



TP Series Wide Rim Pans

TP20

TP PAN, STANDARD WEIGHT, 20" DIA.
20" DIA., 19 GA. AL. PAN

List Price: \$21.60 EA

Pack: 24

Cu. Ft.: 1.39

Weight: 33 lbs

There's a reason why other pizza supply manufacturers imitate, but never duplicate American Metalcraft's product line. When it comes to durability and reliability in pans, American Metalcraft offers the best value. With a round shape, wide rim, and flat bottom, these pizza pans are perfect for baking and serving thin crust pizzas. Their high-quality, sturdy aluminum construction heats quickly and evenly, so you can depend on them for commercial usage where quality and efficiency are of the essence. Your customers are sure to be impressed by your delicious pizzas and short wait times. These pans are also easily stackable and take up minimal space in storage, so you will have plenty of room for all your other American Metalcraft products! No corrosion or wear here—these pans will last for years on end.

With an outside diameter of 20" and inside diameter of 18", this round wide-rim pan is a staple for baking and serving thin crust pizzas. Constructed of 18 gauge, 1 mm standard-weight aluminum, this pan transfers heat more quickly and evenly compared to heavy-weight aluminum pans. The smooth, flat bottom functions as both a baking pan and a serving platter, reducing the amount of dishes you need to wash. The wide rim keeps your pizza in place, ensuring that it does not slide when transferring in and out of the oven or when transporting to your patrons. This pan's high-quality, durable aluminum is rust, corrosion, and warping resistant, so it will remain intact for years on end. Best of all, it easily stacks 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.

- Aluminum
- Silver
- Handwash Only



- Thin Crust Pan

