

# 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.

## World's Best Releases

All USA PAN bakeware is coated with AMERICOAT®, the world's leading silicone release coating, providing clean releases without the use of oil, grease, spray, parchment, or liners.

## Quality Construction

USA PAN bakeware is constructed of heavy duty, commercial grade aluminized steel and is designed to the same quality standards as our commercial baking pans.

## Convenient Baking





With smaller size options, our USA PAN bakeware line is perfect for countertop ovens or small batch productions.

## In-Stock & Custom Solutions

See Chicago Metallic's full catalog of over 300 in-stock larger options for most of our USA PAN bakeware items by visiting [cmbakeware.com/resources](http://cmbakeware.com/resources). Can't find what you need? We can work with you to customize the perfect pan for your operation...full-size sheet pans, slab cake pans, strapped bread sets, brownie and muffin pans, and more!

*Continued on reverse.*

## BUNDY BAKING SOLUTIONS:


-  Baking Pans
-  Release Agents
-  Pan Coatings & Refurbishment
-  Equipment & Services

## About USA PAN®

USA PAN is a manufacturer of high-quality bakeware that is available for retail sale. The unique design and ridged texture allows for even air circulation and heat distribution, providing an even bake every time.



USA PAN® Cookie Sheet Pan and Jelly Roll Pan

 Made in USA with Global Materials

## USA PAN® Bakeware Aluminized Steel

Item #	In Stock	Coating	Description	Arrangement	Vol. (oz)*	Depth (in)	Overall Size (in)
20100	★	Glazed	Cookie Sheet Pan, 22 gauge	—	—	—	9 <sup>7</sup> / <sub>8</sub> x 14
20300	★	Glazed	Cookie Sheet Pan, 22 gauge	—	—	—	13 <sup>7</sup> / <sub>8</sub> x 14
20500	🇨🇦	Glazed	Cookie Sheet Pan, 22 gauge	—	—	—	13 <sup>7</sup> / <sub>8</sub> x 18
20700	★	Glazed	Jelly Roll Pan, 22 gauge, wire in rim	—	—	1	9 <sup>13</sup> / <sub>16</sub> x 14 <sup>3</sup> / <sub>4</sub>
20800	★	Glazed	Jelly Roll Pan, 22 gauge, wire in rim	—	—	1	12 <sup>13</sup> / <sub>16</sub> x 17 <sup>3</sup> / <sub>4</sub>
20900	★	Glazed	Jelly Roll Pan, 22 gauge, wire in rim	—	—	1	9 <sup>1</sup> / <sub>2</sub> x 13
21100	🇨🇦	Glazed	Rectangular Cake Pan, 22 gauge, folded construction, wire in rim	—	126.6	2 <sup>1</sup> / <sub>4</sub>	9 <sup>9</sup> / <sub>16</sub> x 13 <sup>9</sup> / <sub>16</sub>
21300	🇨🇦	Glazed	Square Cake Pan, 22 gauge, folded construction, wire in rim	—	77.3	2 <sup>1</sup> / <sub>4</sub>	8 <sup>9</sup> / <sub>16</sub> x 8 <sup>9</sup> / <sub>16</sub>
21500	🇨🇦	Glazed	Square Cake Pan, 22 gauge, folded construction, wire in rim	—	87.3	2 <sup>1</sup> / <sub>4</sub>	9 <sup>9</sup> / <sub>16</sub> x 9 <sup>9</sup> / <sub>16</sub>
21700	★	Glazed	Mini-Cheesecake Pan, 26 gauge cups, 22 gauge panel, includes 6 removable bottoms	3 rows of 2	8.5	2 <sup>1</sup> / <sub>8</sub>	11 <sup>1</sup> / <sub>8</sub> x 15 <sup>3</sup> / <sub>4</sub>
21706	★	Glazed	Replacement disks (6) for #21700	—	—	—	—
22100	★	Glazed	New England Hot Dog Bun Pan, 26 gauge	1 row of 10	—	5 <sup>1</sup> / <sub>16</sub>	6 <sup>1</sup> / <sub>2</sub> x 15 <sup>1</sup> / <sub>2</sub> x 1 <sup>1</sup> / <sub>16</sub>
23100	🇨🇦	Glazed	Heavy Duty Pie Pan, Deep Dish, 22 gauge, curled rim	—	—	1 <sup>1</sup> / <sub>2</sub>	10 x 1 <sup>1</sup> / <sub>2</sub>
24100	★	Glazed	Hearth Bread Pan, 26 gauge	—	—	2 <sup>1</sup> / <sub>2</sub>	6 <sup>3</sup> / <sub>16</sub> x 12 <sup>9</sup> / <sub>16</sub>
24200	★	Glazed	Italian Loaf Pan, 18 gauge perforated	2 long	—	1 <sup>7</sup> / <sub>8</sub>	8 x 16
25100	★	Glazed	Mini-Loaf Pan, 26 gauge cups, 22 gauge panel, curled rim	4 rows of 2	5.1	1 <sup>1</sup> / <sub>4</sub>	11 <sup>1</sup> / <sub>8</sub> x 15 <sup>3</sup> / <sub>4</sub>
25200	🇨🇦	Glazed	Donut Pan, 22 gauge, curled rim	3 rows of 2	3.5	7 <sup>7</sup> / <sub>8</sub>	11 <sup>1</sup> / <sub>8</sub> x 15 <sup>3</sup> / <sub>4</sub>
25300	★	Glazed	Brownie Bite Pan, 26 gauge cups, 22 gauge panel, curled rim (pans do not nest)	5 rows of 4	1.8	1 <sup>9</sup> / <sub>32</sub>	11 <sup>1</sup> / <sub>8</sub> x 15 <sup>3</sup> / <sub>4</sub>
25400	★	Glazed	Madeleine Pan, 22 gauge, curled rim	4 rows of 4	1.0	5 <sup>5</sup> / <sub>8</sub>	11 <sup>1</sup> / <sub>8</sub> x 15 <sup>3</sup> / <sub>4</sub>
25500	★	Glazed	Fluted Tart Pan, 26 gauge cups, 22 gauge panel, curled rim	3 rows of 2	7.2	7 <sup>7</sup> / <sub>8</sub>	11 <sup>1</sup> / <sub>8</sub> x 15 <sup>3</sup> / <sub>4</sub>
25600	★	Glazed	Mini-Swirl/Turban/Beehive Cake Pan, 26 gauge cups, 22 gauge panel, curled rim	3 rows of 2	6.1	1 <sup>13</sup> / <sub>16</sub>	11 <sup>1</sup> / <sub>8</sub> x 15 <sup>3</sup> / <sub>4</sub>
26100	★	Glazed	Popover Pan, 26 gauge cups, 22 gauge panel, curled rim	3 rows of 2	5.0	2 <sup>7</sup> / <sub>16</sub>	11 <sup>1</sup> / <sub>8</sub> x 15 <sup>3</sup> / <sub>4</sub>
26200	★	Glazed	Mini-Fluted Cake Pan, 26 gauge cups, 22 gauge panel, curled rim	4 rows of 3	3.0	1 <sup>1</sup> / <sub>4</sub>	11 <sup>1</sup> / <sub>8</sub> x 15 <sup>3</sup> / <sub>4</sub>
26300	★	Glazed	Mini-Swirl Cake Pan, 26 gauge cups, 22 gauge panel, curled rim	3 rows of 2	8.1	1 <sup>25</sup> / <sub>32</sub>	11 <sup>1</sup> / <sub>8</sub> x 15 <sup>3</sup> / <sub>4</sub>
26500	★	Glazed	Pecan Roll/Large Muffin Pan, 26 gauge cups, 22 gauge panel, curled rim	3 rows of 2	7.1	1 <sup>13</sup> / <sub>16</sub>	11 <sup>1</sup> / <sub>8</sub> x 15 <sup>3</sup> / <sub>4</sub>

★ In Stock in USA | 🇨🇦 In Stock in Canada | 🇺🇸 In Stock in USA & Canada

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

Find your local Chicago Metallic sales representative at [cmbakeware.com/local-rep](http://cmbakeware.com/local-rep) for more information or to place an order.

