

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, these pans are so durable that some bakers have experienced over 50,000 bakes.

Second Only to Diamonds

Through an electro-chemical process, our BĀKALON pan surfaces react to form an ultra-hard and durable oxide layer that resists abrasion and corrosion. In fact, the surface hardness of our BAKALON pans is second only to diamonds, which makes it the most durable pan surface you can buy.

Perfect Bake

A perfect bake can be achieved every time since the dark surface of hard anodized pans provides quick and even heat distribution. Bakers can achieve faster bake times at lower temperatures versus plain aluminum pans, ultimately lowering energy consumption and eliminating soggy crusts.

Unparalleled Releases

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.

Easy Clean-Up

Using proper seasoning techniques, or buying pre-seasoned pans and using a little oil will keep food from sticking and make clean-up a snap.

Continued on reverse.

BUNDY BAKING SOLUTIONS:



Release Agents



Pan Coatings & Refurbishment



Equipment & Services



EXACT STACK® Pizza Pans from Chicago Metallic 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.





EXACT STACK® Deep Dish Pizza Pans Hardcoat anodized aluminum

Item#		In		Nominal	Тор	Bottom	Depth
Plain	Pre-Seasoned	Stock	Description	Size (in)	Inside (in)	Outside (in)	(in)
75010	75012	*	14 gauge, nestable	12	121/4	11 ¹⁵ ⁄16	2
75140	75145	*	14 gauge, nestable	14	14 ½	13 ¹⁵ /16	2



Item#					Nominal	Тор	Bottom	Danth
Plain	Pre-Seasoned	Plain with Perforated Bottom	In Stock	Description	Size (in)	Inside (in)	Outside (in)	Depth (in)
91060	91065	91068	*	14 gauge, nestable	6	65/8	6	11/2
91090	91095	91098	*	14 gauge, nestable, embossed feet	9	9	83/8	11/2
91100	91105	91108	*	14 gauge, nestable, embossed feet	10	101/4	95/8	11/2
91120	91125	91128	*	14 gauge, nestable, embossed feet	12	12	113/8	11/2
91130	91135	91138	*	14 gauge, nestable, embossed feet	13	131/16	123/8	11/2
91140	91145	91148	*	14 gauge, nestable, embossed feet	14	143/16	1317/32	11/2
91150	91155	91158	*	14 gauge, nestable, embossed feet	15	143/4	141/8	11/2
91160	91165		*	14 gauge, nestable, embossed feet	16	161/32	155/16	11/2

BĀKALON Thin Crust Pizza Pans Hardcoat anodized aluminum



BĀKALON Sheet Pans Hardcoat anodized aluminum

Item#		In	D	O !! C! (!:-)	
Plain	Pre-Seasoned	Stock	Description	Overall Size (in)	
41852	41854	*	16 gauge, eighth-size, curled rim, no wire	6½6 x 9½6 x 1½32	
40452	40454	*	16 gauge, quarter-size, curled rim, no wire	9½ x 13 x 1½16	
40952	40954	*	14 gauge, half-size, open/semi-curled rim	12 ⁷ / ₈ x 17 ³ / ₄ x 1	
44693	44694	*	16 gauge, full-size, wire in rim	177/8 x 25 ¹³ /16 x 1 ¹ /16	



BĀKALON Diamond Grill Pan Hardcoat anodized aluminum

Item#		In	D	Overell Sine (in)	
Plain	Pre-Seasoned	Stock	Description	Overall Size (in)	
70821	70824	*	16 gauge, textured	85/16 x 119/16 x 13/16	

🜟 In Stock in USA | 🌞 In Stock in Canada | 🌟 In Stock in USA & Canada

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