



Perf Disks - Hard Coat Anodized

# 18920PHC

HARD COAT PERF DISK, 20" DIA.

**List Price: \$65.00 EA**

Pack: 24

Cu. Ft.: 1.28

Weight: 30 lbs

These perforated disks will bake 5-star pizzas that simply cannot be beat! Unlike solid pans, our Perf disks feature 3/8" holes that allow for extra air circulation. Your customers will be able to enjoy flawlessly crisp, golden pizza crust all the way throughout! These versatile disks are also designed with unfinished edges, so you can use them as dough cutters for consistently-sized pizzas. Choose from a wide array of diameter sizes in either 18 gauge, 1 mm standard-weight aluminum or 18 gauge, 1.5 mm hard coat anodized aluminum.

With a diameter of 20", this perforated disk is your golden ticket to perfectly golden pizza crust. Constructed of 18 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 3/8" perforations allow for more air circulation 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. Best of all, this disk features unfinished edges that serve as a dough cutter for consistently-sized pizzas. The 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
- Dark Gray
- Handwash Only
- Highly Durable Burn-Resistant Design

