

Mini-Fluted Cake Pan Aluminized steel

Item #	In Stock	Coating	Description	Arrangement	Vol. (oz)*	Mould Dimensions (in)			Centers (in)		Weight Each (lb)	Overall Size (in)
						Top Inside	Btm. Out.	Depth	L	W		
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



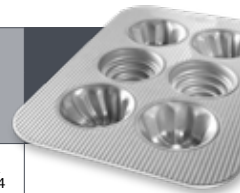
Mini-Swirl Cake Pan Aluminized steel

Item #	In Stock	Coating	Description	Arrangement	Vol. (oz)*	Mould Dimensions (in)			Centers (in)		Weight Each (lb)	Overall Size (in)
						Top Inside	Btm. Out.	Depth	L	W		
26300	★	Glazed	26 gauge cups, 22 gauge panel, curled rim	3 rows of 2	8.1	3 ¹¹ / ₁₆	2 ¹ / ₂	1 ²⁵ / ₃₂	4 ¹ / ₄	4 ¹ / ₄	2.2	11 ¹ / ₈ x 15 ³ / ₄



Mini-Swirl/Turban/Beehive Cake Pan Aluminized steel

Item #	In Stock	Coating	Description	Arrangement	Vol. (oz)*	Mould Dimensions (in)			Centers (in)		Weight Each (lb)	Overall Size (in)
						Top Inside	Btm. Out.	Depth	L	W		
25600	★	Glazed	26 gauge cups, 22 gauge panel, curled rim	3 rows of 2	6.1	3 ¹¹ / ₁₆	Varies	1 ¹³ / ₁₆	4 ¹ / ₄	4 ¹ / ₄	2.2	11 ¹ / ₈ x 15 ³ / ₄



Heavy Duty Pie Pan, Deep Dish Aluminized steel

Item #	In Stock	Coating	Description	Mould Dimensions (in)			Weight Each (lb)	Overall Size (in)
				Top Inside	Btm. Out.	Depth		
23100	★	Glazed	22 gauge, curled rim	9	6 ¹⁵ / ₁₆	1 ¹ / ₂	1.0	10 x 1 ¹ / ₂



Mini-Cheesecake Pan Aluminized steel

Item #	In Stock	Coating	Description	Arrangement	Vol. (oz)*	Mould Dimensions (in)			Centers (in)		Weight Each (lb)	Overall Size (in)
						Top Inside	Btm. Out.	Depth	L	W		
21700	★	Glazed	26 gauge cups, 22 gauge panel, includes 6 removable bottoms	3 rows of 2	8.5	3 ³ / ₃₂	3 ¹ / ₃₂	2 ¹ / ₈	3 ⁵ / ₈	4	2.8	11 ¹ / ₈ x 15 ³ / ₄
21706	★	Glazed	Replacement disks (6) for #21700	—	—	—	—	—	—	—	—	—



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

USA PAN® Bakeware

Manufactured by our sister company, USA PAN®, this line of bakeware provides pan designs in convenient sizes for smaller operations or new product introductions. These pans are made of the same heavy-duty, commercial grade aluminized steel and are designed to the same quality standards as our other baking pans. Coated with our proprietary AMERICOAT® ePlus glaze, these pans provide an easy release of baked goods without the use of oil, grease, spray, parchment, or liners.

