



Mega Disks - Hard Coat Anodized

HCAD10

NSF, HARD COAT MEGA DISK, 10" DIA.
10"DIA.

List Price: \$31.40 EA

Pack: 12/48

Cu. Ft.: 0.85

Weight: 14 lbs

If you're tired of pulling burnt and soggy pizza crust out of the oven, you may want to try our Hard Coat Mega Disks! Constructed of hard coat anodized aluminum, these round disks heat more quickly, evenly, and to a higher temperature compared to standard aluminum. The 3/32" mega perforations provide maximum air flow for that flawlessly crisp, golden crust all the way throughout. The non-reactive oxide coating safely cooks acidic ingredients, so you can maintain the integrity of the taste and color of your pizza sauces. These durable disks are built to last in busy commercial kitchens! Sizes range from 10" to 18".

With a diameter of 10", this mega disk is your golden ticket to perfectly golden pizza crust. Constructed of 14 gauge, 1.5 mm thick, dark-colored hard coat anodized aluminum, this disk heats more quickly, evenly, and to a higher temperature compared to the standard aluminum pan. The 3/32" mega perforations provide maximum air flow for that flawlessly crisp crust all the way throughout. The non-reactive oxide coating safely cooks acidic ingredients, so you can maintain the integrity of the taste and color of your pizza sauces. This disk's high-quality, durable aluminum is resistant to corrosion and wear, so it will remain intact for years on end. Use this disk at your pizzeria, restaurant, diner, or hotel kitchen. Made in the US. Hand wash only using aluminum-safe detergent.

- Aluminum
- Black
- Handwash Only
- Durable, Fast & Even Heating

