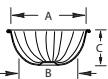
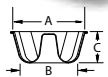


Cake & Pie Pans



Mini-Fluted Cake Pans Aluminized steel

Item #	In Stock	Coating	Description	Arrange-ment	Vol. (oz)*	Mould Dimensions (in)			Centers (in)		Weight Each (lb)	Overall Size (in)
						Top (A)	Btm. Out.(B)	Depth (C)	L	W		
With Tube												
20853	★	Glazed	26 gauge, curled rim	3 rows of 2	8.0	3 ¹⁵ / ₁₆	3 ⁵ / ₃₂	1 ⁷ / ₈	4 ⁴ / ₉	4 ⁴ / ₉	2.5	11 ¹ / ₈ x 15 ³ / ₄
43055	★	Glazed	22 gauge, wire in rim	3 rows of 5	7.5	3 ¹⁵ / ₁₆	3	1 ¹¹ / ₁₆	4 ⁵ / ₈	4 ⁷ / ₈	9.6	17 ⁷ / ₈ x 25 ⁷ / ₈
Without Tube												
26200	★	Glazed	26 gauge cups, 22 gauge panel, curled rim	4 rows of 3	3.0	2 ³ / ₄	2 ⁵ / ₈	1 ¹ / ₄	3 ⁵ / ₁₆	3 ⁵ / ₁₆	2.2	11 ¹ / ₈ x 15 ³ / ₄



Slab Cake Pans Aluminized steel, seamless construction (pans do not nest)

Item #	In Stock	Coating	Description	Vol. (oz)*	Mould Dimensions (in)			Weight Each (lb)
					Top Inside	Btm. Out.	Depth	
40232	★	Glazed	22 gauge, wire in rim	21.5	15 ³ / ₂₅ x 21 ³ / ₂₅	14 ⁵ / ₈ x 20 ⁵ / ₈	2	5.8
40237	★	Glazed	22 gauge, band in rim	30.0	17 ¹¹ / ₅₀ x 25 ¹¹ / ₅₀	17 x 25	2	8.2

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