

Grill Pans

Chicago Metallic's selection of grill pans, constructed of high-strength aluminum, easily withstand high temperature conveyorized or conventional ovens to evenly cook and grill a wide variety of dishes.

Efficient & Versatile

Increase the utility of your conveyor oven with these economical pans that cook everything from baked products to "grilled" dishes such as vegetables and proteins including steak, chicken, and fish.

Unparalleled Releases

Pans pre-seasoned with AMERICOAT[®] ePlus offer exceptional ease and convenience, combining the release characteristics of a non-stick coating with the flexibility to use metal utensils.

| Item # | In Stock | Coating | Description | Overall Size (in) |
|---------------------------|----------|--------------|--|--|
| Aluminum | | | | |
| 41800 | * | Plain | 16 gauge, curled rim, no wire | 67/16 x 97/16 x 11/32 |
| 41805 | \star | Glazed | 16 gauge, curled rim, no wire | 67/16 x 97/16 x 11/32 |
| BĀKALON | | | | |
| 41852 | \star | Plain | 16 gauge hardcoat anodized aluminum, curled rim, no wire | 67/16 x 97/16 x 11/32 |
| 41854 | \star | Pre-Seasoned | 16 gauge hardcoat anodized aluminum, curled rim, no wire | 67/16 x 97/16 x 11/32 |
| BĀKALON Diamond Grill Pan | | | | |
| 70821 | \star | Plain | 16 gauge, textured | 85/16 x 119/16 x 13/16 |
| 70824 | \star | Pre-Seasoned | 16 gauge, textured | 8 ⁵ /16 x 11 ⁹ /16 x ¹³ /16 |
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★ In Stock in USA | 🍁 In Stock in Canada | 📌 In Stock in USA & Canada

The **BĀKALON** Advantage

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.

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

BUNDY BAKING SOLUTIONS:



Pan Use & Care Guidelines

For complete pan use and care guidelines for our pans, please visit cmbakeware.com/resources/#usecare-instructions.

Pan Glo[®] Recoating Services

Your pans can be cleaned, recoated, and returned to your operation. For more information, call 1.800.652.2151 or visit our website at *panglo.com*.



