

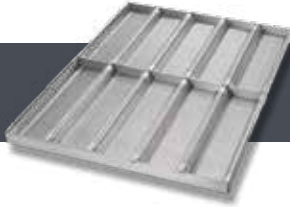
Tortilla Shell Pans Aluminized steel

Item #	In Stock	Coating	Description	Individual Pan Size (in)			Weight Each (lb)
				Top Inside	Bottom Outside	Depth	
46990	★	Plain	26 gauge	9 $\frac{1}{8}$	4 $\frac{1}{8}$	3	0.5
46995	★	Glazed	26 gauge	9 $\frac{1}{8}$	4 $\frac{1}{8}$	3	0.5
45990	★	Plain	22 gauge	6 $\frac{5}{8}$	3 $\frac{1}{8}$	2 $\frac{3}{16}$	0.3
45995	★	Glazed	22 gauge	6 $\frac{5}{8}$	3 $\frac{1}{8}$	2 $\frac{3}{16}$	0.3



Sub Sandwich Roll Pans Aluminum

Item #	In Stock	Coating	Description	Arrange-ment	Individual Pan Size (in)			Weight Each (lb)	Overall Size (in)
					Top Inside	Btm. Out.	Depth		
Full-Size									
49015	★	Glazed	16 gauge, perforated, individual flat bottom moulds with end caps	2 rows of 5	12½ x 3	12½ x 2¼	¾	3.4	17¾ x 25⅜ x ¾
Half-Size									
49014	★	Glazed	16 gauge, perforated, individual flat bottom moulds with end caps	1 row of 5	12½ x 3	12½ x 2¼	¾	1.9	17¾ x 12¾ x ¾



Mini-Loaf Pans Aluminized steel

Item #	In Stock	Coating	Description	Arrangement	Vol. (oz)*	Individual Pan Size (in)			Centers (in)		Weight Each (lb)	Overall Size (in)
						Top Inside	Btm. Out.	Depth	L	W		
45755	★	Glazed	26 gauge, square corners, wire in rim	2 rows of 6	6.4	3 $\frac{7}{8}$ x 2 $\frac{1}{2}$	3 $\frac{1}{2}$ x 2 $\frac{1}{8}$	1 $\frac{5}{16}$	3 $\frac{1}{8}$	4 $\frac{1}{2}$	3.8	9 $\frac{7}{8}$ x 19 $\frac{1}{2}$
45725	★	Glazed	26 gauge, square corners, wire in rim	4 rows of 7	6.4	3 $\frac{7}{8}$ x 2 $\frac{1}{2}$	3 $\frac{1}{2}$ x 2 $\frac{1}{8}$	1 $\frac{5}{16}$	3 $\frac{1}{8}$	4 $\frac{1}{2}$	7.8	18 $\frac{7}{8}$ x 25 $\frac{7}{8}$
45727	★	Glazed	26 gauge, square corners, wire in rim	4 rows of 7	6.4	3 $\frac{7}{8}$ x 2 $\frac{1}{2}$	3 $\frac{1}{2}$ x 2 $\frac{1}{8}$	1 $\frac{5}{16}$	3 $\frac{1}{8}$	4 $\frac{1}{4}$	7.9	17 $\frac{7}{8}$ x 25 $\frac{7}{8}$

*Volume (Vol.) indicates liquid volume of mould when filled to brim. Use 60-70% to estimate actual batter weight.



Tortilla Shell Pans

Chicago Metallic's Tortilla Shell Pan is ideal for baking a healthier version of the popular fried tortilla bowl. Baking tortillas instead of frying them eliminates the extra fat and calories while still providing the crispy texture that consumers love. The tortilla shell pan can accommodate a variety of tortilla sizes; thus, the tortillas can be used as a delicious serving bowl for dips, salads, desserts, and more.

