



Chicago Metallic Bakeware

EXACT STACK™



EXACT STACK™ PIZZA PANS

Exact Stack™ Pizza Pans from Chicago Metallic Bakeware 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 (patent pending).

- Pans can be stacked with dough inside without the use of lids or pan separators, greatly reducing overall equipment requirements and saving approximately 30% space in the cooler and prep area.
- Pan sidewalls have an engineered rib that enables pans to stack precisely and eliminates worries of falling pans or crooked stacks.
- Pan sidewalls are manufactured with a slight flare to allow pans to separate easily when stacked with or without dough.
- Constructed of high-strength aluminum with a durable, hard-coat, anodized surface that will not chip, peel, rust, or interact with food.

In addition, pans pre-seasoned with AMERICOAT® ePlus offer exceptional ease and convenience, combining the release characteristics of a non-stick coating with the flexibility to use metal utensils.

- Reduce expense for oils/greases
- Reduce unhealthy fats in product
- Reduce labor hours for seasoning and sanitation of pans.

Ask about pan cleaning services from Pan Glo®

12" or 14" pans in stock, plain or pre-seasoned with AMERICOAT® ePlus glaze. Custom sizes also available.



30% Space Savings

Stack Height

12 Exact Stack™ Pizza Pans	13"
12 Traditional Pizza Pans + 12 Lids	18"

*Pan height includes approximately 1" for proofing of dough



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