Chicago Metallic
Commercial & Foodservice Bakeware
A BUNDY BAKING SOLUTION

BĀKALON Pans



Chicago Metallic BĀKALON Pans are hardcoat 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 BĀKALON pans is second only to diamonds, which makes it the most durable pan surface you can buy.

Pre-Seasoning Provides Flexibility

Pre-Seasoned BĀKALON pans have Chicago Metallic's proprietary AMERICOAT® ePlus glaze baked into the pores, creating a non-stick surface that can be used with metal utensils. Even after being washed, pre-seasoned pans will continue to hold these properties, reducing oil and release agent usage and providing extreme flexibility.

Achieve a 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.

BUNDY BAKING SOLUTIONS:

- **Baking Pans**
- Pan Coatings
- Release Agents & Applicators
- Refurbishment Services

EXACT STACK®

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® proprietary stacking design

Made in USA with Global Materials