Pans

BĀKALON Flatbread Pizza Pan Hardcoat anodized aluminum

Item #	In Stock	Coating	Description	Weight Each (lb)	Overall Size (in)
96310	★	Pre-Seasoned	14 gauge, flared sides, welded corners	0.7	5 x 15 x ½

BĀKALON Roman Style Pizza Pans Hardcoat anodized aluminum

Item #	In Stock	Coating	Description	Weight Each (lb)	Overall Size (in)
96010	★	Pre-Seasoned	12 gauge, straight sides, welded corners, hemmed edge	1.9	7 ⁷ / ₈ x 23 ⁵ / ₈ x ¾
96030	★	Pre-Seasoned	12 gauge, straight sides, welded corners, hemmed edge	3.4	15 ³ / ₄ x 23 ⁵ / ₈ x ¾

BĀKALON Grandma Style Pizza Pans Hardcoat anodized aluminum

Item #	In Stock	Coating	Description	Weight Each (lb)	Overall Size (in)
96110	★	Pre-Seasoned	14 gauge, flared sides, welded corners, hemmed edge	0.5	5 x 7 x 1
96130	★	Pre-Seasoned	14 gauge, flared sides, welded corners, hemmed edge	0.7	8 x 8 x 1
96150	★	Pre-Seasoned	14 gauge, flared sides, welded corners, hemmed edge	0.9	8 x 12 x 1
96170	★	Pre-Seasoned	14 gauge, flared sides, welded corners, hemmed edge	1.0	10 x 10 x 1
96190	★	Pre-Seasoned	14 gauge, flared sides, welded corners, hemmed edge	1.2	9 ³ / ₄ x 13 ³ / ₄ x 1
96210	★	Pre-Seasoned	14 gauge, flared sides, welded corners, hemmed edge	1.3	12 x 12 x 1
96230	★	Pre-Seasoned	14 gauge, flared sides, welded corners, hemmed edge	1.7	12 x 16 x 1
96250	★	Pre-Seasoned	14 gauge, flared sides, welded corners, hemmed edge	1.7	11 ³ / ₄ x 17 ³ / ₄ x 1
96270	★	Pre-Seasoned	14 gauge, flared sides, welded corners, hemmed edge	1.6	14 x 14 x 1
96290	★	Pre-Seasoned	14 gauge, flared sides, welded corners, hemmed edge	3.6	17 ³ / ₄ x 25 ³ / ₄ x 1



Materials

Pizza pan material impacts heat conduction, durability, and crust quality, making it an important consideration for consistent and efficient baking.

- **Aluminized Steel:** Retains a significant amount of heat during the baking process.
- **Carbon Steel:** Produces a truly authentic Detroit Style Pizza that heats evenly and retains heat well.
- **Hardcoat Anodized Aluminum:** Radiates more heat than lighter colored pans, resulting in faster bake times and crusts with a darker bottom.



Shapes

The shape of your pizza pan affects portioning, presentation, and space optimization, influencing both operational efficiency and customer appeal.

- **Rectangular:** Maximizes the use of oven space and provides a larger surface area.
- **Round:** Presents a truly recognizable dish with a variety of size and topping options, offering extreme flexibility in menu offerings.
- **Square:** Offers more crust edges and appeals to customers looking for a non-traditional pizza style.



Coatings

The right pan coating ensures easy release, reducing the need for oil/grease, and enhances the pan's lifespan, streamlining your baking process and maintenance.

- **Glazed:** Reduces the need for secondary release agents such as oil.
- **Plain:** Provides a budget-friendly pan option, allowing you to season it yourself for customized results.
- **Pre-Seasoned:** Offers exceptional ease and convenience, combining the release characteristics of a non-stick coating with the flexibility to use metal utensils.



Special Features

Special features of pizza pans optimize baking performance and cater to unique menu offerings, setting your operation apart.

- **Embossed Feet:** Allows air to flow between the pan bottom and deck over heating element, enabling deep dish pizzas to bake longer without burning the crust.
- **Perforated Bottoms:** Provides air flow to the bottom of the crust to help crisp crusts faster.
- **Stackable Sidewalls:** Offers the ability to stack pans securely during proofing or storing to save on space.



The Upper Crust in Pizza Pan Options

From thin crust to deep dish and a wide range of specialty styles, we have the perfect assortment of pizza pan materials, shapes, coatings, and special features in stock and ready to take your pizza production to the next level!



Pizza Pans

BĀKALON Sicilian Style Pizza Pans Hardcoat anodized aluminum



Item #	In Stock	Coating	Description	Weight Each (lb)	Overall Size (in)
97002	★	Pre-Seasoned	14 gauge, flared sides, welded corners, hemmed edge	0.5	6 x 6 x 1½
97004	★	Pre-Seasoned	14 gauge, flared sides, welded corners, hemmed edge	0.6	6 x 6 x 2
97006	★	Pre-Seasoned	14 gauge, flared sides, welded corners, hemmed edge	0.7	8 x 8 x 1½
97008	★	Pre-Seasoned	14 gauge, flared sides, welded corners, hemmed edge	0.9	8 x 8 x 2
97014	★	Pre-Seasoned	14 gauge, flared sides, welded corners, hemmed edge	0.9	9 x 9 x 1½
97016	★	Pre-Seasoned	14 gauge, flared sides, welded corners, hemmed edge	0.9	9 x 9 x 2
97010	★	Pre-Seasoned	14 gauge, flared sides, welded corners, hemmed edge	0.9	10 x 8 x 1½
97012	★	Pre-Seasoned	14 gauge, flared sides, welded corners, hemmed edge	0.9	10 x 8 x 2
97018	★	Pre-Seasoned	14 gauge, flared sides, welded corners, hemmed edge	1.0	10 x 10 x 1½
97020	★	Pre-Seasoned	14 gauge, flared sides, welded corners, hemmed edge	1.2	10 x 10 x 2
97022	★	Pre-Seasoned	14 gauge, flared sides, welded corners, hemmed edge	1.0	12 x 8 x 1½
97024	★	Pre-Seasoned	14 gauge, flared sides, welded corners, hemmed edge	1.2	12 x 8 x 2
97026	★	Pre-Seasoned	14 gauge, flared sides, welded corners, hemmed edge	1.4	12 x 12 x 1½
97028	★	Pre-Seasoned	14 gauge, flared sides, welded corners, hemmed edge	1.6	12 x 12 x 2
97030	★	Pre-Seasoned	14 gauge, flared sides, welded corners, hemmed edge	1.4	14 x 10 x 1½
97032	★	Pre-Seasoned	14 gauge, flared sides, welded corners, hemmed edge	1.6	14 x 10 x 2
97034	★	Pre-Seasoned	14 gauge, flared sides, welded corners, hemmed edge	1.8	14 x 14 x 1½
97036	★	Pre-Seasoned	14 gauge, flared sides, welded corners, hemmed edge	2.0	14 x 14 x 2
97038	★	Pre-Seasoned	14 gauge, flared sides, welded corners, hemmed edge	1.8	16 x 12 x 1½
97040	★	Pre-Seasoned	14 gauge, flared sides, welded corners, hemmed edge	2.0	16 x 12 x 2
97042	★	Pre-Seasoned	14 gauge, flared sides, welded corners, hemmed edge	2.3	16 x 16 x 1½
97044	★	Pre-Seasoned	14 gauge, flared sides, welded corners, hemmed edge	2.5	16 x 16 x 2
97046	★	Pre-Seasoned	14 gauge, flared sides, welded corners, hemmed edge	2.0	18 x 12 x 1½
97048	★	Pre-Seasoned	14 gauge, flared sides, welded corners, hemmed edge	2.3	18 x 12 x 2
97050	★	Pre-Seasoned	14 gauge, flared sides, welded corners, hemmed edge	2.8	18 x 18 x 1½
97052	★	Pre-Seasoned	14 gauge, flared sides, welded corners, hemmed edge	3.0	18 x 18 x 2



Welded Corner Custom Pans

Our welded corner custom pans are designed to meet the unique needs of your foodservice operation. With a seamless and durable construction, you can get the perfect pan for flatbreads, pizza, food displays, and more. Low minimum order quantities support flexibility in your production and reduce upfront investment.