

# TORTILLA SHELL PANS

CHICAGO METALLIC ITEM #46990, #46995, #47675

BUNDY



Chicago  
Metallic

Chicago Metallic's **Tortilla Shell Pan** is ideal for baking a more healthy version of the popular tortilla bowl. The pan accommodates a variety of different size tortillas for dips, salads, breads, desserts and more.

## BAKING CHALLENGES

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

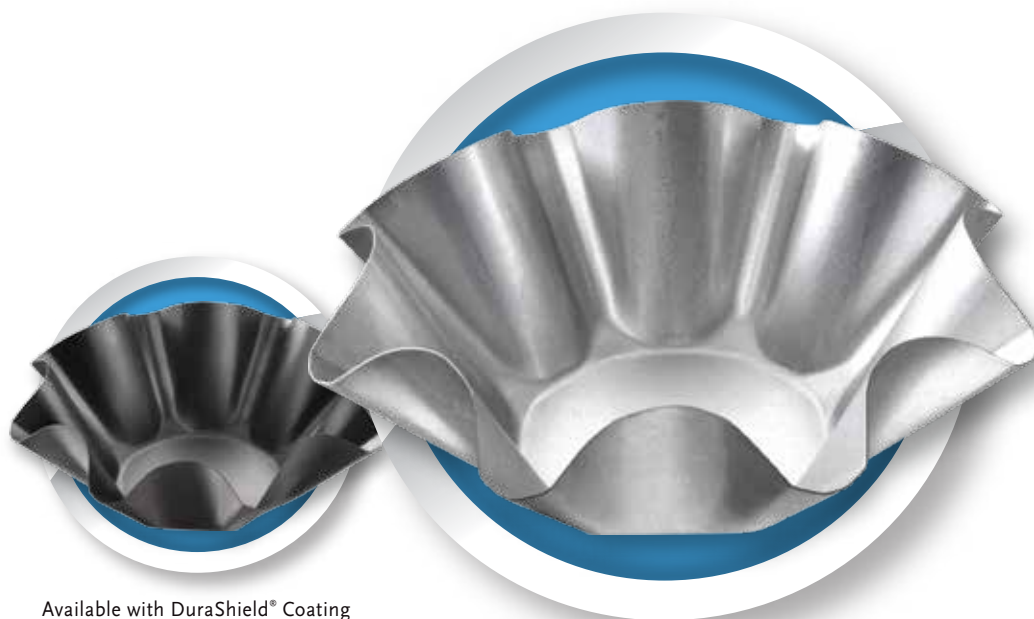
## BAKING SOLUTIONS

**Baked not Fried** – Baking tortillas instead of frying eliminates the extra fat and calories from frying while still providing the crispy texture that consumers love.

**Endless Possibilities** – Because the tortilla shell pan can accommodate a variety of tortilla sizes and the tortillas can be used as a delicious serving bowl for dips, salads, desserts and more, the possibilities are endless for the uses of this pan.

**Coated to Perfection** – The tortilla shell pan is available with no coating or with one of our propriety coatings, AMERICOAT® *Plus* glaze or DuraShield® dark non-stick coating, to match your budget and production needs.

*(Continued on reverse)*



Available with DuraShield® Coating

# CHICAGO METALLIC TORTILLA SHELL PANS

## BAKING INSTRUCTIONS

- 1.) **Prep** – Center flour or corn tortilla (or wrap) on top of one tortilla shell pan and press down lightly until the tortilla takes the shape of the pan. Repeat the process with additional pans and place on a sheet pan.
- 2.) **Bake** – Bake at 325-350° F until desired crispness is achieved. Adjust oven temperature and times as required for your product.
- 3.) **Cool** – Remove sheet pan from oven and allow tortilla shells to cool before removing from pan.



Tortilla Shell Pan Coated with AMERICOAT® Plus

## PRODUCT SPECIFICATIONS

| Tortilla Shell Pans 26 Gauge Aluminized Steel |                   |        |             |                        |        |             |
|---|-------------------|--------|-------------|------------------------|--------|-------------|
| Item #  | 46990             | 46995  | 47675       | 45990                  | 45995  | 46675       |
| Description                                   | Plain             | Glazed | DuraShield® | Plain                  | Glazed | DuraShield® |
| Weight Each, lb.                              | 0.5               |        |             | 0.3                    |        |             |
| Overall Size, in.                             | 9 1/8 x 4 1/8 x 3 |        |             | 6 5/8 x 3 1/8 x 2 3/16 |        |             |
| Case Pack, each                               | 12                |        |             | 12                     |        |             |
| Case Weight, lb.                              | 7.8               |        |             | 6.0                    |        |             |
| Case Cube, cu. ft.                            | 0.2               |        |             | 0.2                    |        |             |

*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 breads and cakes
- **Increased durability & reduced staining**

Our industry proven **DuraShield® Coating** provides the world's longest release life delivering more releases, sometimes twice the releases, than all other competitors worldwide.

Bundy Baking Solutions: American Pan® / Chicago Metallic / DuraShield® / Pan Glo® / RTB / Shaffer

