

The Mini-Star Cake Pan from Chicago Metallic, a Bundy Baking Solution, provides bakers with a profitable and unique solution to meet the current health and convenience trends in the food industry and provide young customers with a special treat.

BAKING CHALLENGES

The challenge to keep up with current consumer trends while remaining profitable is one that all operations face. Developing new bakery products to meet these demands without increasing operating costs can be difficult without the right bakeware partner.

BAKING SOLUTIONS

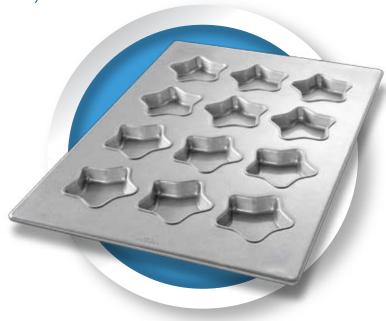
Have Your Cake And Eat it Too: Each individual cake mould uses approximately 4 oz. of batter which bakes to a convenient single size portion, allowing bakers to offer calorie controlled options to their adult consumers or uniquely decorated treats for their younger consumers.

12-Star Rating: The heavy duty aluminized steel pan is designed to fit most commercial rack ovens. The twelve-mould arrangement provides maximum throughput of this 4 1/2" diameter by 1" tall single-portion dessert.

The Star of Your Bakery: High quality gourmet products that are mini in size can sell to consumers at lower, more attractive price points, but they often have higher profit margins for the bakery.

The Mini-Star Cake Pan comes coated with Chicago Metallic's proprietary AMERICOAT® Plus Silicone Glaze.

(Continued on reverse)



CHICAGO METALLIC MINI-STAR CAKE PAN

PRODUCT SPECIFICATIONS

Chicago Metallic Item #: 43045

Overall Size: 17 7/8" x 25 7/8"

Individual Mould Dimensions: 4 1/2" x 4 3/32" x 1"

Volume of Mould: 6 ounces (filled to brim)

Centers: 5 1/2" L x 5" W

Arrangement: 3 rows of 4

Material: Aluminized steel

Rim Style: Wire in rim

Pan Coating: AMERICOAT® Plus Silicone Release Coating

(see below for more information)

Weight Each: 8.4 lbs.

Case Pack: 6 pans per case

Case Weight: 51 lbs.

Case Cube: 0.9 cubic feet

Call your local Chicago Metallic Sales Representative or 1.800.323.3966 to place an order or to get a sample of this product to test in your baking operation.

AMERICOAT® *Plus* **Silicone Release Coating** is the leading silicone coating technology used on all Chicago Metallic glazed pans. AMERICOAT® Plus uses breakthrough silicone resins to achieve unparalleled results.

- Longer-lasting performance...up to 30% more releases than other silicone glazes
- Reduced pan oil and labor costs...up to 50% less oil usage with bread and cake pans
- Increased durability
- · Reduced staining



Mini-Star Cake Pan Moulds

