

## WIDE-RIM PIZZA PANS



APZT-SERIES

- ◆ Made of aluminum
- ◆ All-purpose wide-rim style pan allows for baking and serving right out of the oven

ITEM	DESCRIPTION	UOM	CASE
APZT-8	8"	Each	36/144
APZT-10	10"	Each	36/72
APZT-11	11"	Each	36/72
APZT-12	12"	Each	36/72
APZT-13	13"	Each	36/72
APZT-14	14"	Each	24/48
APZT-15	15"	Each	24/48
APZT-16	16"	Each	24/48
APZT-17	17"	Each	12/36
APZT-18	18"	Each	12/36
APZT-19	19"	Each	12/24
APZT-20	20"	Each	12/24

## COUPE-STYLE PIZZA PANS



APZC-SERIES

- ◆ Made of aluminum
- ◆ Ideal for baking and serving thin crust pizzas

ITEM	DESCRIPTION	UOM	CASE
APZC-8	8"	Each	36/144
APZC-9	9"	Each	36/144
APZC-10	10"	Each	36/72
APZC-11	11"	Each	36/72
APZC-12	12"	Each	36/72
APZC-13	13"	Each	36/72
APZC-14	14"	Each	24/48
APZC-15	15"	Each	24/48
APZC-16	16"	Each	24/48
APZC-18	18"	Each	12/36

## PIZZA SCREENS



APZS-SERIES

- ◆ Made of aluminum
- ◆ Mesh bottom helps transfer heat to create a crispier crust

ITEM	DESCRIPTION	UOM	CASE
APZS-8	8"	Each	12/120
APZS-9	9"	Each	12/120
APZS-10	10"	Each	12/120
APZS-11	11"	Each	12/120
APZS-12	12"	Each	12/120
APZS-13	13"	Each	12/120
APZS-14	14"	Each	12/120
APZS-15	15"	Each	12/120
APZS-16	16"	Each	12/120
APZS-17	17"	Each	12/120
APZS-18	18"	Each	12/60
APZS-19	19"	Each	12/60
APZS-20	20"	Each	12/60

## SICILIAN PIZZA PANS



SPP-1218

SPP-1616



Durable heavyweight cold rolled steel

*A must for making traditional thick and chewy Sicilian pizzas.*

- ◆ Tapered design and fully nesting
- ◆ Non-stick coating provides even heat transfer
- ◆ Durable heavyweight cold rolled steel

ITEM	DESCRIPTION	UOM	CASE
SPP-1218	12" x 18" x 1" depth	Each	12
SPP-1616	16" x 16" x 1" depth	Each	12

## DEEP DISH PIZZA PAN



HAC-082

HAC-162

- ◆ 1.0mm / 18 gauge hard anodized aluminum
- ◆ Great for deep dish pizzas (see page 142 for more details)

ITEM	DESCRIPTION	UOM	CASE
▶ HAC-082	8" Dia x 2" Deep	Each	6/24
▶ HAC-102	10" Dia x 2" Deep	Each	6/24
▶ HAC-122	12" Dia x 2" Deep	Each	6/24
▶ HAC-142	14" Dia x 2" Deep	Each	6/24
▶ HAC-162	16" Dia x 2" Deep	Each	6/12