2000 Series - Heavy-Weight Aluminum

HA2016

HA2000 SERIES PAN, 16″ DIA.
16"X.5" TAP. 14 GA. AL

List Price: $31.00 EA

Pack: 24 Cu. Ft.: 1.51 Weight: 42 lbs

These Tapered/Nesting Pans are bringing the heat! With a round shape and depth of 1/2″, these pizza pans are perfect for baking hearty deep dish and topping-loaded 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. In need of multiple sizes of the same pan? This line has got you covered! With diameter options ranging from 6″ to 18″, your customers will be able to enjoy small kid-size pizzas, medium personal pizzas, large shareable pizzas – and every other size in between. 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 a top diameter of 16″, bottom diameter of 15-5/8″, and depth of 1/2″, this round tapered/nesting pan is the key to baking the perfect pizza. Constructed of 14 gauge, 1.5 mm heavy-weight aluminum, this pan ensures even heat distribution. The tapered sides help create a supportive crust for thicker, ingredient-heavy pizza styles, including Chicago-style deep dish and topping-loaded specialty pies. Designed with convenience in mind, this pan features a nesting structure to allow for easy stacking and space-saving storage. Its high-quality, durable aluminum is rust, corrosion, and warping resistant, so it will remain intact for years on end. Use this pan at your pizzeria, restaurant, diner, or hotel kitchen. Made in the US. Hand wash only using aluminum-safe detergent.

- Aluminum
- Silver
- Handwash Only
- Nestable Deep Dish Pan

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