



BĀKALON Pans



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

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

Unparalleled Releases

BĀKALON pans pre-seasoned with Chicago Metallic's proprietary AMERICOAT® ePlus silicone release coating offer exceptional ease and convenience, combining the release characteristics of a non-stick coating with the flexibility to use metal utensils.

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.

BUNDY BAKING SOLUTIONS:



Baking Pans



Coatings & Refinishings



Equipment & Services



EXACT STACK® Pizza Pans from Chicago Metallic 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).



EXACT STACK® proprietary stacking design

BĀKALON PAN SPECIFICATIONS



NEW! EXACT STACK® Deep Dish Pizza Pans† Hardcoat anodized aluminum

Item #		Description	Nominal Size, in.	Top Inside, in.	Bottom Outside, in.	Depth, in.	Weight Each, lb.
Plain	Pre-Seasoned/ Glazed						
75010	75012	14 gauge, nestable	12	12¼	11 ¹⁵ / ₁₆	2	1.2
75140	75145	14 gauge, nestable	14	14½	13 ¹⁵ / ₁₆	2	1.4

†EXACT STACK U.S.A. Patent Pending. For a list of EXACT STACK patents pending in other countries, please visit www.bundybakingsolutions.com/resources/patents-trademarks/.

BĀKALON Deep Dish Pizza Pans Hardcoat anodized aluminum



Item #			Description	Nominal Size, in.	Top Inside, in.	Bottom Outside, in.	Depth, in.	Weight Each, lb.
Plain	Pre-Seasoned/ Glazed	Perforated Bottoms						
91060	91065	91068	14 gauge, nestable	6	6 ⁵ / ₈	6	1½	0.5
91090	91095	91098	14 gauge, nestable, embossed feet	9	9	8 ³ / ₈	1½	0.8
91100	91105	91108	14 gauge, nestable, embossed feet	10	10¼	9 ⁵ / ₈	1½	0.9
91120	91125	91128	14 gauge, nestable, embossed feet	12	12	11 ³ / ₈	1½	1.2
91130	91135	91138	14 gauge, nestable, embossed feet	13	13 ¹ / ₁₆	12 ³ / ₈	1½	1.4
91140	91145	91148	14 gauge, nestable, embossed feet	14	14 ³ / ₁₆	13 ¹⁷ / ₃₂	1½	1.6
91150	91155	91158	14 gauge, nestable, embossed feet	15	14 ³ / ₄	14 ¹ / ₈	1½	1.7
91160	91165	—	14 gauge, nestable, embossed feet	16	16 ¹ / ₃₂	15 ⁵ / ₁₆	1½	2.0

BĀKALON Thin Crust Pizza Pans Hardcoat anodized aluminum



Item #			Description	Nominal Size, in.	Top Inside, in.	Bottom Outside, in.	Depth, in.	Weight Each, lb.
Plain	Pre-Seasoned/ Glazed	Perforated Bottoms						
49100	49103	49108	14 gauge	10	10	9 ⁷ / ₈	¾	0.8
49120	49123	49128	14 gauge	12	12	11 ⁷ / ₈	¾	1.1
49140	49143	49148	14 gauge	14	13 ¹⁵ / ₁₆	13 ¹³ / ₁₆	¾	1.4
49160	49163	—	14 gauge	16	16½	15 ²³ / ₃₂	¾	1.7

BĀKALON Sheet Pans Hardcoat anodized aluminum



Item #		Description	Weight Each, lb.	Overall Size, in.
Plain	Pre-Seasoned/ Glazed			
41852	41854	16 gauge, eighth-size, curled rim, no wire	0.4	6 ⁷ / ₁₆ x 9 ⁷ / ₁₆ x 1 ¹ / ₃₂
40452	40454	16 gauge, quarter-size, curled rim	0.8	9½ x 13 x 1 ¹ / ₁₆
40952	40954	14 gauge, half-size, open/semi-curved rim	1.7	12 ⁷ / ₈ x 17 ³ / ₄ x 1
44693	44694	16 gauge, full-size, wire in rim	3.4	17 ⁷ / ₈ x 25 ¹³ / ₁₆ x 1 ¹ / ₁₆

To place an order or request a trial sample, call 1.800.323.3966, Ext. 130.

