



Square Deep Dish Pans - EZ Release

# EZSQ1615



EZ RELEASE SQUARE PAN, 16" SQ.  
16" SQ. X 1-1/2" H, EZ, 14 GA. AL.

**List Price: \$127.00 EA**

Pack: 12

Cu. Ft.: 3.38

Weight: 25 lbs

These Straight-Sided Square Deep Dish Pans are pizzeria essentials! With a square shape and large range of sizes, these pans take versatility to the next level. 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. 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 its 16" square size and 1-1/2" depth, this straight-sided pan will take your deep-dish pizzas to the next level. Now featuring the enhanced EZ Release coating, it prevents sticking, lifts food out effortlessly, and makes cleanup quick and easy. The seamless corners ensure smooth, uniform edges, while the stackable design allows for space-saving storage. Constructed from 14-gauge, 1.6 mm, dark hard-coat anodized aluminum with a non-reactive oxide surface, it heats faster and more evenly than standard pans while preserving flavor and color. The 1-1/2" depth is ideal for baking Detroit-style deep dish and topping-loaded pizzas, as well as cakes and other desserts. The durable, corrosion-resistant construction ensures long-lasting performance. Made in the USA. Hand wash with aluminum-safe detergent. Note: aluminum can be perforated for more air circulation.

- Aluminum
- Dark Gray
- Handwash Only



- Specialized pretreatment results in a low-friction finish for easy dough release and effortless cleaning

