



Sicilian-Style Pans

# HCSS2416

HARD COAT REC.. PAN, 24" L

SICILIAN-STYLE, 24" L X 16" W X 1" H

**List Price: \$134.80 EA**

Pack: 6

Cu. Ft.: 1.01

Weight: 20 lbs

Now you can bake pizza just like Nonna used to make! Manufactured of heavy-duty hard coat aluminum, our Sicilian-style pizza pans are reliable in commercial kitchens where quality and time are of the essence. The tapered 1" depth and crisp angled corners provide efficient cooking, easy clean-up, and space-saving nestability for storage. Your customers are sure to be impressed by your delicious pizzas and short wait times. As with all American Metalcraft pans and supplies, these durable products will hold up at your busy establishment for ages! Available in all the most popular square and rectangular sizes.

With a length of 24", width of 16" and height of 1", this rectangular Sicilian-style pizza pan will transport your patrons to Italy itself. Constructed of 14 gauge, 1.5 mm thick, dark-colored hard coat anodized aluminum, this pan heats more quickly, evenly, and to a higher temperature compared to the standard aluminum pan. Your crusts will be perfectly thick and fluffy, just like with authentic Sicilian pizzas. Plus, the non-reactive oxide coating safely cooks acidic ingredients, so you can maintain the integrity of the taste and color of your pizza sauces. Designed with convenience in mind, this pan easily stacks for space-saving storage. Its high-quality, durable aluminum is resistant to corrosion and wear, so it will remain intact for years on end. Use this pan at your pizzeria, restaurant, diner, or hotel kitchen. Hand wash only using aluminum-safe detergent.

- Aluminum
- Dark Gray
- Handwash Only
- Hard Coat Anodized Sicilian-Style Pan

