



Rectangular Deep Dish Pans

TF122420

DEEP DISH PAN, REC., ALUMINUM, 24" L
24" L X 12" W X 2" H, 14 GA

List Price: \$64.60 EA

Pack: 6

Cu. Ft.: 3.33

Weight: 19 lbs

Available in heavy-weight 14 gauge and hard coat anodized aluminum, these rectangular pizza pans are designed for specialty pizzas. In addition to baking the perfect Detroit-style deep dish and topping-loaded pizzas, these pans are also suitable for cakes, brownies, and other desserts. Feed the entire party with their two foot length and choice of depth. 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! All pans in this series can be perforated with a round pattern for increased air circulation.

With a length of 24", width of 12", and depth of 2", this straight-sided rectangular pan will take your deep dish pizzas to the next level. Constructed of 14 gauge, 1.5 mm heavy-weight aluminum, this pan ensures even heat distribution. The 2" depth is ideal for baking Detroit-style deep dish and topping-loaded pizzas, as well as cakes and other desserts. 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. It also features sanitary seamless corners and beads for easy cleaning. Best of all, it is stackable for space-saving storage. Use this pan at your pizzeria, restaurant, diner, bakery, or hotel kitchen. Made in the US. Hand wash only using aluminum-safe detergent. Note: aluminum can be perforated for more air circulation.

- Aluminum
- Dark Gray



- Handwash Only
- Hard Coat Anodized Specialty Pizza Design

