

4000 Series - Standard Weight Aluminum

A4016

4000 SERIES PAN, ALUMINUM, 18 GA., 16" DIA.
16" ID X 1" H



List Price: \$21.80 EA

Pack: 24

Cu. Ft.: 3.97

Weight: 25 lbs

These Straight-Sided Pans are some of our hottest products! With a round shape and large range of diameter sizes, these pans take versatility to the next level. In addition to baking the perfect deep dish and topping-loaded pizzas, these pans are also suitable for cakes, cookie cakes, brownies, and pies. Their high-quality, sturdy aluminum construction heats quickly and evenly, so you can say goodbye to burnt and undercooked crusts and pastries. Your customers will also be impressed with your short wait times! Best of all, the straight sides ensure symmetrical, uniform, and smooth edges. These pans resist corrosion and wear, so you will be able to enjoy them in your commercial kitchen for years on end!

With a diameter of 16" and depth of 1", this straight-sided round pan is the key to baking the perfect pizza or dessert. Constructed of 18 gauge, 1 mm standard-weight aluminum, this pan transfers heat more quickly and evenly compared to heavy-weight aluminum pans. The 1" depth is ideal for baking deep dish and topping-loaded pizzas, as well as cakes, cookie cakes, brownies, and pies. The straight sides help create symmetrical, uniform, and smooth edges. This pan's high-quality, durable aluminum is rust, corrosion, and warping resistant, so it will remain intact for years on end. Use this pan at your pizzeria, restaurant, diner, bakery, or hotel kitchen. Made in the US. Hand wash only using aluminum-safe detergent.

- Aluminum
- Silver
- Handwash Only
- Versatile Deep Dish Build

