

# BĀKALON® PANS

BUNDY



Chicago  
Metallic

Chicago Metallic **BĀKALON® Pans** are hard anodized aluminum pans that provide optimal strength, durability and thermal conductivity. This ultra-hard, oxidized aluminum 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.

## BAKING CHALLENGES

Achieving consistent quality and sanitation standards is a challenge that all operations face. Using a pan that offers durability, uniform baking and easy clean-up is fundamental to achieving these requirements.

## BAKING SOLUTIONS

**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.

**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 also achieve quicker bake times at lower temperatures versus plain aluminum pans...ultimately lowering energy consumption and eliminating soggy pizza crusts.

**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)*

# CHICAGO METALLIC BĀKALON® PANS

## PRODUCT SPECIFICATIONS

BĀKALON® Deep Dish Pizza Pans 14 Gauge Aluminum, Nestable, Embossed Feet						
Item # Plain	Item # Pre-Seasoned†	Nominal Size, in.	Top Inside, in.	Bottom Outside, in.	Depth, in.	Weight Each, lb.
91060*	91065	6	6 5/8	6	1 1/2	0.5
91090	91095	9	9	8 3/8	1 1/2	0.8
91100	91105	10	10 1/4	9 5/8	1 1/2	0.9
91120	91125	12	12	11 3/8	1 1/2	1.2
91130	91135	13	13 1/16	12 3/8	1 1/2	1.4
91140	91145	14	14 3/16	13 17/32	1 1/2	1.6
91150	91155	15	14 3/4	14 1/8	1 1/2	1.7
91160	91165	16	16 1/32	15 5/16	1 1/2	2.0

\*No embossed feet. †Pre-seasoned with AMERICOAT® Plus glaze

BĀKALON® Thin Crust Pizza Pans 14 Gauge Aluminum						
Item # Plain	Item # Pre-Seasoned†	Nominal Size, in.	Top Inside, in.	Bottom Outside, in.	Depth, in.	Weight Each, lb.
49100	49103	10	10 1/32	9 27/32	1/2	0.8
49120	49123	12	12	11 7/8	1/2	1.1
49140	49143	14	13 15/16	13 21/32	1/2	1.4
49160	49163	16	16 1/8	15 23/32	1/2	1.7

†Pre-seasoned with AMERICOAT® Plus glaze

BĀKALON® Sheet Pans Aluminum				
Item # Plain	Item # Pre-Seasoned†	Weight Size – Material	Overall Each, lb.	Size, in.
41852	41854	Eighth-Size – 16 gauge, curled rim, no wire	0.4	6 1/2 x 9 1/2 x 1
40452	40454	Quarter-Size – 16 gauge, curled rim, no wire	0.8	9 1/2 x 13 x 1
40952	40954	Half-Size – 14 gauge, sanitary open bead/semi-curved rim	1.7	13 x 18 x 1
44693	44694	Full-Size – 16 gauge, aluminum wire in rim	3.4	18 x 26 x 1

†Pre-seasoned with AMERICOAT® Plus glaze

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.

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

