

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. Made with high-strength aluminum with a durable, hardcoat anodized surface, EXACT STACK Pizza Pans are available plain or pre-seasoned with AMERICOAT® ePlus glaze.

Easily Stackable

Pans can be stacked with dough inside without the use of lids or pan separators, reducing overall equipment costs and saving on space in the walk-in, retarder, and preparation areas. Inside clearance when stacked is approximately one inch.

Separate Effortlessly

Pan sidewalls are manufactured with a slight flare to allow pans to separate easily when stacked with or without dough.

Reinforced for Stability

Pan sidewalls contain an engineered rib that enables pans to stack precisely and eliminates having to pry stacked pans apart.

Remarkably Durable

Pans are constructed of high-strength aluminum with a durable, hardcoat anodized surface that will not chip. peel, rust, or interact with food.

Item#	In Stock	Coating	Description	Nominal Size (in)	Depth (in)
75010	*	Plain	14 gauge, nestable	12	2
75012	*	Pre-Seasoned	14 gauge, nestable	12	2
75140	*	Plain	14 gauge, nestable	14	2
75145	*	Pre-Seasoned	14 gauge, nestable	14	2

🜟 In Stock in USA | 🌞 In Stock in Canada | 🌟 In Stock in USA & Canada

Find your local Chicago Metallic sales representative at cmbakeware.com/local-rep for more information or to place an order.

BUNDY BAKING SOLUTIONS:



Baking Pans



Pan Coatings & Refurbishment



Equipment & Services

Ultimate Coatings

EXACT STACK® pans pre-seasoned with AMERICOAT® ePlus offer release characteristics of a non-stick coating with the flexibility to use metal utensils.

- Lower expenses for oils/greases
- · Reduce unhealthy fats in product
- Cut labor hours for seasoning and sanitation of pans



