



4000 Series - Hard Coat Anodized

HC4020

HC4000 SERIES PAN, 20" DIA.
20"X1" HC STRT. 14 GA. AL

List Price: \$112.60 EA

Pack: 12

Cu. Ft.: 2.78

Weight: 35 lbs

These Straight-Sided Pans are some of our hottest products! With a round shape and large range of diameter sizes, these pans take versatility to the next level. In addition to baking the perfect deep dish and topping-loaded pizzas, these pans are also suitable for cakes, cookie cakes, brownies, and pies. 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!

With a diameter of 20" and depth of 1", this straight-sided round pan is the key to baking the perfect pizza or dessert. Constructed of 14 gauge, 1.5 mm thick, dark-colored hard coat anodized aluminum, this pan heats more quickly, evenly, and to a higher temperature compared to the standard aluminum pan. The non-reactive oxide coating safely cooks acidic ingredients, so you can maintain the integrity of the taste and color of your pizza sauces. The 1" depth is ideal for baking deep dish and topping-loaded pizzas, as well as cakes, cookie cakes, brownies, and pies. The straight sides help create symmetrical, uniform, and smooth edges. This pan's high-quality, durable aluminum is resistant to corrosion and wear, so it will remain intact for years on end. Use this pan at your pizzeria, restaurant, diner, bakery, or hotel kitchen. Made in the US. Hand wash only using aluminum-safe detergent.

- Aluminum
- Dark Gray
- Handwash Only
- Hard Coat Anodized Deep Dish Design

