

Pizza Products



Chicago Metallic Bakeware

Chicago Metallic's large selection of pizza pans ensures that your pizza baking needs are met. From traditional thin and thick crust pans to our Detroit Style and Chicago Style pans, we have the pan you need.

Pan Materials

Pizza pans are typically constructed of standard aluminum or BĀKALON hard anodized aluminum. Our BĀKALON pans 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.

Pan Coatings

BĀKALON pans can be provided plain or with AMERICOAT® ePlus glaze. A pan pre-seasoned with glaze will not require seasoning during the life of the pan improving sanitation and reducing the use of oil. Aluminum pans can be provided plain, with AMERICOAT ePlus glaze or one of our premium non-stick coatings, DuraShield® and OptiShield®.

Consult with our sales team to determine the best material and coating for your operation.

Custom Pan Manufacturing & Solutions

Need custom pan sizes, mould designs, or configurations? Chicago Metallic has designed and manufactured pans for some of the leading pizza and quick service restaurants in the United States. See below for examples of our solutions.



Sub roll pan that replaced sheet pans. Custom design provided crustier bread texture and, with use of DuraShield® coating, made cleaning much easier and faster and reduced use of oils.



Deep dish EXACT STACK® pizza pan for new pizza product roll-out. First deep-dish product for pizza chain. Pans seasoned with AMERICOAT® glaze to reduce or eliminate use of oil and make cleaning easier.



Created two-pan design to replace single pan which increased throughput. Pans seasoned with AMERICOAT® glaze to reduce or eliminate use of oil and make cleaning easier.

Continued on reverse.

BUNDY BAKING SOLUTIONS:

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

EXACT STACK®/Chicago Style Pizza Pans

EXACT STACK®/Chicago Style 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.

30% SPACE SAVINGS



12 EXACT STACK®
Pizza Pans
Stack Height = 13"

12 Traditional
Pizza Pans & Lids
Stack Height = 18"

 Made in USA with Global Materials

Round Pizza Pans

All sizes listed below are stock sizes. Custom sizes available upon request.



Straight Sidewall

1"-2¼" deep | Available from 5"-18" | Plain



Chicago Style

2" deep | Available as 12" or 14" | Plain



Perforated Disks

Available from 10"-18"



Deep Dish

1½" deep | Available from 6"-16" | Plain or perforated



Thin Crust

¾" deep | Available from 10"-16" | Plain or perforated



Allergen Free Crust

Deep or thin crust | Available from 5"-16" | DuraShield®

Square/Rectangular Pizza & Bread Pans

All sizes listed below are stock sizes. Custom sizes available upon request.



Detroit Style

2½" deep | Available as 8⅞" x 10¼" or 10⅞" x 14¼" | Plain



Sicilian Style

2" deep | Available from 6"-18" square | Plain



Grandma Style

1" deep | Available from 6"-18" square | Plain



Roman Style

⅞" deep | Available as 7⅞" x 23⅞" or 15¾" x 23⅞" | Plain



Pizza Sheet Pan

1"-1⅛" deep | Available as ⅛, ¼, ½, or full size | Plain



Flat Bread

½" deep | Available as 5" x 15" | Plain or perforated

