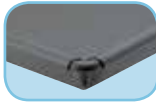


## PIZZA PANS



SPP-1218

SPP-1616



Durable  
heavyweight  
cold-rolled  
steel



HAC-162

SEE PAGE 249  
FOR MORE PAN  
OPTIONS

PFOA  
FREE

HAC-SERIES



### COLD-ROLLED STEEL SICILIAN PIZZA PANS

A must-have for making traditional thick-and-chewy Sicilian pizzas.

- ◆ Tapered design and fully nesting
- ◆ Non-stick coating provides an even-heat transfer
- ◆ Durable heavyweight cold-rolled steel
- ◆ Withstands temperatures up to 500°F (260°C)

ITEM	DESCRIPTION	UOM	CASE
SPP-1218	12"L x 18"W x 1"H	Each	12
SPP-1616	16"L x 16"W x 1"H	Each	12



### HARD ANODIZED ALUMINUM DEEP DISH PANS

- ◆ Great for deep dish pizzas
- ◆ 1.0mm, 18 gauge
- ◆ PTFE/PFOA-free

ITEM	DESCRIPTION	UOM	CASE
HAC-082	8"Dia x 2"H	Each	6/24
HAC-102	10"Dia x 2"H	Each	6/24
HAC-122	12"Dia x 2"H	Each	6/24
HAC-142	14"Dia x 2"H	Each	6/24
HAC-162	16"Dia x 2"H	Each	6/12

## PIZZA SCREENS

PIZZA PANS  
ARE IN STOCK,  
CUSTOM ORDER  
NOT REQUIRED



APZS-7

### ALUMINUM PIZZA SCREENS

- ◆ Mesh bottom helps transfer heat to create a crispier crust

ITEM	DESCRIPTION	UOM	CASE
APZS-7	7"	Each	12/120
APZS-8	8"	Each	12/120
APZS-9	9"	Each	12/120
APZS-10	10"	Each	12/120
APZS-11	11"	Each	12/120
APZS-12	12"	Each	12/120
APZS-13	13"	Each	12/120
APZS-14	14"	Each	12/120
APZS-15	15"	Each	12/120
APZS-16	16"	Each	12/120
APZS-17	17"	Each	12/120
APZS-18	18"	Each	12/60
APZS-19	19"	Each	12/60
APZS-20	20"	Each	12/60

## PIZZA PAN STAND & RACK

NON-SLIP  
GRIP



APZT-789

IMPROVED  
STRUCTURE

APZT-1015



### PIZZA PAN TABLETOP STAND

- ◆ Simple, attractive stand raises 6-1/2" above surface
- ◆ Ideal for tabletop with limited space

ITEM	DESCRIPTION	UOM	CASE
APZT-789	Chrome Plated Steel	Each	20

### PIZZA PAN TABLETOP RACK

- ◆ 1-5/8" spacing between each level
- ◆ Overall height is 27"
- ◆ Base measures 12" x 12"

ITEM	DESCRIPTION	UOM	CASE
APZT-1015	15 Tiers, Welded	Each	2